

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

Salchichón de Vic
Catalonia
Dry-cured pork sausage with black peppercorns

Soria Chorizo
United States
Dry-cured pork sausage

Ibores
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

Aged Mahón
Balearic Islands
Raw 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 & 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

San Simon
Galicia
Smoked cow's milk, creamy & buttery

Jamón Mangalica
Segovia
Cured Hungarian pig
10.50

Iberico Lardo de Bellota
Andalusia
Truffle Honey, Sea Salt, Chive
7.50



Tapas

Roasted Cauliflower
Sesame Vinaigrette

7.50

Sauteed Greens
Garlic, Chili, Lemon

4.50

Jamón & Cheese Croquettes
Garlic Aioli

5.50

Presa Iberico de Bellota
Green Onion, Sea Salt

14.50

Black Sea Bass a la Plancha
Salsa Verde

9.50

Albondigas
Spiced Meatballs in Tomato Sauce

8.50

Delicata Squash (Sport Hill Farm, Easton, CT)
Tetilla, Pine Nuts, Sour Cherry

6.50

Bone Marrow
Pickled Brussels Sprouts

10.50

Spinach-Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Bison Tartare
Espellete Aioli, Sunchoke Chip

10.50

Brussels Sprouts
Black Garlic

7.50

Spiced Beef Empanadas
Red Pepper Sauce

6.50

Scallops a la Plancha
Sweet Potato Puree, Pomegranate

12.00

Champiñones
Garlic, Parsley

6.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Trumpet Mushrooms
Horseradish Gremolata

6.50

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Potato Tortilla
Chive Sour Cream

5.00

Olive Oil Poached Halibut*
Porcini Broth, Toasted Farro

16.50

Mussels*
Sobrassada, Nora Chili

9.50

Chorizo with Sweet & Sour Figs
Balsamic Reduction

8.50

Pork Belly a la Plancha
Apricot Chutney

8.50

Foie Gras Torchon
Marcona Almond, Quince

12.50

Grilled Hanger Steak*
Truffle Vinaigrette

11.50

Short Rib

9.50

Pulpo Gallego
Fingerling Potatoes, Celery, Red Onion

9.50

Blistered Shishito Peppers
Lime, Sea Salt

7.50

Ensaladas

Radicchio Salad
Cana de Cabra, Apple, Candied Walnut
7.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Arugula Salad
Sunchoke, Aged Mahon
6.50

Mixed Greens
Pepitas, Pear, Manchego
6.50

Back To Our Roots

Sweet Potatoes
Agrodulce, Serrano Chili
6.50

Roasted Baby Carrots
Aji Amarillo, Honey, Garlic
5.50

Root Vegetable Gratin
Béchamel, Breadcrumbs
7.50

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
Mushrooms, Brussels Sprouts, Cauliflower, Garlic
Aioli
16.00 per person

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Whole Branzino*
Fingerling Potatoes, Brussels Sprouts
Salsa Verde
24.50

Executive Chef Dylan Hansen & Sous Chef Justin Curneal

*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.