

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

Sobrasada
Majorca
Soft, spreadable chorizo

Fuet
Catalonia
Dry-cured pork sausage

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

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

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

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

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

Cabra Romero
Murcia
Goat's milk cheese coated with rosemary

Aged Mahón
Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

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

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

Jamón Mangalica
Cured Hungarian Pig, Segovia
10.50



Tapas

Pulpo a la Parrilla Tinta de Calamar	9.50	Marcona Almonds Garlic, Thyme	4.50	Potato Tortilla Chive Sour Cream	5.00
Chicken Liver Mousse Solera Sherry, Pickled Fresnos	5.50	Grilled Morcilla Red Chimichurri	9.00	Jamón & Manchego Croquettes Garlic Aioli	5.50
Mushrooms a la Plancha Salsa Verde	7.50	Monkfish a la Plancha* Salsa Verde	10.50	House Marinated Olives Citrus, Thyme, Chili Flake	4.50
Truffle Bikini Jamón Serrano, San Simón	7.50	Spiced Beef Empanadas Red Pepper Sauce	6.50	Spinach & Chickpea Cazuela Cumin, Roasted Onion, Lemon	7.50
Spicy Eggplant Caponata Basil, Parsley	4.50	Gambas al Ajillo* Sherry, Thyme	9.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50	Migas Chorizo, Farm Egg	7.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Boquerones Parsley, Olive Oil	6.00	Beef Tartare* Egg Yolk, Country Mustard (Del Terruño Farm, Uruguay)	10.50	Grilled Hanger Steak* Truffle Vinaigrette	11.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes,
Gem Lettuce
7.50

Pickled Beets
Pistachios, Valdeon
7.50

Kale
Quinoa, Cranberries
7.50

Brunch Tapas

Truffle Omelet House-Made Ricotta	7.50	Prawns a la Plancha Red Chimichurri	8.50	Creamy Polenta Spicy Italian Sausage	8.50
Vegetable Benedict Squash, Mushrooms, Hollandaise	5.00	Bacon-Wrapped Dates Valdeón Mousse	8.00	Pan con Tomate Fresh Tomato, Sea Salt	4.00
Serrano Benedict Hollandaise	6.00	Pork Belly Hash Potato, Bell Pepper, Fried Egg	8.50	Iggy's Brioche French Toast Apple Cranberry Jam	5.50
"Green Eggs" and Ham Salsa Verde	6.50	Crispy Bacon Pimentón, Maple Syrup	5.00	Morcilla Estrellados Crispy Potatoes, Fried Egg	8.50

To Share

Two or more

Paella Salvaje
Chorizo, Morcilla
Chickpeas
24.50 per person

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

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

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

*Prepared to Order - 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.