

# 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 Picanté**  
*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

**Grana Padano**  
*Italy*  
Cow's milk cheese, firm, nutty, sharp

**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

**Hooligan, Cato Corner Farm CT**  
Raw cow's milk, soft, pungent, rich  
7.50

**Jamón Mangalica, Segovia**  
Cured Hungarian pig  
10.50



## Tapas

**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

**Giant Squid Steak**  
Mojo Picon, Piquillo Peppers, Lime

8.00

**Cucumber & Watermelon Radish**  
Dill Yogurt, Lemon

7.00

**Spinach & Chickpea Cazuela**  
Cumin, Roasted Garlic

7.50

**Bershire Pork Cazuela**  
Whitebeans, Kale

9.00

**Roasted Cauliflower**  
Walnut Gremolata

7.50

**Spicy Eggplant Caponata**  
Sweet Peppers, Balsamic

4.50

**Duck Breast\***  
Golden Raisins, Sherry

12.00

**Mahi Mahi a la Plancha**  
Salsa Verde

10.00

**Jamón & Manchego Croquettes**  
Garlic Aioli

5.50

**Pork Belly**  
Pomegranate Molasses, Dukkah

8.50

**Brussels Sprouts**  
Pistachio Chimichurri, Goat Cheese

7.50

**Spiced Beef Empanadas**  
Red Pepper Sauce

6.50

**Chicken Pintxo**  
Red Chimichurri

8.00

**Crispy Calamari**  
Smoked Pepper Aioli

10.50

**Albondigas**  
Spiced Meatballs in Ham-Tomato Sauce

8.50

**Broccolini**  
Marinated Olives, Chili Flake, Lemon

7.50

**Beef Shortrib**  
Harissa

12.00

**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

## Eggscellent

**Duck Egg**  
Pork Belly, Frisee, Radish  
9.00

**Pisto con Huevo**  
Roasted Peppers, Tomato,  
Potato  
7.50

**Quail Egg Montadito**  
Lardo, Marinated Mushrooms  
8.50

## To Share

Two or more

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

**Paella Salvaje**  
Pork Cheek, Gaucho, Morcilla  
22.50

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

**Parrillada\***  
NY strip, Chicken, Pork Loin,  
Sausage  
26.50 per person

**Whole Rainbow Trout**  
Fingerling Potatoes, Fennel Salad  
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.