

# 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

**Aged Mahon**

Balearic Islands

Raw Cow's milk cheese, mild & nutty

**Ibores**

Extremadura

Raw goat's cheese rubbed with pimentón

**Idiazabal**

Navarre

Smoky, raw sheep's cheese

**6-Month Aged Manchego**

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

**Tetilla**

Galicia

Mild, tangy cow's milk cheese, soft & creamy

**Caña de Cabra**

Murcia

Soft-ripened goat cheese, creamy & mild

**Romao**

Castilla-La Mancha

Raw sheep's milk cheese rubbed with rosemary

**Valdeón**

Castilla-León

Cow and goat's milk blue cheese, tangy & spicy



## Tapas

**Spinach Chickpea Cazuela**  
Cumin, Roasted Garlic

7.50

**Whipped Sheep's Cheese**  
Almonds, Truffle Honey

7.50

**Patatas Bravas**  
Salsa Brava, Garlic Aioli

6.50

**Bacon Wrapped Dates**  
Valdeón Mousse

8.00

**Halibut a la Plancha\***  
Salsa Verde

10.50

**Albondigas**  
Jamón Serrano Tomato Sauce

8.50

**Goat Cheese & Mushrooms**  
Balsamic Reduction

7.50

**Chicken Empanadas**  
Avocado Pureé

6.50

**House Marinated Olives**  
Thyme, Garlic, Citrus

4.50

**Hanger Steak\***  
Truffle Vinaigrette

11.50

**Crispy Calamari\***  
Spicy Aioli

10.50

**Manchego & Jamón Croquetas**  
Garlic Aioli

6.50

**Pulpo\***  
Piquillo Peppers, Garlic, Potatoes

9.50

**Beef Empanadas**  
Spicy Red Pepper Sauce

6.50

**Boquerones**  
Garlic, Parsley

6.00

**Spicy Eggplant Caponata**  
Sweet Pepper, Basil, Parsley

4.50

**Gambas al Ajillo\***  
Garlic, Sherry, Guindilla Pepper

9.50

**Sweet & Sour Chorizo and Figs**  
Balsamic Reduction

8.50

FAIRFIELD RESTAURANT WEEK: Choose three tapas + dessert (olive oil cake or flan) for \$20 per person.

## Sandwiches

**Serrano Ham Panini**

Tomato, Arugula,  
Garlic Aioli

9.50

**Fairfield Burger\***

Pickles, Tetilla, Lettuce, Tomato,  
Special Sauce

10.50, Add Egg \$1

**Chicken Burger\***

Avocado Puree, Arugula & Tomato

10.50

## Ensaladas

Add: Chicken 3.00 | Hanger Steak 5.00 | Shrimp 5.00

**Roasted Beets**

Herbed Goat Cheese, Pistachios

6.50

**Bibb Salad**

Pink Peppercorn Dressing  
Almonds, Mahon

7.50

**Ensalada Mixta**

Olives, Onions, Tomatoes

7.50

## Lunchbox Special

Salad or Sandwich + Soup + Freshly Brewed Iced Tea

15.00

## To Share

Two or more

**Parrillada\***

NY Strip, Chicken, Pork Chop,

Gaicho Sausage

26.50 per person

**Chicken Pimientos\***

Roasted Potatoes, Lemon, Hot Peppers

19.50

**Vegetable Paella**

Carrots, Eggplant,  
Brussels, Mushrooms

16.00 per person

Executive 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.