

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 6.50
Pickles, Grilled Bread

Whipped Sheep's Cheese 8.00
Pistachio, Pimentón

Hummus 6.50
Poppy Seeds, Garlic, Lavash

Heirloom Tomato Gazpacho 7.00
Basil, Olive Oil

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

Broccoli Rabe 6.50
Chili Flakes, Garlic, Lemon

Blistered Shishitos 7.00
Maldon Sea Salt

Asparagus 8.00
Bagna Cauda, Lemon

Stracciatella Montadito 10.50
Shaved Asapargus, Truffle Honey

Bacon Wrapped Dates 8.00
Valdeon Mousse

Amberjack Crudo* 13.00
Valencia Orange, Piment d'Espelette

Tomato & Watermelon 8.00
Caña de Oveja, PX Vinegar

Snap Peas 6.50
Fresh Horseradish, Pickled Onions

Hen of The Woods Mushrooms 11.50
Garlic, Butter, Thyme

Daurada a la Plancha* 13.50
Salsa Verde

Crispy Calamari 10.50
Lemon, Chipotle Aioli

Pulpo Gallego 11.00
Potatoes, Garlic, Pimenton

Mushroom Croquettes 8.00
Truffle Aioli

Duroc Pork Loin a la Plancha* 8.00
Romesco Sauce

Spicy Littleneck Clams 11.50
Piquillo Peppers, Chorizo

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

Beet Salad
Watercress, Goat Cheese
7.50

Roasted Fennel & Endive Salad
Boquerones, Marcona Almonds
8.50

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.