

VEGETALES

Salmorejo Cordobes

Chilled Tomato Gazpacho, Jamon Serrano \$5.50

Roasted Garlic Bulbs

Extra Virgin Olive Oil \$3.50

Fresh Artichokes “a la plancha”

Olive oil, Almonds, Parsley \$9.50

Potato Tortilla

Hot with Chive Crème Fraiche \$4.50

Slow Sautéed Spring Vegetables

Baby Carrots, Favas, Haricot Verts \$8.50

Roasted Beets with Valdeon

Blue Cheese and Walnuts \$6.50

Stuffed Zucchini

Sweet Sausage, Swiss Chard \$7.50

Roasted Chickpea Purée

House-Made Pita Chips \$6.50

Slow-cooked Broccoli Cazuela

Garlic Confit, Mahon Cheese Gratin \$6.50

Herbed Goat Cheese with Wild Mushrooms

Balsamic Reduction \$8.50

House-Cured Olives

Thyme, Peppers, Garlic \$3.50

Sweet Potato Fingerlings

Honey Goat Cheese, Aged Sherry Vinegar \$7.50

Grilled Spring Asparagus

Black Truffle Vinaigrette \$9.50

Coca del Dia

Barcelona Flatbread of the Day \$9

Spinach and Chickpea Casserole

Cumin and Garlic Confit \$6.50

CARNE Y PESCADO

Chorizo with Sweet and Sour Figs

Balsamic-Sherry Glaze \$8.50

Albondigas

Meatballs in Tomato Sauce \$6.50

Crispy Calamari

Smoked Tomato Aioli \$9.50

Gambas al Ajillo

Sautéed Shrimp with Garlic and Sherry \$9.50

Boquerones

Marinated Fresh Spanish Anchovies \$6.50

Croquetas de Bacalao

Light Cod Croquettes with Saffron Aioli \$8.50

Porcini-Crusted Chicken

Parmesan Crust, Arugula Salad \$10.50

Grilled Steak Paillard

Tomatoes, Onions, Thyme, Crispy Potatoes \$11.50

Mussels al Diablo

Sautéed with Spicy Tomato Sauce \$11.50

Duck Confit

Wild Mushrooms and Port Wine Reduction \$9.50

Costillas de Puerco

Spare Ribs with Star Anise Orange Glace \$6.50

Homemade Empanadas

Spiced Beef, Smoky Pepper Purée \$5.50

Cumin-Scented Chicken

Spicy Avocado Coulis \$6.50

Shrimp and Black Bean

Chunky Tomato Sauce \$7.50

Sepia “a la Parrilla”

Cuttlefish with Garlic, Lemon, Peppers \$10.50

Grilled Morcilla on Toast

Sautéed Onions, Balsamic Reduction \$5.50

Barcelona Sampler for 2 – 6 different Tapas from above for \$48*

Barcelona Sampler for 3 – 8 different Tapas from above for \$60*

Grand Sampler for 4 or more –10 different Tapas from above for \$70*

***Available Sunday through Thursday**

ENSALADAS

Organic Greens with Goat Cheese Croquettes

Millstone Farm Spring Mix, Hot Herbed Goat Cheese with Local Honey \$9.50

Bibb Salad with Almonds

Pink Peppercorn Vinaigrette, Shaved Istaria Cheese \$8.50

Ensalada Mixta

Mixed Lettuces, Tomato, Onions, Olives \$7.50

FOR THE TABLE

PARRILLADA – Argentine Mixed Grill for Two

NY Strip Steak, Grilled Half Chicken, Gaucho Sausage,
Pork loin, Papas Fritas & Chimichurri \$24.50 per person

PAELLA (for two to six people)

Please Allow 35 Minutes to Prepare Saffron Rice, Chicken, Squid, Shrimp, Chorizo, Clams & Mussels \$24.50 per person

CHARCUTERIA

Today's Cheese Selection:

Queso Ahumado de Pria

Cow's Milk Sheep's Milk, Smoky, from Asturias

Manchego

Sheep's milk, sharp, creamy, from Navarra

Drunken Goat

Goat's milk, mild, marinated in red wine, from Murcia

\$5.50 per portion

\$15 for a selection of three

Cured Meats and Sausage:

Cantimpalo

Dry Cured, sweet paprika

Chorizo

Dry cured, spicy, hot paprika

Jamon Serrano

Dry cured Spanish Ham

TAPAS

Avocado Salad

Hearts of Palm, Marinated Roasted Peppers \$8.50

Warm Portuguese Octopus Salad

Fingerling Potatoes, Red Onions, Parsley, Paprika, Extra Virgin Olive Oil \$9.50

Shrimp & Scallops Ceviche

Cilantro, Orange & Lime Juice \$10

Rock Shrimp Risotto

Saffron Broth, Fresh Peas, Asparagus \$10.50

Crab Cake

Cilantro-Garlic Confit Aioli \$10

Tuna Tartar

Chives, Olive Oil, Lemon & Capers \$13.50

Pan Roasted Jumbo Shrimp

Chorizo Cream \$13.50

Serrano Ham & Manchego Cheese Croquettes

Garlic Aioli \$5.50

ENTRÉES

Half Chicken al Pimientos

Hot Cherry Peppers, Lemon, white wine, Roasted Potatoes \$19.50

Churrasco

Grilled Skirt Steak, Garlic Spinach, Sweet
Potato Fries and Green Chimichurri Sauce \$23.50

Grilled Lamb Chops

Arugula, Romesco Sauce \$19.50

Grilled Giant Prawns

Spring Mixed Salad \$23.50

Pepper-Rubbed Filet Mignon

Mashed Potatoes, Brandy Reduction and Crispy Onions \$26.50

12 oz. Grilled Sirloin

Basil Mashed Potatoes, Broccoli Rape, Cipolline Onions Demi-Glace \$24

Pan Seared Soft Shell Crabs

Arugula, Cucumbers and Cherry Tomatoes Salad, Lemon, Extra Virgin Olive Oil \$21.50

Pan Seared Monkfish

Fingerling Potatoes, Oyster Mushrooms
with Black Olives, Fresh Tomato Vinaigrette \$22

DESSERTS

Churros y Chocolate

Spanish Style Fried Dough with Thick Hot Chocolate \$7.50