

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

Bresaola
Air-dried, cured beef, porcini crusted
8.50



Tapas

Whipped Sheep's Cheese Almonds, Truffle Honey	7.50	Halibut a la Plancha* Salsa Verde	10.50	Potato Tortilla Chive Sour Cream	5.00
Pulpo Gallego Potato, Onion, Pimentón	9.50	Chicken Empanadas Avocado Pureé	6.50	Beef Empanadas Spiced Tomato Sauce	6.50
Snow Peas a la Plancha Garlic, Lemon, Herbs	6.50	Gambas al Ajillo Sherry, Guindilla Pepper	9.50	Jamón & Manchego Croquetas Garlic Aioli	5.50
Grilled Asparagus Serrano, Egg	7.50	Hanger Steak* Truffle Vinaigrette	11.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Watermelon Radish Carpaccio Sea Salt, Lemon	4.50	Blistered Shishito Peppers Olive Oil & Sea Salt	7.00	Albondigas Jamón Serrano Tomato Sauce	8.50
Baby Artichokes Speck, Herbed Breadcrumbs	8.00	Bacon Wrapped Dates Valdeón Mousse	8.00	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Fluke Crudo Green Almonds, Habanero Cullis	10.50	Goat Cheese & Mushrooms Balsamic Reduction	7.50	Crispy Calamari Chipotle Aioli	10.50
Crispy Rice Sorrel Aioli, Tetilla Cheese	7.00	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	4.50	Chorizo & Figs Balsamic Reduction	8.50
Sauteed Swiss Chard Garlic, Lemon, Chili Flakes	7.00	Hummus Garlic, Sumac	6.50	House Marinated Olives Thyme, Garlic, Citrus	4.50
Pork Ribs Fresno Peppers, Mustard Seeds	9.00	Beef Carpaccio Salad Kale, Mustard Vinaigrette, Egg	8.00	Boquerones Garlic, Parsley, Olive Oil	6.00

Ensaladas

Bibb Salad
Pink Peppercorn Dressing,
Almonds, Mahon
7.50

Red Quinoa
Fava, Tomatoes, Onions, Feta
7.50

Roasted Beets
Herbed Goat Cheese, Pistachios
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Spring Treats

Gnocci
Peas, Truffle Butter
8.00

Filet Mignon
Ramp Butter, Mushrooms
12.50

Pressa
Green Garlic Romesco
14.50

To Share

Two or more

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

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

12oz NY Strip*
Papas Fritas
26.50

Chicken Pimientos
Roasted Potatoes, Lemon, Hot
Peppers
19.50

Branzino*
Swiss Chard, Fingerling Potatos
25.50

Vegetable Paella
Carrots, Eggplant,
Brussels, 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. 05/012/2018

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