

# B A R C E L O N A

## Charcuterie + Cheese

6.50 for one, 17.50 for three

**Jamón Serrano**  
Segovia  
Dry-cured Spanish ham

**Fuet**  
Catalonia  
Dry-cured pork sausage

**Sobrassada**  
Murcia  
Soft, Spreadable Chorizo

**Salchicón De Vic**  
Catalonia  
Dry-Cured pork sausage with peppercorns

**Caña de Cabra**  
Murcia  
Soft-ripened goat cheese, creamy & mild

**6-Month Aged Manchego**  
Castilla-La Mancha  
Firm, cured sheep's milk, sharp & piquant

**Idiazabal**  
Navarre  
Smoky sheep's cheese

**Ibores**  
Extremadura  
Raw goat's cheese rubbed with pimentón

**Aged Mahon**  
Balearic Islands  
Cow's milk cheese, mild & nutty

**Romao**  
Castilla-La Mancha  
Sheep's milk cheese rubbed with rosemary

**Valdeón**  
Castilla-León  
Cow and goat's milk blue cheese, tangy & spicy

**Tetilla**  
Galicia  
Mild, buttery cow's milk cheese, soft & creamy

**Jamón Mangalica**  
Hand sliced, cured Hungarian pig  
10.50

**Bresaola**  
Air-dried, cured beef, porcini crusted  
8.50

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## Tapas

<b>Broccolini</b> Garlic, Olive oil	7.00	<b>Spicy Eggplant Caponata</b> Sweet Pepper, Basil, Parsley	4.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Octopus</b> Olive Tapenade	9.50	<b>Cod a la Plancha*</b> Salsa Verde	10.50	<b>Beef Empanadas</b> Spiced Tomato Sauce	6.50
<b>T-Bone Lamb Chop*</b> Romesco	8.00	<b>Morcilla</b> Fobidden Rice, Saffron Aioli	7.50	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	5.50
<b>Spaghetti Squash</b> Ricotta, Pimentón Honey	7.00	<b>Gambas al Ajillo</b> Sherry, Guindilla Pepper	9.50	<b>Spinach Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Lobster Fideos</b> Sofrito, Aioli	\$\$\$\$	<b>Goat Cheese &amp; Mushrooms</b> Balsamic Reduction	7.50	<b>Marinated Olives</b> Garlic, Thyme, Citrus	4.50
<b>Roasted Brussels Sprouts</b> Pickled Onions	7.00	<b>Chicken Empanadas</b> Avocado Puree	6.50	<b>Albondigas</b> Jamón Serrano Tomato Sauce	8.50
<b>Rib</b> Hazelnuts	Braised Short 9.50	<b>Confit Duck</b> Orange	8.00	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Sea Scallops*</b> Smoked Sunchoke Purée	12.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Crispy Calamari</b> Chipotle Aioli	10.50
<b>Bacon Wrapped Dates</b> Valdeón Mousse	8.00	<b>Whipped Sheep's Cheese</b> Truffle Honey	7.50	<b>Boquerones</b> Parsley, Garlic, Olive Oil	6.00
<b>Swiss Chard</b> Garlic, Lemon, Chili Flakes	6.50	<b>Tuna Tartare*</b> Serrano Peppers, Egg, Chives	\$\$\$	<b>Chorizo &amp; Figs</b> Balsamic Reduction	8.50

## Ensaladas

**Poached Pear Salad**  
Arugula, Caña de Oveja,  
Pecans  
7.50

**Bibb Salad**  
Pink Peppercorn Dressing,  
Almonds, Mahon  
7.50

**Pickled Red Beets**  
Walnuts,  
Valdeón  
6.50

**Ensalada Mixta**  
Olives, Onions,  
Tomatoes  
7.50

## New Year's Box

**Venison\***  
Port Sauce  
13.50

**Sea Urchin Montadito**  
Herb Butter  
14.50

**Black Truffle Risotto**  
Manchego  
18.50

**Foie Gras Torchon**  
Cranberry Brioche  
15.50

## To Share

Two or more

**Parrillada\***  
NY Strip, Chicken, Pork,  
Gaucho Sausage  
26.50 per person

**Paella Mariscos**  
Prawns, Mussels, Squid  
24.50 per person

**12 oz Prime NY Strip**  
Papas Fritas  
32.50

**Chicken Pimientos**  
Roasted Potatoes, Lemon, Hot Peppers  
19.50

**Vegetable Paella**  
Carrots, Eggplant,  
Brussels, Mushrooms  
16.00 per person

**Branzino\***  
Arugula, Tomatoes,  
Onion  
25.50

Chef Jose Ochoa

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.  
^Before placing your order, please inform your server if a person in your party has a food allergy. 12/22/2017

^ Barcelona's Farm is located in Westport, CT—with crops planted, tended, and harvested by our team.