

Meat + Cheese

\$6.50 for one, \$17.50 for three

Jamón Serrano
Dry-Cured Spanish Ham

Speck
Smoked Ham from Alto Adige

Chorizo Picante
Dried-Cured Spicy Sausage

Chicken Liver Mousse
Grilled Toast, Balsamic Onions

Finnoccina
Dry-Cured Fennel Sausage

Chorizo Seco
Mild Dry-Cured Sausage

San Simón
Smoked Cow's Milk

Drunken Goat
Red Wine-Soaked Goat's Milk Cheese

6-month Manchego
Sharp, Nutty Sheep's Milk Cheese

Oriol de Montbru
Catalan Buffalo Milk Cheese

Lomo Iberico (9.50 per portion)
Cured Pork Loin

Ask about our Jamón Mangalica

Idiazábal
Raw Smoked Sheep's Milk Cheese

Romao
Firm Rosemary Crusted Sheep's Cheese

Malvarosa
Semi-Firm Sheep's Milk Cheese

Caña de Oveja
Soft-Ripened Sheeps Milk

Queso Gallego
Mild Galician Cow's Milk Cheese

Sherry Pairings

\$7.50 each

Stuffed Date Pintxo
Speck, Fontina, Black Truffle
Monteagudo Moscatel

Crispy Wellfleet Oyster
Pickled Ramp Remoulade
Barbiana Manzanilla

Taylor Bay Scallop Crudo
Blood Orange, Scallion
Barbiana Manzanilla



Tapas

Whipped Sheep's Milk Cheese
Pistachios, Pimenton, Grilled Bread

5.50

House-Cured Olives
Citrus, Garlic

3.50

Roasted Chickpea Puree
House-made Pita Chips

5.50

Warm Potato Tortilla
Chive Sour Cream

5.50

Roasted Garlic Bulbs
Olive Oil, Sea Salt, Chives

3.50

Spinach-Chickpea Casserole*
Cumin & Garlic Confit

6.50

Herbed Goat Cheese & Mushrooms*
Balsamic & Sherry Reduction

8.50

Black Truffle Croquetas
Queso Gallego

9.50

Cauliflower & Fennel Cazuela
Manchego, Garlic Bread Crumbs

6.50

Boquerones*
Marinated Fresh Anchovies

6.50

Chorizo + Sweet-Sour Figs
Balsamic-Sherry Glaze

8.50

Albondigas*
Meatballs in Zesty Tomato Sauce

7.50

Spiced Beef Empanadas*
Smoky Pepper Sauce

6.50

Caldo Gallego
Spinach, Chickpeas, Chorizo

5.50

Cumin-Scented Chicken Empanadas
Avocado Puree

6.50

Jamon + Manchego Croquetas
Basque Pepper Aioli

7.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

STAMFORD RESTAURANT WEEK

Please choose three tapas from the list above and a dessert for \$20.15

Gambas al Ajillo*
Shrimp, Garlic, Guindilla Pepper, Sherry

9.50

Calamari a la Plancha*
Garlic, Chili Flake

14.50

Foie Gras Torchon
Mission Figs, Grilled Bread

14.50

Winter Black Truffle Potato Gnocchi

29.50

Ensaladas

Ensalada Mixta
Gem Lettuce, Heirloom Tomatoes, Olives

6.50

Tuna Salad with Romaine
Fingerlings, Boquerones, Egg

8.50

Organic Greens
Sherry Vinaigrette, Goat Cheese Croquetas

8.50

Roasted Chicken
Frisee, Watercress, Cucumber Vinaigrette

12.00

Beet Salad
Walnuts, Fontina Cheese

6.50

Skirt Steak & Arugula
Mahon Cheese, Red Onion, Grilled Bread

12.00

Jamon Serrano + Mahon Baguette

5.50

Happening at Barcelona

Brunch

Every Saturday and Sunday 11:30-4pm

Introducing our
Bloody Mary Bar!

Make your own or have one of our talented bartenders
create one for you!

Half-off wine bottles on Sunday

Wine Time

Monday – Friday 5-7pm
at the bar & bar booths

Join us for \$5 glasses of wine and cocktails

Selected Tapas for \$2 or \$3

Chef Scott Quis

*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

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Jamón Serrano
Dry-Cured Spanish Ham

Speck
Smoked Ham from Alto Adige

Chorizo Picante
Dried-Cured Spicy Sausage

Chicken Liver Mousse
Grilled Toast, Balsamic Onions

Malvarosa
Semi Firm Sheep's Milk Cheese

San Simón
Smoked Cow's Milk

Drunken Goat
Red Wine-Soaked Goat's Milk Cheese

Six-Month Aged Manchego
Sharp, Nutty Sheep's Milk Cheese

Queso Ibores
Semi-firm Goat's Milk from Extremadura

Iberico Lomo (9.50 per portion)
Cured Pork Loin

Ask about our Jamón Mangalica

Idiazábal
Raw Smoked Sheep's Milk Cheese

Romao
Firm Rosemary Crusted Sheep's Cheese

Oriol de Montbru
Catalan Buffalo Milk Cheese

Caña de Oveja
Soft Ripened Sheeps Milk

Queso Gallego
Mild Galician Cow's Milk Cheese

Sherry Pairings

\$7.50 each

Taylor Bay Scallop Crudo
Blood Orange, Scallion
Barbiana Manzanilla

Stuffed Date Pintxo
Speck, Fontina, Black Truffle
Monteagudo Moscatel

Crispy Wellfleet Oyster
Pimenton, Pickled Ramps
Barbiana Manzanilla



Tapas

Jamón + Manchego Croquettes

6.50

Whipped Sheep's Cheese
Pistachios, Smoked Paprika

6.50

Ensalada Mixta
Tomato, Olives, Onion

6.50

Beet Salad
Walnuts, Fontina Cheese

6.50

Cauliflower & Fennel Cazuela
Manchego, Garlic Bread Crumbs

6.50

Potato Tortilla
Chive Sour Cream

4.50

Patatas Bravas
Salsa Brava, Garlic Aioli

6.50

Mushroom Croquettes
Arugula Puree, Truffle Vinaigrette

7.50

Iberico Pig Pintxos
Foie Gras Butter

15.50

Tuna Confit
Garlic Crostini

4.50

Albóndigas
Meatballs in Zesty Tomato Sauce

7.50

Mussels al Diablo*
Spicy Tomato Sauce

10.50

Foie Gras Torchon
Fig Preserves

14.50

Chorizo + Sweet and Sour Figs

8.50

Black Truffle Croquettes
Queso Gallego

9.50

Frisee and Fennel Salad
Winter Black Truffles

14.50

Organic Greens
Goat Cheese Croquettes, Marcona Almonds

9.50

Romaine Tonnato
Fingerlings, Hard-Boiled Egg, Anchovies

8.50

Broccoli Rabe a la Plancha
Garlic, Chili

7.50

Gambas al Ajillo*
Shrimp, Garlic, Guindilla Pepper, Sherry

9.50

Calamari* a la Plancha
Chili, Garlic

14.50

Spinach-Chickpea Cazuela
Cumin, Roasted Garlic

6.50

Morccila Cazuela
Chickpeas, Herbs, Eggs

11.50

Crispy Brussel Sprouts
Pickled Red Onions, Pimenton

9.50

Braised Short Ribs
Spicy Cabbage

9.50

Chicken Empanadas
Avocado Purée

6.50

Grilled Hanger Steak*
Black Truffle Vinaigrette

9.50

Mushrooms and Herbed Goat Cheese
Balsamic Reduction

8.50

Spiced Beef Empanadas
Red Pepper Sauce

6.50

STAMFORD RESTAURANT WEEK

Please choose three tapas from the list above and a dessert for \$35.15

Grilled Lamb Chops
Arugula, Romesco

14.00

Tuna Carpaccio*
Hearts of Palm, Meyer Lemon Aioli, Caviar

16.50

Handmade Potato Gnocchi
Winter Black Truffles

29.50

Pulpo a la Plancha
Red Onion, Celery, Wingnut Fingerlings (Pawling, NY)

9.50

Cod a la Plancha
Salsa Verde

8.50

Pork Belly
Housemade Pickles, Polenta

10.50

Paella

Two or more, 24.50 per person

Mariscos*
Prawns, Squid, Clams, Mussels

Verduras 16.50 per person
Piquillo Peppers, Cauliflower

Salvaje*
Morcilla, Chickpeas, Chorizo

Meat + Fish

Chicken Pimientos* 19.50
Roasted Potatoes, Lemon, Hot Peppers

Grilled Churrasco* 23.50
Sweet Potatoes, Chimichurri

Striped Bass in Salt Crust 26.50
Fennel Confit, Potatoes

Cazuela Portuguese 26.50
Potatoes, Bread, Pimenton, Calamari

Mixed Grill

Two or more, 24.50 per person

Barcelona*
NY Strip, Chicken, Pork Chop,
Gaucho Sausage

Salvaje*
Sausages, Morcilla, Hanger Steak

Vegetable Parrillada
12.50 per person

Chef Scott Quis

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