

B A R C E L O N A

Charcuterie + Cheese

\$6.50 for one, \$17.50 for three

Jamón Serrano
Dry-Cured Spanish Ham

Fuet
Catalonian Sausage

Sobrasada
Soft Cured Pork Sausage

Chorizo Picante
Pimentón-Cured Pork Sausage

6-Month Manchego
Sheep's Milk Cheese

Fresh Marinated Mahón
Cow's Milk Cheese, Herb Citrus Oil

Aged Mahón DOP
Cow's Milk Cheese, Aged 1 Year

San Simon
Smoked Cow's Milk Cheese

Romao
Raw Sheep's Milk, Rosemary

Leonora
Goat's Milk Cheese, Lush + Lemony

Drunken Goat
Goat's Milk Cheese, Bathed in Red Wine

Ibores
Raw Goat's Milk, Pimentón Rind

Mangalica
Cured Hungarian Pig, Spain
10.50

Lardo Ibérico
Praline Grains, Tupelo Honey,
Crispy Baguette
10.50



Tapas

Chorizo y Arroz 6.50
Mangalica Rouille, Salchichón

Crispy Pig Ears 6.50
Chilis, Red Onion, Cilantro

Moussaka 8.50
Lamb Béchamel, Roasted Tomato, Eggplant

Tostadas de Camarón 6.50
Gardiniera, Pimentón Hot Sauce

Bacon-Wrapped Dates 8.00
Valdeón Mousse, Chervil

Black Hamachi Crudo 11.50
Squid Ink, Herb Oil, Carrot, Crunchy Rice

Risotto Rosso 9.50
Manchego, Morel Mushroom Powder

Georgia White Shrimp 10.50
Red Chimichurri

Risi Bisi 5.50
English Peas, Saffron, Mahón Broth

Seared Yellowfin Tuna 10.50
Pimentón, Pickled Radish, Roasted Garlic

Serrano Ham Bikini 7.50
San Simon, White Truffle Oil

Blistered Shishito Peppers 6.50
Maldon Sea Salt

Red & Gold Beets 5.00
Balsamic Vinegar, Dill, Sunflower Seeds

Hanger Steak 11.50
Truffle Vinaigrette

Hawaiian Walu a la Plancha 11.50
Whole Grain Mustard, Peach Vinegar

Grilled Pulpo 9.50
Lentils, Red Pepper, Smoked Garlic Aioli

Grilled Asparagus 7.00
Preserved Meyer Lemon Vinaigrette

Calamari a la Plancha 10.50
Olive-Caper Chimichurri

Roasted Bone Marrow 9.50
Pepperoncini Relish, Grilled Rustic Bread

Soft Shell Crab 13.50
Meyer Lemon, Haricot Vert, Chorizo Oil

Chorizo & Sweet and Sour Figs 8.50
Balsamic Glaze

Patatas Bravas 6.50
Salsa Brava, Garlic Aioli

Eggplant Caponata 4.50
Basil, Sweet Pepper

Albondigas 8.50
Spiced Meatballs in Rich Tomato Sauce

Potato Tortilla 4.50
Chive Sour Cream

Marinated Olives 4.50
Garlic, Citrus

Spinach-Chickpea Cazuela 7.50
Cumin, Roasted Garlic

Spiced Beef Empanadas 6.50
Pepper Sauce

Boquerones 5.50
Parsley, Garlic

Jamón & Manchego Croquetas 6.50
Garlic Aioli

Ensaladas

Tuna Niçoise Salad
Olive Oil Poached Tuna, Deviled Egg,
Olive Tapenade, Sherry Vinaigrette
9.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

La Primavera
Radish, Watercress, Baby Carrots,
Arugula, Polenta Croutons, Green Goddess
7.50

Baby Spring Lamb

Spring Lamb Chop
English Peas, Mushrooms,
Natural Sauce
12.50

Grilled Leg of Lamb
Olives, Cumin Yogurt,
Fava Beans
9.50

Lamb Porchetta
Clos Mogador Oil
9.50

To Share

Two or more people

Salt-Baked Whole Branzino
Shaved Fennel Salad,
Arbequina Extra-Virgin Olive Oil
28.00

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

Southern Paella
Crawfish, Andouille Sausage,
Frog Legs, Shrimp
25.50 per person

Vegetable Paella
Peas, Asparagus, Radish, Fennel
16.00 per person

Bone-In Roasted Beef Short Rib
Sugar Snap Peas,
Citrus & Wheat Beer Reduction
25.50

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

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Peppers
19.50

Conch & Clam Fideos
Piquillo Pepper Broth,
Toasted Pasta
13.50 per person

Chef Benjamin Meyer

*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.