

Barceloneta

SHARE DELICIOUS LITTLE DISHES, BIG PAELLAS, GREAT DRINKS AND EXCELLENT COMPANY ¡BUEN PROVECHO!

PICA PICA

TASTY SNACKS

- Olives + Pickles** (v, gf) 6
Spanish Olives, House Pickled Veg
- Marcona Almonds** (v, gf) 4
Rosemary Salt
- L'Escala Anchovies** (gf) 6
Deluxe Salt-Cured Anchovies
- Gildas** (gf) 8
Olive-Piparra-Anchovy Skewers
- Grilled Local Sardine Toasts** 10
Avocado, Pickled Onions
- Bombas** 10
Sausage-Stuffed Potato Amazeballs
- Hot Dates** (gf) 8
Bacon Wrapped, Valdeón, Almond
- Croquetas de Jamón** 10
Crisp Serrano Ham Croquettes
- Pan Con Tomate** (V) 3 / Piece
Grilled Tomato Toast, Olive Oil

JAMÓN + QUESO

HAM + CHEESE

- Jamón Serrano** (gf) 12
Like Prosciutto, but Better. Aged 15-20 Months. Monte Nevado
- Ibérico Platter** (gf) 24
Deluxe 5J Paleta, Fermin Chorizo, Salchichón from Heritage Pigs
- Spanish Cheeses** 7 Each / 19 All
Manchego (Sheep, 12 Months)
Caña De Cabra (Goat, Creamy)
Mahón (Cow, Paprika Rubbed)

TAPAS

COLD STARTERS

- Vermut Plate** (gf) 14
Potato CHIPS, Smoked Trout Roe, Boquerones, Olives, Piparras
- Cangrejo Salad** (gf) 18
DUNGENESS CRAB, Avocado, Chicories, Citrus, Fennel, Lime
- Tortilla De Patatas** (v, gf) 10
Classic Spanish Potato and Onion OMELET, Served Room Temp

SEAFOOD

- Pulpo** (gf) 17
Grilled Spanish OCTOPUS, Potatoes Aliñas, Pimentón
- Almejas** (gf) 14
Washington Manila CLAMS Steamed with Jamón, Garlic, Fino

MEAT

- PX Sherry Short Ribs** (gf) 24
Braised, Served with Cauliflower Purée, Horseradish Mojo Verde
- Albóndigas** 13
MEATBALLS of Pork, Jamón and Beef with Sherry Tomato Sauce

VEGETABLES

- Patatas Bravas** (v, gf) 9
Crisp FRIED POTATOES, Spicy Brava Sauce, Garlic Alioli
- Calabaza** (v, gf) 10
Roasted DELICATA SQUASH, Herb Yogurt, Hazelnut Dukkah, Arrope
- Setas** (v, gf) 16
Grilled MUSHROOMS, Spanish-Style Fried Egg, Parsley-Garlic Ajillo
- Add Spanish Black Truffle** +11

- Little Gem Salad** (v) 12
BEETS, Garlic Chips, Mint, Sherry Mustard Vinagreta
- Ibiza Hippie Salad** (v, gf) 14
KALE, Yams, Freekeh, Preserved Lemons, Chickpeas, Carrot-Ginger
- Crudités with Romesco** (v) 14
Raw Market Vegetables, Almond-Red Pepper ROMESCO Sauce
- Gambas al Ajillo** (gf) 19
Garlicky Head-On Kauai SHRIMP Sizzled with Olive Oil, Fino, Chili
- Calamares** 15
Grilled Monterey SQUID, Fideos, Chorizo, Squid Ink, Alioli

- Costillas** (gf) 20
Smoky PORK SPARE RIBS with Sticky Harissa-Honey-Lime Sauce, Slaw
- Secreto Ibérico** (gf) 27
Butcher's "Secret Cut" of Grilled ACORN-FED PORK, Quince Alioli

- Coliflor** (v, gf) 10
Roasted CAULIFLOWER, Medjool Dates, Olives, Smoked Paprika
- Coles de Bruselas** (v, gf) 10
BRUSSELS SPROUT Leaves, Fried Capers, Currants, Mint, Chili
- Espinacas a la Catalana** (v, gf) 9
Sautéed SPINACH, Pickled Raisins, Pine Nuts, Garlic, Lemon

Small Serves 2 / Large Serves 4

PAELLA

Please Allow 30 Minutes to Prepare

FESTIVE RICE DISHES OF SPAIN COOKED AND SERVED IN A BIG PAN

- Vegetable Paella** (v, gf) 30 / 56
Chanterelles, Seasonal Vegetables, Saffron, Rosemary, Lemon, Alioli
- Add Black Truffle** +11 / 22

- Seafood Paella** (gf) 40 / 76
Shrimp, Mussels, Clams, Cuttlefish, Vegetables, Saffron, Alioli
- Add Squid Ink** (Arroz Negro) +3 / 6

- Chicken Paella** (gf) 36 / 68
Fogline Farm Chicken, Chanterelles, Vegetables, Saffron, Rosemary, Alioli
- Add Chorizo** + 4 / 8

CHURROS + HELADOS

- Chocolate Caliente** (v, gf) 5
Thick, Rich TCHO Hot Chocolate for Sipping and Dipping

- Churros** (v) 5
Light, Crisp Spanish Fritters Dusted with Cinnamon Sugar

- Soft Serve** (v, gf) 5
Vanilla Ice Cream, Sorbet or **Swirl**
Add Arbequina Olive Oil, Salt +1
Add PX Sherry, Almond Turrón +6
Add Rainbow Sprinkles +1

v = Vegetarian or Vegan

gf = Gluten Free or Can Be Made GF