

# 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



**Pick any item fresh from our garden**  
We will prepare it for you for \$5



## Tapas

<b>Whipped Sheep's Cheese</b> Almonds, Truffle Honey	7.50	<b>Striped Bass a la Plancha*</b> Salsa Verde	10.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Pulpo</b> Piquillo Peppers, Garlic, Potatoes	9.50	<b>Chicken Empanadas</b> Avocado Pureé	6.50	<b>Beef Empanadas</b> Spiced Tomato Sauce	6.50
<b>Farmer Joel's Heirloom Potatoes</b> Bacon, Scallions	7.00	<b>Gambas al Ajillo</b> Sherry, Guindilla Pepper	9.50	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	5.50
<b>Shrimp Ceviche</b> Cilantro, Radishes	9.50	<b>Farmer Joel Shishito Peppers</b> Sea Salt	7.00	<b>Spinach Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Baby Carrots a la Plancha</b> Maple, Candied Walnuts	6.50	<b>Duck Breast*</b> Port Reduction, Grapes	10.50	<b>Albondigas</b> Jamón Serrano Tomato Sauce	8.50
<b>Broccolini</b> Garlic, Chili Flakes, Manchego Crumbs	7.00	<b>Smoked Sardines</b> Tomatoes, Olive Oil	7.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Chicken Cazuela</b> Root Vegetables, Tomatoes	8.50	<b>Potato Gnocchi</b> Burgundy Truffles, Manchego Cream	9.50	<b>Crispy Calamari</b> Chipotle Aioli	10.50
<b>Turbot Crudo*</b> Cucumber, Padrans, Parsley	10.50	<b>Cod*</b> Piquillo Peppers	10.50	<b>Chorizo &amp; Figs</b> Balsamic Reduction	8.50
<b>Lamb Churrasco</b> Garlic, Rosemary	9.50	<b>Fairfield Garden Swiss Chard</b> Olive Oil, garlic & Chile Flakes	6.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50
<b>Mussels Diablo</b> Spicy Tomato Sauce	10.50	<b>Secreto Iberico*</b> Long Hot Pepper Chimichurri	12.50	<b>Spicy Eggplant Caponata</b> Sweet Pepper, Basil, Parsley	4.50

## Ensaladas

**Roasted Beets**  
Herbeb Goat Cheese, Pistachios  
6.50

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

**Field Greens Salad**  
Lemon Pepper Dressing, Apples,  
Manchego  
7.50

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

## Squash by Farmer Joel

**Risotto**  
Butternut Squash Pepitas  
6.50

**Butter Cup**  
House Ricotta, Marcona  
6.50

**Spaghetti Squash**  
Olive Oil, Garlic, Sage  
6.50

**Acorn Squash**  
Pimentón Honey  
6.50

## 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. 10/5/2018

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