

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 Pork Sausage, Peppercorns

Sobrassada
Mallorca
Spreadable Pork Sausage

Chorizo Picante
La Rioja
Dry-Cured Sausage, Smoky & Spicy

Mahón
Balearic Islands
Cow's Milk, Aged 4 Months, Mild & Nutty

Valdeón
Castilla-León
Cow + Goat's Milk Blue, 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 Sheep's Milk, Sharp & Piquant

Drunken Goat
Murcia
Semi-Soft Goat's Milk, Soaked in Red Wine

Idiazábal
Basque Country
Smoked Raw Sheep's Milk, Nutty & Robust

Duroc Salami
Spicy Dry-Cured Pork Sausage
New York, New York
10.50

Berkshire Lomo
Dry Cured Pork Loin
Los Angeles, California
10.50

Jamón Mangalica
Cured Hungarian Pig,
Segovia
10.50



Tapas

Chicken Liver Mousse (*Goffle Farms*) 6.50
Pickles, Grilled Bread

Whipped Sheep's Cheese 8.00
Pistachio, Pimentón

Hummus 6.50
Poppy Seeds, Garlic, Lavash

Fideos 12.00
Duck & Foie Gras Sausage, Garlic Aioli

Chicken Drumsticks (*Goffle Farms*) 6.50
Ras el Hanout, Harissa

Broccoli Rabe 8.00
Chili Flakes, Garlic, Lemon

Blistered Shishitos 7.00
Maldon Sea Salt

Risotto 9.50
Pulpo Boloñesa, Dill

Berkshire Pork Belly 9.50
Piperade

Bacon Wrapped Dates 8.00
Valdeon Mousse

Hamachi Crudo* 14.00
Tomato, Mangalica, Piment d'Espelette

Beet Salad 7.50
Watercress, Goat Cheese

Stracciatella Montadito 10.50
Roasted Peppers, Cantabrian Anchovies

Champiñones 5.50
Garlic, Scallions

Daurada a la Plancha* 13.50
Salsa Verde

Crispy Calamari 10.50
Lemon, Chipotle Aioli

Duroc Pork Loin a la Plancha* 8.00
Romesco Sauce

Pulpo Gallego 11.00
Potatoes, Garlic, Pimenton

Mushroom Croquettes 8.00
Truffle Aioli

Truffle Manchego a la Plancha 10.50
Honey, Almonds

Eggplant Caponata 4.50
Peppers, Onions, Basil

Spinach Chickpea Cazuela 7.50
Cumin, Roasted Garlic

Albondigas 8.50
Spiced Meatballs in Tomato Sauce

Potato Tortilla 5.00
Chive Sour Cream

Beef Empanadas 6.50
Red Pepper Sauce

Gambas al Ajillo 9.50
Garlic, Guindilla Pepper

Jamón & Manchego Croquettes 5.50
Garlic Aioli

Patatas Bravas 7.00
Salsa Brava, Garlic Aioli

Chorizo with Sweet & Sour Figs 8.50
Balsamic Glaze

Hanger Steak* 11.50
Truffle Vinaigrette

Ensaladas

Ensalada Mixta
Mixed Olives, Onions, Tomato
7.50

Bibb Lettuce Salad
Cucumbers, Piquillos,
Meyer Lemon
8.50

Kale Salad
Koginut Squash, Pepitas,
Idiazabal
8.50

Roasted Fennel & Endive Salad
Boquerones, Marcona Almonds
8.50

I Always Dreamed of a Never-Ending Summer...

Roasted Jerusalem Artichokes
Bagna Cauda, Lemon
7.50

Cauliflower & Fennel Cazuela
Manchego, Garlic Bread Crumbs
8.00

Roasted Baby Carrots
Mojo Picón
6.50

Crispy Brussels Sprouts
Pomegranate, Curry Aioli
8.00

To Share

Vegetable Paella
Brussels, Mushrooms, Sunchokes,
Eggplant, Squash, Cauliflower
16.00 per person

Paella Salvaje
Chorizo, Morcilla, Chicken, Chickpeas,
Harissa
24.50 per person

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

Grilled Branzino
Arugula, Crispy Potatoes
26.50

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

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Executive Chef Michael Lucente | Sous Chef Isaias Ruiz

*Thoroughly cooking meat, poultry, seafood, shellfish, or egg reduce the risk of food born ills. Before placing your order, please inform your server if a person in your party has a food allergy.