

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

Chorizo Picante

La Rioja
Dry-cured, spicy pork sausage

Pamploma

Los Angeles, CA
Dry cured Spanish sausage with pimentón

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
Smoked raw sheep's milk cheese

Ibores

Extremadura
Raw goat's cheese rubbed with pimentón

Aged Mahon

Balearic Islands
Cow's milk cheese, mild & nutty

Romao

Castilla-La Mancha
Raw 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

FAIRFIELD RESTAURANT WEEK: Choose four tapas + dessert (olive oil cake or flan) for \$35 per person.



Tapas

Whipped Sheep's Cheese Almonds, Truffle Honey	7.50	Mahi Mahi a la Plancha* Salsa Verde	10.50	Potato Tortilla Chive Sour Cream	5.00
Pulpo Piquillo Peppers, Garlic, Potatoes	9.50	Chicken Empanadas Avocado Puree	6.50	Beef Empanadas Spiced Tomato Sauce	6.50
Farmer Joel's Heirloom Potatoes Bacon, Scallions	7.00	Gambas al Ajillo Sherry, Guindilla Pepper	9.50	Jamón & Manchego Croquetas Garlic Aioli	5.50
Baby Carrots a la Plancha Maple, Candied Walnuts	6.50	Farmer Joel's Swiss Chard Olive Oil, garlic & Chile Flakes	6.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Farmer Joel's Leeks a la Plancha Cilantro Aioli	6.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	4.50	Albondigas Jamón Serrano Tomato Sauce	8.50
Broccolini Garlic, Chili Flakes, Manchego Crumbs	7.00	Halibut Piquillo Peppers	10.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Chicken Cazuela Root Vegetables, Tomatoes	8.50	Lamb Churrasco Garlic, Rosemary	9.50	Crispy Calamari Chipotle Aioli	10.50
Fideos Squid Ink, Clams	12.50	Farmer Joel Shishito Peppers Sea Salt	7.00	Chorizo & Figs Balsamic Reduction	8.50
Farmer Joel Buttercup Squash House made Ricotta Pimenton Almonds	6.50	Crudo Turbot, Cucumber, Padrons, Parsley	10.50	Hanger Steak* Truffle Vinaigrette	11.50

Ensaladas

Roasted Beets
Herbed Goat Cheese,
Pistachios
6.50

Bibb Salad
Pink Peppercorn Dressing,
Almonds, Mahón
7.50

Mix Greens Salad
Lemon Pepper Dressing
Apples, Manchego
7.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

The Sherry On Top

Pork Cheeks
Root Vegetables
8.50

Lobster Bisque
Lobster Meat
6.50

Butternut Squash
PX Reduction Hazelnuts
6.50

Roasted Bone Marrow
Rustico Bread
10.50

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

12oz NY Strip
Papas Fritas
26.50

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Peppers
19.50

Branzino*
Arugula Salad, Potatoes
25.50

Vegetable Paella
Carrots, Eggplant,
Squash, Peas
16.00 per person

Chef Jose Ochoa + Frederico Faria

*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. 10/8/2018

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