

# 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 Picanté**  
*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 soaked in red wine

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

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

**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

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



## Tapas

<b>Charred Pulpo</b> Sweet Red Pepper, Hot Pimenton	9.50	<b>Bacon Wrapped Dates</b> Valdeón Mousse	8.00	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Sweet Potato Hummus</b> Hot Pimentón, Pita	6.00	<b>Mushrooms a la Plancha</b> Hon Shimeji, Oyster, Cremini	7.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Basque Mussels</b> Chorizo Bilbao, White Beans, Garlic Crumbs	10.50	<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>Rhode Island Littleneck Clams *</b> Fennel, Tomato Stew, Olives	12.00	<b>Chestnut Ricotta Montadito</b> Truffle Honey	7.00	<b>Spinach &amp; Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Giant Squid Steak</b> Mojo Picon, Piquillo Peppers, Lime	8.00	<b>Roasted Cauliflower</b> Dates, Walnut Gremolata	7.50	<b>Spicy Eggplant Caponata</b> Sweet Peppers, Balsamic	4.50
<b>King Oyster Mushroom</b> Pistachio Chimichurri	6.50	<b>Mahi Mahi a la Plancha</b> Salsa Verde	10.00	<b>Jamón &amp; Manchego Croquettes</b> Garlic Aioli	5.50
<b>Braised Lamb Neck</b> Tomatillo, Cilantro, Lime	9.00	<b>Brussels Sprouts</b> Goat Cheese, Cranberries, Pistachios	7.50	<b>Spiced Beef Empanadas</b> Red Pepper Sauce	6.50
<b>Pork Belly</b> Maple, Brown Sugar, Espelette	8.50	<b>Crispy Calamari</b> Smoked Pepper Aioli	10.50	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	8.50
<b>Broccolini</b> Oyster Mushrooms, Currants, Pine Nuts	7.50	<b>Duck Breast *</b> Apple Mostarda	12.00	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50
<b>Butternut Squash</b> Marcona Almonds, Apple Cider	6.50	<b>Sautéed Kale</b> Chili Flake, Garlic Crumbs	7.00	<b>Marinated Olives</b> Citrus, Chili Flakes	4.50

## Ensaladas

**Kale Chopped Salad**  
Seasonal Vegetables, Goat Cheese  
Cranberries, Apple Cider  
7.50

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

**Pickled Red Beets**  
Baby Arugula, Pistachios, Valdeon  
7.00

## Heads Up

**Pork Cheek Churrasco**  
Red Chimichurri  
8.00

**Feljoada**  
Pig Head, Morcilla, Beans, Kale  
10.00

**Head Cheese**  
Pistachio, Pickled Cipollini  
7.50

## To Share

Two or more

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

**Fideos Salvaje**  
Pork Cheek, Gaucho, Morcilla  
15.50

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

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

**Whole Rainbow Trout**  
Fingerling Potatoes, Fennel Salad  
25.50

**Vegetable Paella**  
Butternut Squash, Brussels  
Sprouts, Mushrooms, Garlic Aioli  
15.50 per person

Executive Chef Anthony Camilleri  
Sous Chef Andrew Capella

\*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.