

B A R C E L O N A

Charcuterie + Cheese

\$6.50 for one, \$17.50 for three

Jamón Serrano
Segovia
Dry-cured Spanish ham

Chorizo Soria
United States
Dry-cured pork sausage, smoky & garlicky

Salchichón de Vic
Catalonia
Dry-cured pork sausage with black peppercorns

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Picante
La Rioja
Smoky, mild, dry-cured sausage

Fresh Marinated Mahón
Balearic Islands
Cow's milk cheese in herb-citrus oil

Drunken Goat
Murcia
Semi-soft goat's milk cheese soaked in red wine

San Simon
Galicia
Smoked cow's milk, creamy & buttery

6-Month Aged Manchego
Castilla-La Mancha
Cured sheep's milk, sharp & piquant

Etxegarai
Basque Country
Smoked raw sheep's milk cheese aged 6 months

Valdeón
Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

Cabra Romero
Murcia
Goat's milk cheese coated in rosemary

Jamón Mangalica
Segovia
Cured Hungarian pig
10.50

Whipped Truffle Sheep's Cheese
Bread, Honey, Pimenton
9.50



Tapas

Potato Tortilla
Chive Sour Cream

5.00

Blistered Shishito Peppers
Sea Salt

8.00

Marinated Olives
Thyme, Citrus, Chili

4.50

Roasted Cauliflower
Almond Romesco

6.50

Jamón & Manchego Croquetas
Garlic Aioli

5.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Mushrooms a la Plancha 6.50
Garlic, Parsley, Shallots

Chorizo with Sweet & Sour Figs
Balsamic Glaze

8.50

Spicy Eggplant Caponata
Basil, Parsley

4.50

Marcona Almonds
Sea Salt

4.50

Crispy Duck Leg
Yogurt, Cucumbers

9.00

Boquerones
Garlic, Parsley

6.00

Spiced Beef Empanadas
Red Pepper Sauce

6.50

Spinach-Chickpea Cazuela
Cumin, Roasted Onion, Lemon

7.50

Brocollini
Lemon, Garlic, Chili

7.50

Ensaladas

Farro
Carrots, Goat Cheese, Dried
Apricot
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Tuscan Kale
Cherries, Manchego, Pepitas
6.50

Brunch Tapas

Huevos Revueltos
Tomato, Mushroom

6.50

Serrano Benedict*
Poached Egg, Hollandaise

6.50

Gambas & Polenta
Brava Sauce

8.50

Huevos Estrellados*
Crispy Potatoes, Chorizo

5.50

Steak & Egg*
Green Chimihurri

12.50

Veggie Benedict
Poached Egg, Spinach

5.50

Trout Benedict
Poached Egg, Hollandaise

10.50

Torrijas
Dulce de Leche, Whipped Cream

5.50

Merguez Sausage
Baked Egg, Tomato, Onion

8.00

To Share

Two or more

Vegetable Paella
Seasonal Vegetables
16.00 per person

Paella Mariscos*
Prawns, Mussels, Clams, Squid, Saffron
Rice
24.50 per person

Paella Salvaje*
Gaucho, Chorizo, Pork Belly
25.50 per person

Executive Chef Ruddy Bollat
Sous Chef James Bizack

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.