

# 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**  
*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

**Idiazabal**  
*Basque*  
Raw sheep's milk cheese, creamy, nutty

**Caña de Cabra**  
*Murcia*  
Soft-ripened goat cheese, creamy, mild

**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

**Melinda Mae CT**  
Cow's milk cheese, Robiolo-style  
7.50

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



## Tapas

<b>Roasted Tomato Cazuela</b> Melinda Mae	7.00	<b>Mystic Cheese a la Plancha</b> Black Currant, Red Wine	7.00	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Charred Pulpo</b> Spring Onion, Potato, Hot Pimenton	9.50	<b>Mushrooms a la Plancha</b> Salsa Verde	7.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Carrot Hummus</b> Yogurt, Dukkah, Pita	6.00	<b>Gambas al Ajillo</b> Guindilla Pepper, Olive Oil, Garlic	9.50	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Glaze	8.50
<b>Prawns</b> Mojo Picon, Lime	11.00	<b>Sautéed Kale</b> Chili Flake, Lemon, Garlic Crumbs	6.50	<b>Spinach &amp; Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Asparagus a la Plancha</b> Ramp Aioli	7.50	<b>Chicken Pintxo</b> Red Chimichurri	8.00	<b>Spicy Eggplant Caponata</b> Sweet Peppers, Balsamic	4.50
<b>Tabbouleh</b> Spring Vegetables	7.00	<b>Salmon a la Plancha*</b> Salsa Verde	9.50	<b>Jamón &amp; Manchego Croquettes</b> Garlic Aioli	5.50
<b>Pork Belly</b> Pickled Red Onion, Cucumber, Chili	8.50	<b>Sugar Snap Peas</b> Mint, Chili Flake, Garlic	7.00	<b>Spiced Beef Empanadas</b> Red Pepper Sauce	6.50
<b>Duck Breast*</b> Aji Amarillo	12.00	<b>Crispy Calamari</b> Smoked Pepper Aioli	10.50	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	8.50
<b>Basque Mussels</b> Chorizo Bilbao, White Beans, Garlic Crumbs	10.50	<b>Cucumber &amp; Watermelon Radish</b> Dill Yogurt, Lemon	7.00	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50
<b>Ricotta Montadito</b> Truffle, Honey	7.50	<b>Scallops*</b> Fava Beans, Pea Shoots	11.00	<b>Marinated Olives</b> Citrus, Chili Flakes	4.50

## Ensaladas

**Kale "Ceasar"**  
Boquerone Aioli, Manchego,  
Garlic Crumbs  
7.00

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

**Boston Lettuce**  
Celery Root, Apple, Valdeon,  
Walnuts  
7.50

**Pickled Red Beets**  
Red Onion, Orange, Goat Cheese  
7.00

## Beef, it's What's for Dinner

**Carpaccio\***  
Shaved Fennel-Parsley Salad  
Grana Padano  
9.00

**Steak a la Plancha**  
Farmteca Kale, Pickled Red Onion,  
Mushrooms  
10.00

**Beef Short Rib**  
Sherry, Roasted Peppers  
12.00

## 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 Roasted Trout**  
Roasted Peppers, Fennel,  
Spring Onions  
25.50

**Vegetable Paella**  
Cauliflower, Snap Peas,  
Mushrooms, Garlic Aioli  
15.50 per person

Executive Chef Anthony Camilleri  
Sous Chef Matt 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.