

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

Salchichon de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Mild, dry cured sausage

Chorizo Picante
La Rioja
Smoky, Mildly Spicy, Dry-Cured Sausage

Tetilla
Galicia
Mild cow's milk cheese, soft & creamy

Drunken Goat
Murcia
Semi-soft goat's milk, soaked in red wine

Cabra Romero
Murcia
Goat's milk cheese with rosemary

Caña de Cabra
Murcia
Soft-Ripened Goat Cheese, Creamy & Mild

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

Fresh Mahon
Balearic Islands
Cow's milk cheese, mild & nutty finish

Idiazábal
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

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

Black Truffle Salami
Country Style
10.50

Jamón Mangalica
Hand sliced, cured Hungarian pig
10.50



Tapas

White Bean Cazuela Morcilla, Chorizo	6.00	Lamb Fideos Idiazábal	14.50	Potato Tortilla Chive Sour Cream	5.00
Red Argentinean Prawns* Chili Flakes, Garlic	10.50	Scallops a la Plancha* Passion Fruit Glaze	10.50	Beef Empanadas Smoky Pepper Sauce	6.50
Migas Verduras Brussels Sprouts, Cauliflower, Aioli	8.50	Sauteed Swiss Chard Garlic, Chili Flake, Lemon	5.50	Jamón & Manchego Croquettes Garlic Aioli	5.50
Foie Gras Torchon Cherries, Grilled Bread	12.50	Pulpo Romesco* Confit Potatoes	9.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Pork Tenderloin* Roasted Padrons	6.00	Housemade Burrata Burgandy Truffle	13.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Napa Cabbage Boquerones, Lemon, Garlic	6.50	Whipped Sheep's Cheese Pimentón, Pistachios	7.50	Albondigas Jamón & Tomato Sauce	8.50
Roasted Turnips Lemon, Sea Salt	4.50	Hanger Steak* Truffle Vinaigrette	11.50	Mushrooms a la Plancha Oyster, Cremini, MV Shiitake	8.50
N.Y. Strip* Roasted Garlic	11.50	Mussels Fennel, Pernod	8.50	Shishito Peppers Sea Salt	7.50
Bacon Wrapped Dates Valdeón	8.00	Striped Bass a la Plancha* Salsa Verde	12.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50

Ensaladas

Mixed Greens
Goat Cheese Croquettes,
Almonds
7.50

Ensalada Mixta
Olives, Onions, Tomatoes,
Baby Gem Lettuce
7.50

Roasted Beets
Valdeón, Walnuts
6.50

Arugula
Figs, Jamón,
Balsamic
7.50

Hey Sherry...Get in My Belly!

Iberico a la Plancha*
PX Caramelized Onions, Peppers
10.50

Stuffed Calamari
Manzanilla Tomato Sauce
10.50

Gambas al Ajillo*
Sherry, Guindilla Pepper
9.50

To Share

Two or more

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

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

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Cherry Peppers
19.50

Parrillada de Mariscos
Clams, Branzino,
Prawns, Pulpo
29.50 per person

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

Branzino
Potatoes, Arugula,
Pickled Red Onion
23.50

Executive Chef Kaline Capps

*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.