

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

Fuet
Catalonia
Mild, dry cured pork sausage

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Sobrasada
Majorca
Soft, spreadable chorizo

Speck
Alto Adige, Italy
Lightly smoked, dry-cured ham

Chorizo Picante
La Rioja
Smoky, mildly spicy, dry-cured sausage

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

Idiazábal
Basque Country
Smoked raw she ep's milk cheese, nutty & robust

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

Délice de Bourgogne
Burgundy, France
Rich triple cream cow's cheese

Ibores
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

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

Mahón
Balearic Islands
Cow's milk cheese aged 4 months, mild & nutty

Caña de Cabra
Murcia
Soft-ripened goat cheese, creamy & mild

Garrotxa
Catalonia
Semi-hard goat's cheese, herbaceous & nutty

Lomo Ibérico de Bellota
Acorn Fed, Cordoba
10.50



Jamón Mangalica
Cured Hungarian Pig, Segovia
10.50

Chorizo Seco
Cured Heritage Pork, Waltham, MA
10.50

Tapas

Brussels Sprouts Cherry Peppers	6.50	Mussels al Ajillo* Parsley, Garlic	10.50	Potato Tortilla Chive Sour Cream	5.00
Bacon-Wrapped Dates Valdeón Mousse	8.00	Blistered Shishito Lime, Sea Salt	7.50	Spinach & Chickpea Cazuela Cumin, Roasted Onion, Lemon	7.50
Piquillo Hummus Crispy Pita Chips	6.50	Monkfish a la Plancha* Salsa Verde	10.50	Jamón & Manchego Croquettes Garlic Aioli	5.50
Marcona Almonds Garlic, Thyme	4.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50	Boquerones Parsley, Olive Oil	6.00
Migas Chorizo, Farm Egg	6.50	Prawns a la Plancha* Red Chimichurri	9.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Chicken Liver Mousse Solera Sherry, Pickled Fresnos	5.50	Grilled Hanger Steak* Truffle Vinaigrette	11.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Pork Belly Spicy Membrillo Jam	8.50	Gambas al Ajillo* Sherry, Thyme	9.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Mushrooms a la Plancha Salsa Verde	7.50	Seared Tuna* Eggplant Escalivada	12.50	Spicy Eggplant Caponata Basil, Parsley	4.50
Pulpo a la Parrilla Tinta de Calamar	9.50	Pan con Tomate Tomato, Sea Salt	4.50	Truffle Bikini Jamón Serrano, San Simón	8.50
Beef Tartare* Egg Yolk, Horseradish (Del Terruño Farms, Uruguay)	11.00	Grilled Morcilla Red Chimichurri	9.00	House Marinated Olives Citrus, Thyme, Chili Flake	4.50

Ensaladas

Ensalada Mixta Olives, Onions, Tomatoes, Little Gem Lettuce 7.50	Pickled Beets Pistachios, Valdeon 7.50	Baby Spinach Honey Crisp Apples, Feta 7.50	Kale Quinoa, Cranberries 7.50
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Verduras De La Huerta

Butternut Squash
Hazelnut Vinaigrette
6.50

Crispy Puffball Mushroom
Almond Pesto
6.50

Haricot Vert
Chorizo Bilbao, Garlic
6.50

To Share

Two or more

Paella Verduras
Squash, Red Onion, Peppers
Garlic Aioli
16.00 per person

Paella Mariscos
Prawns, Mussels,
Littleneck Clams, Calamari
24.50 per person

Paella Salvaje
Chorizo, Morcilla
Chickpeas
24.50 per person

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Peppers
19.50

Parrillada*
NY Strip, Chicken, Pork
Gaucho Sausage
26.50 per person

Whole Roasted Branzino*
Arugula Salad, Potatoes
Salsa Verde
25.50

Executive Chef Emilio Garcia | Sous Chefs Stephen González & Jason Toledo

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.