

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

Salchichon de Vic

Catalonia
Dry-Cured Pork Sausage with Peppercorns

Fuet

Catalonia
Dry-Cured Pork Sausage

Chorizo Picante

La Rioja
Smoky, Mildly Spicy, Dry-Cured Sausage

Idiazábal

Basque Country
Smoked raw sheep's cheese, nutty and robust

Drunken Goat

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

Valdeón

Castilla-León
Cow & Goat's Milk Blue Cheese, Tangy & Spicy

Cabra Romero

Murcia
Goat's Milk Cheese with Rosemary

6-Month Aged Manchego

Castilla-La Mancha
Firm, Cured Sheep's Milk, Sharp & Piquant

Fresh Mahon

Balearic Islands
Cow's milk cheese, mild & nutty finish

Cana de Cabra

Murcia
Soft-Ripened Goat Cheese, Creamy & Mild

Tetilla

Galicia
Mild cow's milk cheese, soft & creamy

Jamón Mangalica

Hand sliced, cured Hungarian pig
10.50

Brunch

Migas

Chorizo, Egg, Croutons
6.50

Huevos Estrellados

Jamón Serrano
7.50

Steak & Egg

Red Chimichurri
11.50

Morcilla Benedict

Pimentón Hollandaise
6.50

Migas Verduras

Brussel Sprouts, Cauliflower, Aioli
6.50

Vegetable Frittata

Cana de Cabra
7.50

Pan con Huevos

Jamón Serrano
5.50

Torrijas

Maple Syrup, Citrus
5.00

Buttermilk Pancakes

Maple Syrup
5.50

Chorizo Breakfast Bowl

Eggs, Potatoes, Piquillo
7.50

Shrimp Benedict

Pimentón Hollandaise
6.50

Scrambled Egg Montadito

Manchego, Serrano
4.50



Tapas

Gambas

Garlic, Sherry, Guindilla Chile

9.50

Sauteed Broccoli Rab

Garlic, Chili Flake, Lemon

7.50

Spinach & Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Napa Cabbage

Boquerones, Lemon, Garlic

6.50

Chorizo with Sweet & Sour Figs

Balsamic Glaze

8.50

Potato Tortilla

Chive Sour Cream

5.00

Calamari a la Plancha*

Garlic, Chili Flakes

10.50

Albondigas

Jamón & Tomato Sauce

8.50

Shishito Peppers

Sea Salt

7.50

Berkshire Pork Cheeks

Port Wine, Celeriac Purée

8.50

Beef Empanadas

Smoky Pepper Sauce

6.50

Red Snapper a la Plancha

Salsa Verde

14.00

Jamon & Manchego Croquettes

Garlic Aioli

5.50

Hanger Steak

Truffle Sauce

11.50

Ensaladas

Mixed Greens

Golden Beets, Candied Orange,
Almonds
7.50

Ensalada Mixta

Olives, Onions, Tomatoes,
Baby Gem Lettuce
7.50

Kale

Red Cabbage, Manchego
Pomegranate
7.50

Quinoa

Frisée, Valdeón,
Pear
7.50

The Classics

Whole Branzino*

Arugula, Fennel, Orange
Roast Potatoes
24.50

Chicken Pimientos

Roasted Potatoes, Lemon
Hot Cherry Peppers
19.50

Parrillada

Prime NY Strip, Gaucho,
Chicken, Pork Pintxo
26.50 per person

Paella Mariscos

Shrimp, Mussels, Clams,
Squid, Saffron Rice
24.50 per person

Dry-Aged Prime NY Strip*

Fingerling Potatoes,
Truffle Aioli
58.00

Executive Chef Kaline Capps
Sous Chef Alyssa Rodriguez

*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.