

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

Chorizo Picante
Catalunya
Dry-cured pork sausage with hot pimentón

Fuet
Catalonia
Dry-cured pork sausage

Sopressata
San Francisco
Mild, black pepper, dry-cured pork

Salchichón de Vic
Catalunya
Dry-cured pork sausage with peppercorns

Drunken Goat
Murcia
Semi-soft goat's milk cheese aged in red wine

Cana Cabra
Murcia
Soft-ripened goat cheese, creamy, mild

Idiazabal
Basque
Raw sheep's milk cheese, creamy, nutty, robust

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

Cabra Romero
Murcia
Goat's milk cheese coated with rosemary

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

Mahón
Balearic Islands
Cow's milk cheese aged 4 months, mild & nutty

Wagyu Beef Bresaola, Texas
Dry-cured beef
10.50

Womanchego, Cato Corner Farm CT
Raw cow's milk, 6 month aged, nutty, rich
7.50

Jamón Mangalica, Segovia
Cured Hungarian pig
10.50



Tapas

Scallops Grilled Spring Onion, Orange	13.50	Bacon Wrapped Dates Valdeon Mousse	8.00	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Charred Pulpo Roasted Red Peppers, Hot Pimenton	9.50	Mushrooms a la Plancha Salsa Verde	7.50	Potato Tortilla Chive Sour Cream	5.00
Sweet Potato Hummus Hot Pimentón, Pita	6.00	Gambas al Ajillo Guindilla Pepper, Olive Oil, Garlic	9.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Tuna Mojo Picon, Piquillo Peppers, Lime	12.00	Cucumber & Watermelon Radish Dill Yogurt, Lemon	7.00	Spinach & Chickpea Cazuela Cumin, Roasted Garlic	7.50
Spring Onion a la Plancha Salbitxada	7.50	Chicken Pintxo Red Chimichurri	8.00	Spicy Eggplant Caponata Sweet Peppers, Balsamic	4.50
Roasted Cauliflower Walnut Gremolata	7.50	Swordfish a la Plancha Salsa Verde	11.50	Jamón & Manchego Croquettes Garlic Aioli	5.50
Pork Belly Fig & Port	8.50	Brussels Sprouts Bacon, Valdeon Cheese, Chili Flake	7.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Sugar Snap Peas Mint, Chili Flake, Garlic	7.00	Crispy Calamari Smoked Pepper Aioli	10.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Basque Mussels Chorizo Bilbao, White Beans, Garlic Crumbs	10.50	Queso a la Plancha Cato Farms Hooligan, Honey, Pistachio	8.50	Hanger Steak* Truffle Vinaigrette	11.50
Ricotta Montadito Truffle Honey	7.50	Sautéed Kale Chili Flake, Garlic Crumbs	7.00	Marinated Olives Citrus, Chili Flakes	4.50

Ensaladas

Kale "Ceasar"
Boquerone Aioli, Manchego,
Garlic Crumbs
7.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Arugula Salad
Orange, Red Onion,
Grana Padano
7.00

Pickled Red Beets
Walnuts, Valdeon
7.00

3D

Duck Breast*
Ajo Blanco
12.00

Duck Confit
Farro, Fresh Garbanzo
8.50

Crispy Duck Leg
Aji Amarillo
7.50

To Share

Two or more

Chicken Pimientos
Potatoes, Lemon,
Hot Cherry Peppers
19.50

Porcelet Pig
Rib Chop, Porchetta
24.50

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

Parrillada*
NY Strip, Chicken, Pork Loin,
Sausage
26.50 per person

Whole Rainbow Trout
Roasted Peppers, Fennel,
Spring Onions
25.50

Vegetable Paella
Cauliflower, Brussels Sprouts,
Mushrooms, Garlic Aioli
15.50 per person

Executive Chef Anthony Camilleri
Sous Chef Matthew Kneeland

*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.
^Farmteca is located in Westport, CT, with crops planted, tended, and harvested by our team.