

Meat + Cheese

\$6.50 for one, \$17.50 for three

Jamon Serrano

Dry-Cured Spanish Ham

Sobrasada Mallorcana

Spreadable Spiced Sausage

Speck

Smoked Ham from Alto Adige

Fuet

Mild Catalan Dried Sausage

Chicken Liver Mousse

with Grilled Toast, Balsamic Pickles

Finocchiona

Fennel-Spiked Salami

House-cured Carne Salado

Laurel and Garlic Cured Beef

6-month Manchego

Sharp, Nutty Sheep's Milk Cheese

Cana de Cabra

Grassy, Creamy Goat's Milk Cheese

Oriol de Montbru

Catalan Buffalo Milk Cheese

Malvarosa

Valencian Guirra Sheep Cheese

Valdeon

Bleu Sheep's Milk Cheese

Cabra Romero

Rosemary-Rubbed Goat's Cheese

Aged Mahon

Nutty Cow's Milk Cheese from Mallorca

Whipped Sheep's Cheese

Pistachios, Smoked Paprika

Ask about our Jamon Iberico de Bellota

Tapas

Mixed Spanish Olives	3.50	Boquerones	6.50
		Parsley, Olive Oil	
Thick Potato Chips	4.00	Jamon + Chicken Croquettes	6.50
Honey, Black Pepper			
Bunuelos de Bacalao	6.50	Roasted Carrots	4.50
Salt Cod Fritters		Almonds, Manzanilla Olives	
Ensalada Mixta	6.50	Kale Salad	5.00
Gem Lettuce, Tomatoes, Olives		Anchovy Vinaigrette, Breadcrumbs	
Shaved Mushroom Salad	5.50	Kumato Tomatoes	6.50
Celery, Mustard, Frisee		Poached Tuna, Green Onions, Olive Oil	
Patatas Bravas	7.00	String Beans	6.00
Salsa Brava, Garlic Aioli		Serrano Ham, Almonds	
Potato Tortilla	4.50	Gambas al Ajillo*	9.50
Chive Sour Cream		Garlic, Hot Pepper Oil	
Spinach-Chickpea Cazuela	6.50	Crispy Calamari*	10.50
Cumin, Roasted Garlic		Smoked Pepper Aioli	
Spicy Eggplant Caponata	5.50	Octopus Salad*	9.50
Basil, Grilled Bread		Celery, Pimenton de la Vera	
Caramelized Brussels Sprouts	7.00	Yellowtail Crudo*	9.00
Sumac, Mint		Jalapeno, Cilantro, Citrus	
Truffled "Bikini"	8.50	Prawns a la Plancha*	9.50
Grilled Cheese, Jamon Serrano		Salsa Verde, Sea Salt	
Mushrooms and Herbed Goat Cheese	8.50	Chorizo + Sweet-Sour Figs	8.50
Balsamic Reduction			
Braised Pork Belly	9.50	Albondigas*	7.50
Kumquat Marmalade		Meatballs in Zesty Tomato Sauce	
Grilled Morcilla	7.50	Grilled Hanger Steak*	9.50
New Potatoes, Saffron Aioli		Black Truffle Vinaigrette	
Caldo Gallego	5.00	Migas	6.00
Chorizo, Kale, Potatoes		Chorizo, Fried Egg	
Roasted Sunchokes	5.50	Spiced Beef Empanadas	6.50
		Red Pepper Sauce	
Mussels al Diablo*	10.50	Sweetbreads a la Plancha*	11.00
Spicy Tomato Sauce		Rosemary, Lemon	
Grilled Lamb Chops*	14.00	Lobster Fideos*	14.00
Arugula, Romesco		Toasted Noodles	
Braised Rabbit*	12.50	Bone Marrow*	11.50
Green Olives		Parsley Toast	

For the Table

Paella

Two or more, 24.50 per person

Mariscos*

Prawns, Squid, Clams, Mussels

Verduras

Asparagus, Carrots, Mushrooms, Brussels Sprouts

Selvaje*

Rabbit, Morcilla, Chickpeas

Meat + Fish

Suckling Pig 18.00 per person

Braised Greens

Chicken Pimientos* 19.50

Roasted Potatoes, Lemon, Hot Peppers

Grilled Churrasco* 23.50

Sweet Potatoes, Chimichurri

Whole Grilled Branzino* 29.00

Roasted Fennel, Herbed Potatoes

Mixed Grill

Two or more, 24.50 per person

Barcelona*

NY Strip, Chicken, Pork Chop, Gaucho Sausage

Selvaje*

Sausages, Morcilla, Livers, Hanger Steak

Mariscos*

Daily Fish, Prawns, Clams, Calamari

Chef Steven Brand

*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