

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

La Rioja
Smoky, mildly spicy, dry-cured sausage

Salchichón de Vic

Catalonia
Dry-cured pork sausage with black peppercorns

Soria Chorizo

United States
Dry-cured pork sausage

Fuet

Catalonia
Dry-cured pork sausage

Aged Mahón

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

Drunken Goat

Murcia
Semi-soft goat's milk soaked in red wine

Cabra Romero

Murcia
Goat's milk cheese coated with rosemary

Valdeón

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

Tetilla

Galicia
Mild, buttery cow's milk cheese, soft & creamy

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

Jamón Mangalica

Cured Hungarian pig, *Segovia*
10.50



Tapas

Pork Roulade Quince Mustard	7.50	Whipped Sheep's Cheese Pistachios, Olive Oil	7.50	Jamón & Cheese Croquettes Garlic Aioli	5.50
Spanish Pulpo Spring Succotash	9.50	Cod a la Plancha* Salsa Verde	8.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Sugar Snap Peas Foie Gras	7.50	Marcona Almonds Sea Salt	4.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Pork Belly Spring Onion Relish	8.50	Champiñones Garlic, Parsley	6.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Scallops a la Plancha* Green Almond	10.50	Morcilla Fideos Shishito Peppers, Sunny Side Egg	12.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Queso a la Plancha Caña de Cabra, Truffle Honey	7.50	Sautéed Greens Garlic, Chili, Lemon	5.50	Potato Tortilla Chive Sour Cream	5.00
Foie Gras Torchon Strawberry Jam	12.50	Mussels* Spring Onion, Salchichon de Vic	9.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Grilled Asparagus Black Garlic	7.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50	Grilled Hanger Steak * Truffle Vinaigrette	11.50
Roasted Watermelon Radish Brown Butter	6.50	Bacon Wrapped Dates Valdeón Mousse	8.00	Boquerones Garlic, Parsley	6.00

Ensaladas

Tuna Confit
Brunetta Tomato, Olive, Maldon
8.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Cucumber Salad
Radish, Whipped Feta
6.50

Mixed Greens
Almond, Apple, Manchego
8.00

"All Love Begins And Ends Here"

Lamb Rack*
Mint & Pea Puree
12.50

Stuffed Mushrooms
Quail Egg, Truffle
8.00

Tuna Crudo*
Green Strawberry, Fennel Pollen
12.50

Iberico Pluma*
Charred Ramp Oil
14.50

To Share

Two or more

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

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

Vegetable Paella
Asparagus, Spring Onion, Mushroom
Garlic Aioli
16.00 per person

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Whole Branzino*
Fingerling Potatoes, Asparagus,
Salsa Verde
24.50

Executive Chef Dylan Hansen & Sous Chef James Bizak

*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.

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