

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, Peppercorns

Sobrassada

Mallorca

Spreadable Pork Sausage

Chorizo Picante

La Rioja

Dry-Cured Sausage, Smoky & Spicy

Mahón

Balearic Islands

Cow's Milk, Aged 4 Months, Mild & Nutty

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 Ibérican Pork Sausage
10.50

Jamón Mangalica
Cured Hungarian pig, Segovia
10.50



Tapas

Chicken Liver Mousse
Pickles, Grilled Bread

6.50

Chickpea Purée
Sumac, Olive Oil, Pita Chips

6.50

Spinach Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Broccoli Rabe
Chili Flake, Garlic, Lemon

7.50

Halibut a la Plancha*
Salsa Verde

12.50

Eggplant Caponata
Peppers, Onions, Basil

4.50

Acorn Squash
Goat Cheese, Marcona Almonds

6.50

Mushroom Croquettes
Truffle Aioli

8.00

Albondigas
Spiced Meatballs in Tomato Sauce

8.50

House-Made Cavatelli
Burgundy Truffles, Idiazabal

14.50

Maitake Mushrooms
Garlic, Lemon, Parsley

10.50

Potato Tortilla
Chive Sour Cream

5.00

Pulpo a la Plancha
Pamplona, Potatoes, Garlic

9.50

Mussels
Fennel, Chili, White Wine

10.50

Beef Empanadas
Red Pepper Sauce

6.50

Creamy Polenta
Manchego, Extra Virgin Olive Oil

5.50

Bacon Wrapped Dates
Valdeón Mousse

8.00

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Foie Gras Torchon
Preserved Cherries, Grilled Bread

14.50

Crispy Calamari
Lemon, Chipotle Aioli

10.50

Jamón & Manchego Croquettes
Garlic Aioli

5.50

Blistered Shishito Peppers
Sea Salt

7.50

Baby Carrots
Romesco

7.00

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Frog Legs
Scallions, Parsley, Bread Crumbs

12.00

Moroccan Lamb Neck
Cilantro, Harissa, Chickpeas

12.00

Chorizo with Sweet & Sour Figs
Balsamic Glaze

8.50

Guanciale a la Plancha
Pickled Padróns, Cilantro

7.00

Lentil Soup
Spinach, Olive Oil

6.00

Hanger*
Truffle Vinaigrette

11.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomato
7.50

Beet Salad
Walnuts, Pomegranate Molasses
Goat Cheese
7.50

Lacinato Kale Salad
Apples, Cabbage, Pistachio Vinaigrette
8.50

Arugula Salad
Cantaloupe, Jamón, Balsamic
8.50

Tres Leches, Tres Quesos

Burrata
Piquillo Peppers, Grilled Bread
10.50

Queso a la Plancha
Caña de Cabra, Tomato Preserve
8.50

Whipped Sheep's Cheese
Pistachios, Pimenton
8.00

To Share

Vegetable Paella
Squash, Carrots, Cabbage, Radish,
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

Grilled Branzino
Arugula, Crispy Potatoes
26.50

Pork Shank
Peppers, Onions, Harissa Chimichurri
19.50

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

Chicken Pimientos
Roasted Potatoes, Lemon
Hot Peppers
19.50

Executive Chef Michael Lucente | 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.