

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 Picante
Castile
Dry-cured pork sausage with hot Pimenton

Chorizo Blanco
United States
Dry-cured pork sausage

Salchichón de Vic
Catalunya
Dry-cured pork sausage with peppercorns

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

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

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

Sobrassada
Majorca
Soft spreadable chorizo

Garrotxa
Catalonia
Semi Hard Goat's milk cheese, nutty, herbaceous

Idiazabal
Basque
Raw sheep's milk cheese, creamy, nutty, robust

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

Caña de Cabra
Murcia
Soft Ripened goat's milk cheese. creamv. mild



Tapas

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|---|-------|--|-------|--|------|
| Drunken Goat Queso Plancha Dried Figs, Sherry | 8.00 | Basque Mussels Lobster-Nora Chili Broth | 10.50 | Albondigas Spiced Meatballs, Serrano Tomato Sauce | 8.50 |
| Crispy Calamari Smoked Pepper Aioli | 10.50 | Butternut Squash Hummus Crispy Pita, Dukkah | 6.50 | Gambas al Ajillo Guindilla Pepper, Olive Oil, Garlic | 9.50 |
| Mahi Mahi a la Plancha Salsa Verde | 9.50 | Mushroom a la Plancha Salsa Verde | 7.50 | Jamón & Manchego Croquettes Garlic Aioli | 5.50 |
| Marinated Artichokes | 7.50 | Potato Tortilla Chive Sour Cream | 5.00 | Marinated Olives Citrus, Chili Flake | 4.50 |
| Ricotta Montadito Truffle Honey | 7.50 | Patatas Bravas Salsa Brava, Garlic Aioli | 7.00 | Chorizo with Sweet & Sour Figs Balsamic Glaze | 8.50 |
| Brunch Board House Cured Salmon, Pickled Eggs | 12.50 | Hanger Steak* Truffle Vinaigrette | 11.50 | Boquerones Parsley, Garlic, Extra-Virgin Olive Oil | 6.00 |
| Spaghetti Squash Goat Cheese, Tomato Stew | 6.50 | Sauteed Kale Lemon, Chili Flake, Garlic Crumbs | 5.50 | Spicy Eggplant Caponata Garlic, Red Pepper, Basil | 4.50 |

Ensaladas

Roasted Beets
Valdeon Cheese, Walnuts
8.00

Kale "Caesar"
Boquerone Aioli, Manchego
7.00

Bartlett Pear & Kohlrabi
Radish. Caña de Cabra Blood Orange
Citronette
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Brunch Tapas

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|--|------|---|-------|--|-------|
| Braised Pork Estrellados Crispy Potato, Farm Egg | 7.50 | Huevos Picante Eggs, Spicy Tomato Sauce | 6.50 | Chicken Cachopo Fried Egg, Garlic Aioli | 7.00 |
| Torrijas Cinnamon Sugar, Honey | 5.50 | Steak & Egg* Red Chimichurri | 11.50 | Brunch Bocadillo Egg, Pimenton Cured Salmon, Arugala | 7.00 |
| Ricotta Pancakes Dried Cherry Compote | 5.50 | Chorizo Migas Chistorra, Bilbao, House Made Gaucho, Egg | 8.50 | Steak Fideos Sub Edge Farm Egg, Cherry Peppers | 13.50 |
| Beef Short Rib Benedict Poached Egg, Mushroom Duxelle, Hollandaise | 8.50 | Sweet Potato Hash Fried Egg, Charred Onions, Aioli | 7.50 | Duck Confit Scramble Cauliflower, Duck Egg, Perigord Truffle | 12.50 |

To Share

Two or more

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

Vegetable Paella
Kale, Butternut Squash, Mushrooms, Garlic Aioli
15.50 per person

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

Executive Chef Anthony Camilleri
Sous Chef Matt Kneeland

*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.