

popular throughout Spain in bars and restaurants, **tapas** are appetizers that usually accompany wines, cava, or other aperitifs and cocktails.

spanish tapas

(we recommend 2 to 3 tapas dishes per person; more fun when shared!)

daily selección of dips & olives

feta poblano dip	9
crispy lavash bread	
selection of olives	9
tapas plate	
calamari, papas bravas, shishito pepper, jamón serrano, pork croquette, feta dip	
29	



vegetable

Bar Celona's patatas bravas	9
garlic-chile allioli	
tortilla española (spanish omelet)	12
fried potato, onion, romesco	
charred rustic bread	8
garlic, raw tomato, manchego cheese	
shishito peppers	8
grilled peppers	
grilled asparagus	market price
sautéed cremini & oyster mushrooms	10
bay leaf, thyme, cream	



empanadas & croquettes


chicken & herb empanadas (2)	12
slow cooked beef empanadas (2)	12
braised pork & potato croquettes (3)	12
vegetables empanadas (2)	10

meat

albondigas (meatballs)	8
stewed in saffron, allspice, tomato	
serrano ham-wrapped dates	9
stuffed with blue cheese	



spanish cheeses & cured meats

3 spanish cheeses Small		10
18-month aged serrano ham imported from spain		19
spanish meat & cheese platter (3 & 3)		29



Paellas

add scallops 1 each 8/ blue prawns 6 each

vegetarian seasonal vegetables		- 26
castellana beef, pork, chicken, sausage		- 27
marinera seasonal shellfish		- 34
valenciana surf & turf		- 32
squid ink paella scallops, calamari, blue prawns, clams		- 34

meat & fish

grilled smoked octopus & calamari grilled octopus fingerling potato, pimenton, chimichurri, micro greens		22
crispy pork belly brussels sprouts, fried egg, salbitxada		20
spanish mussels & clams smoked paprika tomato sauce, spanish chorizo, garlic, fennel toast bread		20



18% gratuity added to parties of 6 or more