

Quesos, Chorizos y Embutidos Cheeses, Sausages and Cured Meats

Cheeses

(served with olive oil crackers)
\$6 / 1 ... \$15 / 3 ... \$21 / All

Manchego (La Mancha, ES) – young sheep’s milk cheese, aged 3 months, creamy and slightly nutty; date walnut cake

San Simon (Galicia, ES) – cow’s milk cheese, aged 3 months, lightly smoked with birch wood, creamy and dense; granny smith apple

Idiazabal (Pais Vasco, ES) – lightly smoked Latxa sheep’s milk cheese, aged 6 months, firm with medium salt; quince paste

Queso de Cabra con Pimienta Verde (Murcia, ES) – goat’s milk cheese coated with crushed green peppercorns, creamy and mildly acidic; dried cherry

Valdeon (Castille y Leon, ES) – blue veined cow and goat’s milk cheese, full flavored, tangy and spicy; date gastrique

Jamon Serrano – Spanish cured ham, Serrano means “of the Sierras” or “mountain ham”; crispy flatbread 7

Chistorra – grilled spicy Basque style chorizo; shaved manchego cheese, chimichurri sauce 7

Charcuterie – an assortment of Spanish cured sausages and Jamon Serrano; whole grain mustard 19

Jamon Iberico de Bellota – we are very excited to offer one of the culinary world’s most exquisite products. This “royal ham” comes from the acorn fed black-footed pig that roams the Dehesa; a wooded mountain range in Western Spain. This ham is sea-salt cured and aged for at least three years 16

Tapas

small plates

Aceitunas Mixta – mixed Spanish olives 6

Almendras Marcona – roasted Spanish Marcona almonds 6

***Feston** – pan seared scallop; almond crusted eggplant, beet potato puree, saffron citrus cream, created by Stephanie Kincaid 7

Humus - chickpea hummus; grilled flatbread, fresh vegetables, chile oil 8

***Col Rellena** – cabbage stuffed with pork and lamb sausage, fennel, Brussels sprouts and onions; bacon, Idiazabal and sweet potato latke, poblano tomato sauce, created by Todd Elder 8

Aguacate Rellenos con Queso – avocado stuffed with goat cheese; greens, tomato caper vinaigrette 7

Calamares Fritos – flash fried calamari; spicy tomato aioli, saffron vinegar dipping sauce 9

Sopas y Ensaladas

soups and salads

Gazpacho – chilled tomato soup; cucumbers, red grapes, extra virgin olive oil 6

Ajo Blanco – chilled garlic and almond soup from Andalusia; red grapes 6

Sopa de Garbanzos con Chorizo – spicy chickpea and chorizo soup 6

Gazpacho de Remolacha – chilled beet soup; yogurt 6

Ensalada de Espinacas – baby spinach salad; gorgonzola, granny smith apple, candied pecans, balsamic vinaigrette 7

Ensalada de Rucula – arugula salad; Marcona almonds, strawberries, oranges, grapes, red onions, citrus vinaigrette 7

Caesar – classic Caesar salad; sourdough croutons, shaved parmesan 7

Entradas

entrees

Paella Barcelona – basmati rice, roasted chicken, Spanish style chorizo, shrimp, squid, clams, mussels, sofrito, roasted peppers, peas 27

Filete a la Parilla – grilled beef filet; grilled asparagus, potato puree, sangria reduction 33

Cordero a la Brasa - braised Colorado lamb shank; caramelized Brussels sprouts, olive oil potatoes, garlic aioli 28

Salmon con Hierbas a la Parilla – grilled fresh herb crusted Faroe Island salmon; potato puree, grilled asparagus, cherry gastrique 24

Zarzuela – Catalan inspired seafood stew; lobster, shrimp, clams, mussels, potatoes, peppers, peas, saffron broth, grilled bread with romesco sauce 27

Fideos con Mariscos – angel hair pasta cooked “paella style” with seafood; lobster, shrimp, squid, clams, spicy Basque style chorizo, sofrito, roasted peppers, peas 27

Churrasco con la Corteza Cafe – grilled espresso crusted skirt steak; manchego potato puree, caramelized Brussels sprouts, garlic parsley oil 26

Trucha con Pimenton – smoked paprika spiced rainbow trout; grilled vegetables, sherry vinaigrette 23

Vieiras – pan seared sea scallops; bacon, crimini mushrooms, baby lima beans, dates, chile flake, cream 27

Paella de Verduras – calasparra rice with saffron and vegetables; Portobello mushrooms, fennel, roasted peppers, roma tomatoes, peas, green salad with local ramps 22

Paella Especial para Cuatro – paella for four; calasparra rice, onions, saffron, shrimp, scallops, mussels, clams, peppers, peas 95

*winning entries from our recent kitchen tapas challenge

Espárragos – grilled asparagus 6

Puré de Patatas – potato puree 5

Espinacas Salteadas – sautéed spinach 5

Split Entrée 2

Chef Paul and his staff will gladly try to accommodate any of your special needs – simply ask your server.

Barcelona 101

Jamon (ha-MON) – Spanish for ham

Verduras (vare-DURE-us) – Spanish for vegetables

Open for Lunch

Monday – Friday

11:00 am – 2:30 pm

Happy Hour: M-F, 4-7pm

Menu subject to change.

A gratuity of 20% will be added to parties of 6 or more.

CONSUMER ADVISORY: CONSUMING RAW
OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE
POTENTIALLY HAZARDOUS