

\$16 'Menu del Dia'

'menu of the day'

Choose a soup or salad and one side dish
to go with today's selection

includes coffee, tea or soda
-no substitutions-

Cup of Soup or Salad

Monday

Jamón con Queso - open-faced ham and cheese;
jamón Serrano, Manchego cheese, sunny side up egg,
roasted garlic, tomato vinaigrette, sourdough bread

Tuesday

Arroz con Pollo - rice with chicken;
Catalan spiced chicken, yellow rice, white beans

Wednesday

Permil con Pan - open-faced roasted pork, radishes,
cilantro, ancho crema, sourdough bread

Thursday

Chorizo con Papas - sausage with potatoes;
Spanish chorizo, fried potatoes, charred vegetable salsa,
Manchego cheese

Friday

Salmon a la Parilla - grilled salmon; couscous,
blistered cherry tomatoes, shallots, arugula, chimichurri

Side Dishes

Fresh Fruit

French Fries

Potato Salad

Farro Salad

Artichoke Salad

• Sopas y Ensaladas •

soups and salads

Sopa de Maiz - saffron corn chowder; poblano peppers, corn, onions, potatoes 9

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

Sopa de Melocotón Fría - chilled spiced peach soup 6

Ensalada Mixta - mixed green salad; charred corn, roasted poblano peppers, shave onions,
radishes, sweet and sour citrus vinaigrette 9

Ensalada de Frijoles - three bean salad; white, green and garbanzo beans, whipped feta cheese,
blistered tomatoes, pickled onions, arugula, za'atar vinaigrette 10

Ensalada César - classic Caesar salad; romaine lettuce, sourdough croutons,
shaved Parmesan cheese 8

add grilled salmon 8 add grilled chicken 5 add grilled shrimp 6

• Tortas •

all sandwiches are served with a side dish

Pollo - breaded chicken breast sandwich; Manchego cheese, arugula, tomatoes, onions,
whole grain mustard aioli, toasted ciabatta bread 15

Hamburguesa de Barcelona - grilled Ohio beef patty, Havarti cheese, red onions, lettuce,
tomatoes, piquillo pepper aioli, brioche bun 17

Ensalada de Pollo - pecan chicken salad sandwich, arugula, tomatoes, brioche bun 12

Hongo a la Parilla - grilled Portobello mushroom sandwich; arugula, piquillo peppers,
green goddess dressing, toasted ciabatta 14

• Chorizos, Embutidos y Quesos •

sausages, cured meats and cheeses

Plato de Charcutería 30*

Chef's selection of three Spanish meats and three artisanal cheeses;
served with accompaniments and olive oil crackers

Plato de Charcutería Grande 60*

• Tapas •

small plates

Humus Verde - green chick pea hummus; grilled flatbread,
smoked paprika chile oil 8

Aceitunas Mixtas - Mediterranean olive mix; pearl onions, cornichons 7

Almendras Marconas - olive oil fried Spanish Marcona almonds 6

Plato de Tapas - tapas platter; Spanish olives, artichoke heart salad,
pickled vegetables, potato salad, farro salad, hummus verde, flatbread 12

Gambas al Ajillo - sautéed shrimp; garlic, Basque peppers, chile flakes,
extra virgin olive oil 10

Calamares Fritos - fried corn meal dusted calamari; lemon thyme aioli,
spicy tomato vinaigrette 12

Patatas Bravas - fried Idaho potatoes; garlic aioli, spicy tomato sauce 8

• Raciones •

large plates

Pescado - pan-fried Arctic char; yellow rice, grilled broccolini,
chimichurri 18

Vieiras - sautéed sea scallops; mushrooms, bacon, dates, lima beans,
cream, chile flakes 26*

Paella Barcelona - chicken, chorizo, shrimp, squid, clams, mussels,
piquillo peppers, peas, sofrito, calasparra rice 22*

Paella de Cerdo - slow-roasted pork, chorizo, piquillo peppers, onions,
white beans, green sofrito, calasparra rice, garlic aioli 18

Paella de Verduras - broccolini, piquillo peppers, onions,
mushrooms, tomatoes, sofrito, calasparra rice, goat cheese 14

*Consumer Advisory: consuming raw or undercooked meats, eggs, shellfish
or cheese can be potentially hazardous.