

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
Dry-cured pork sausage

Salchichón de Vic
Catalonia
Dry-cured Spanish salami

Sobrassada
Mallorca
Soft, spreadable pork sausage

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

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

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

Caña de Cabra
Murcia
Soft-ripened goat's milk, buttery & tangy

Tetilla
Galicia
Cow's milk, creamy & buttery

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

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

Idiazábal
Basque Country
Smoked sheep's milk cheese, nutty & robust

Jamón Mangalica
Dry-cured, Hungarian Hog
10.50

Salchichón de Ibérico
Dry-cured Ibérico Sausage
10.50



Marinated Olives Citrus, Garlic	4.50	Lentil Soup Spinach, Olive Oil	6.00	Eggplant Caponata Peppers, Onions, Basil	4.50
Mussels Fennel, Chili, White Wine	10.50	Chicken Liver Pate Pickles, Grilled Bread	6.50	Patatas Bravas Salsa Bravas, Garlic Aioli	6.50
Chickpea Purée Sumac, Olive Oil, Pita Chips	6.50	Daurada a la Plancha* Salsa Verde	13.50	Potato Tortilla Chive Sour Cream	4.50
Bacon Wrapped Dates Valdeón Mousse	8.00	Pulpo a la Plancha Pamplona, Potatoes, Garlic	9.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Brussels Sprouts Green Olives, Capers, Garlic Oil	6.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Whipped Sheep's Cheese Pistachios, Pimenton	8.00	Ceviche Mahi Mahi, Jalapenos, Citrus	7.50	Beef Empanadas Red Pepper Sauce	6.50
Broccoli Rabe Chili Flake, Garlic, Lemon	7.50	Hanger Steak* Truffle Vinaigrette	11.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50
Blistered Shishito Peppers Sea Salt	7.50	Estrellados Truffle Aioli, Jamón, Papas Fritas	7.50	Jamón & Manchego Croquetas Garlic Aioli	5.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Roasted Fennel & Endive Salad
Boquerones, Marcona Almonds
8.50

Lacinato Kale Salad
Apples, Cabbage, Pistachio, Vinaigrette
8.50

Beet Salad
Walnuts, Pomegranate Molasses,
Goat Cheese
7.50

Con Pan...

Bocadillo
Pamplona, Salchichón, Tetilla
8.50

Montadito
Trout Pâté, Pickled Onions
7.50

Truffle Bikini
Jamon, Mahon, Truffle Aioli
8.00

Come back and visit us for Social Hour

Monday-Friday 4pm-7pm

Executive Chef Michael Lucente
Sous Chef Isaias Ruiz

*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.