

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

Chorizo Blanco
United States
Dry-cured pork sausage

Salchichón de Vic
Catalunya
Dry-cured pork sausage with peppercorns

Sobrassada
Majorca
Soft spreadable chorizo

Mahón
Balearic Islands
Cow's milk cheese aged 4 months, mild & nutty

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

Drunken Goat
Murcia
Semi soft goat's milk cheese, aged in red wine

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

Garrotxa
Catalonia
Semi hard goat's milk cheese, nutty, herbaceous

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

Caña de Cabra
Murcia
Soft-ripened goat's milk cheese, creamy, mild

Smoked Coppa, Brooklyn, NY
Dry Cured Pork Neck
10.50

Jamón Mangalica, Segovia, SP
Cured Hungarian Pig
10.50

Il Golfetta Salame, Parma, IT
Peppercorn Salami
10.50



Tapas

Sweet Potato Hummus Crispy Pita, Dukkah	6.50	Grouper a la Plancha* Salsa Verde	11.00	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Tuna* Mojo Picon, Lime	11.00	Gambas al Ajillo Guindilla Pepper, Olive Oil, Garlic	9.50	Spinach & Chickpea Cazuela Cumin, Roasted Garlic	7.50
Sauteed Kale Lemon, Chili Flake, Garlic Crumbs	5.50	Mushrooms a la Plancha Salsa Verde	7.50	Spicy Eggplant Caponata Sweet Peppers, Balsamic	4.50
Braised Collard Greens Mangalista Pork Cheeks	7.00	Duck Steak White Chanterelle Mushrooms	11.00	Jamón & Manchego Croquettes Garlic Aioli	5.50
Pork Belly Pickled Red Onion, Cucumber, Chili	8.50	Scallops Cauliflower, Almond Gremolata	12.00	Spiced Beef Empanadas Red Pepper Sauce	6.50
Swordfish Pintxo Aji Amarillo	8.00	Lamb Chorizo Fideos Egg, Harissa	13.00	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Basque Mussels Chorizo Bilbao, White Beans, Garlic Crumbs	10.50	Cucumber & Watermelon Radish Dill Yogurt, Lemon	7.00	Hanger Steak* Truffle Vinaigrette	11.50
Ricotta Montadito Truffle, Honey	7.50	Crispy Calamari Smoked Pepper Aioli	10.50	Marinated Olives Citrus, Chili Flake	4.50

Ensaladas

Kale "Caesar"
Boquerone Aioli, Manchego
7.00

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Roasted Beets
Cato Corner Blue Cheese Walnuts
8.00

Arugula
Jamon Serrano, Grana Padano Heirloom
Tomato
8.00

And all at Once Summer Collapsed into Fall

898 Butternut Squash
Sub Edge Raw Honey
Pumpkin Seeds
7.00

Martha's Vineyard Shiitake Mushrooms
Extra Virgin Olive Oil, Garlic, Sea Salt
9.50

Celery Root & Artichoke
Preserved Lemon
7.50

To Share

Two or more

Chicken Pimientos
Potatoes, Lemon,
Hot Cherry Peppers
19.50

Paella Salvaje
Morcilla, Pork Belly,
Pork Cheeks, Chorizo
24.50 per person

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

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

Whole Roasted Branzino
Baby Arugula, Charred Onion & Potato
25.50

Vegetable Paella
Kale, Roasted Peppers, Eggplant,
Broccolini, Garlic Aioli
16.00 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.