

# 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, mild pork sausage

**Salchichón de Vic**  
*Catalonia*  
Pork salami with peppercorns

**Chorizo de Pamplona**  
*Navarra*  
Paprika cured, pork & beef sausage

**Chorizo Picante**  
*La Rioja*  
Dry cured sausage, smoky & spicy

**Sobrasada**  
*Murcia*  
Soft, spreadable chorizo

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

**Caña de Cabra**  
*Murcia*  
Soft-ripened goat's milk, buttery & tangy

**Tetilla**  
*Galicia*  
Cow's milk, creamy & buttery

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

**Drunken Goat**  
*Murcia*  
Semi-soft goat's milk, soaked in red wine

**Idiazábal**  
*Basque Country*  
Smoked raw sheep's milk, nutty & robust

**Salchichón Ibérico**  
Dry-cured Ibérico pig sausage, *Andalusia*  
10.50

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



## Tapas

**Carrot Soup**  
Ginger, Maple Syrup

6.50

**Asparagus**  
Spicy Romesco

8.50

**Polenta**  
Manchego

5.50

**Whipped Sheep's Cheese**  
Truffle, Chives

7.50

**Pulpo**  
Almonds, Piquillo Vinaigrette

9.50

**Clams**  
Txistorra, Cherry Tomato

10.00

**Truffle BIKini**  
Manchego, Serrano

8.50

**Champiñones**  
Parsley, Garlic

6.50

**Duck Confit**  
Piri Piri Sauce

9.50

**Japanese Eggplant**  
Boquerones Aioli, Marcona Almonds

7.50

**Hummus**  
Sumac

6.50

**Cod a la Plancha\***  
Salsa Verde

9.50

**Queso a la Plancha**  
Drunken Goat Cheese, Truffle Honey

7.50

**Bacon Wrapped Dates**  
Valdeón Mousse

8.00

**Marinated Olives**  
Citrus, Garlic

4.50

**Blistered Shishitos**  
Sea Salt, Olive Oil

7.50

**Crispy Calamari**  
Lemon, Chipotle Aioli

10.50

**Sautéed Greens**  
Swiss Chard, Shallots

5.50

**Boquerones**  
Garlic, Parsley, Olive Oil

6.00

**Mihlo Frito**  
Chipolte Aioli, Lemon

6.50

**Spinach Chickpea Cazuela**  
Cumin, Roasted Garlic

7.50

**Eggplant Caponata**  
Peppers, Onions, Basil

4.50

**Albondigas**  
Spiced Meatballs in Tomato Sauce

8.50

**Potato Tortilla**  
Chive Sour Cream

5.00

**Beef Empanadas**  
Red Pepper Sauce

6.50

**Gambas al Ajillo**  
Garlic, Guindilla Pepper

9.50

**Jamón & Manchego Croquettes**  
Garlic Aioli

5.50

**Patatas Bravas**  
Salsa Brava, Garlic Aioli

7.00

**Chorizo with Sweet & Sour Figs**  
Balsamic Glaze

8.50

**Hanger\***  
Truffle Vinaigrette

11.50

## Ensaladas

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

**Beet Salad**  
Rhubarb, Pistachio  
7.50

**Spinach Salad**  
Valdeón Cheese, Currents,  
Walnuts  
8.50

## Just a SPRING-kle of Color

**Coca**  
Whipped Sheep's Cheese, Peas  
8.00

**Spring Onion**  
Herbed Ricotta  
7.50

**Sugar Snap Peas**  
Mint, Garlic  
7.50

## To Share

**Vegetable Paella**  
Asparagus, Swiss Chard  
Garlic Aioli  
16.00 per person

**Paella Salvaje**  
Chorizo, Morcilla, Txistorra  
24.50 per person

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

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

**Grilled Branzino**  
Arugula, Crispy Potatoes  
26.50

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

Executive Chef Duane Shand | Sous Chef Isaias Ruiz

\*Thoroughly cooking meat, poultry, seafood, shellfish, or egg reduce the risk of food born ills.

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