

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

Sobrasada

Majorca
Soft, spreadable chorizo

Chorizo de Pamplona

Navarre
Paprika Cured Pork and Beef Sausage

Chorizo Picante

La Rioja
Smoky, mildly spicy, dry-cured sausage

Mahón

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

Valdeón

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

Caña de Cabra

Murcia
Soft-ripened Goats's milk, buttery & tangy

San Simon

Galicia
Smoked cow's milk, creamy & buttery

6-Month Aged Manchego

Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

Drunken Goat

Murcia
Semi-soft goat's milk cheese soaked in red wine

Idiazábal

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

Jamón Mangalica
Cured Hungarian pig, *Segovia*
10.50

Salchichón de Ibérico
Dry-cured Ibérico pig sausage, *Andalusia*
10.50



Boquerones Garlic, Parsley, Olive Oil	6.00	Marinated Olives Citrus, Garlic	4.50	Eggplant Caponata Peppers, Onions, Basil	4.50
Blistered Shishito Peppers Sea Salt	5.50	Swiss Chard Chili Flakes, Garlic, Lemon	7.50	Patatas Bravas Salsa Bravas, Garlic Aioli	6.50
Whipped Sheep's Cheese Pimentón, Pistachios	6.50	Chatham Bay Cod a la Plancha Salsa Verde	8.50	Potato Tortilla Chive Sour Cream	4.50
Roasted Cauliflower Golden Raisins, Marcona Almonds, Romesco	6.50	Spaghetti Squash Pumpkin Seeds, Maple Butter	6.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Pulpo Fingerling Potato, Piquillo Vinaigrette	10.50	Bacon Wrapped Dates Valdeón Mousse	6.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Crispy Calamari Smoked Pepper Aioli	10.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	9.50	Beef Empanadas Red Pepper Sauce	6.50
Seasonal Soup Thyme, Extra-Virgin Olive Oil	5.00	Smoked Trout Pâté Pickled Onion	6.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50
Foraged Mushrooms Garlic, Rosemary Brown Butter	7.50	Hanger Steak Truffle Vinaigrette	11.50	Jamón & Manchego Croquetas Garlic Aioli	5.50

Ensaladas

Add: Chicken 3.00 Hanger 5.00 Shrimp 5.00

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Red Beets
Walnuts, Arugula,
Caña de Cabra, Sherry Vinegar
6.50

Mixed Greens
Crispy Serrano Ham,
Chile Dusted Almonds
8.50

Sandwiches

Served with *Boqueria Fries*

Pork Milanese
Pickled Red Onion, Arugula, Mojo Verde
10.00

Grilled Chicken Sandwich
Lettuce, Tomato, Chipotle Aioli
9.50

Serrano Ham & Mahón Panini
Tomato, Arugula, Herb Aioli
9.50

To Share

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Peppers 19.50

Vegetable Paella
Squash, Eggplant, Mushrooms,
Garlic Aioli 16.00 per person

Squid Ink Fideos
Squid, Scallions
19.50 per person

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

Come back and visit us for Social Hour

Monday-Friday 4pm-7pm

Executive Chef Andres Grundy & Sous Chef Isaias Ruiz

*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.

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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 Spanish Salami

Chorizo de Pamplona

Navarra

Paprika cured pork and beef sausage

Jamón Mangalica

Cured Hungarian Pig, Segovia

10.50

Chorizo Picante

La Rioja

Smoky, mildly spicy, dry-cured sausage

Mahón

Balearic Islands

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

Valdeón

Castilla-León

Cow and goat's milk blue cheese, tangy & spicy

Caña de Cabra

Murcia

Soft-ripened goats's milk, buttery & tangy

Sabrasada

Mallorca

Soft cured pork sausage

Tetilla

Galicia

Cow's milk, creamy & buttery

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Drunken Goat

Murcia

Semi-soft goat's milk cheese soaked in red wine

Idiazábal

Basque Country

Smoked raw sheep's milk cheese, nutty & robust

Salchichón Ibérico

Dry-cured Ibérico Pig Sausage, Andalusia

10.50



Tapas

Seasonal Soup

Extra Virgin Olive Oil

5.00

Blistered Shishito Peppers

Sea Salt

5.50

Roasted Brussels Sprouts

Green Apple, Horseradish Yogurt, Anchovy

6.50

Grilled Pulpo

Fingerling Potato, Piquillo Vinaigrette

10.50

Pork Milanese

Arugula, Preserved Lemon vinaigrette

10.50

Foraged Mushrooms

Garlic, Rosemary, Brown Butter

7.50

Spaghetti Squash

Pumpkin Seeds, Maple Butter

6.50

Cod a la Plancha

Salsa Verde

10.50

Bacon Wrapped Dates

Valdeón Mousse

8.00

Steamed Clams

Fingerling Potatoes, Fresh Chorizo, Sherry Wine

9.50

Crispy Calamari

Chipotle Aioli

10.50

Whipped Sheep's Cheese

Pimentón, Pistachios

6.50

Montadito Matrimonio

Boquerones, Anchovy, Piquillo, Crostini

5.00

Swiss Chard

Garlic, Chili Flakes

7.50

Drunken Goat Cheese a la Plancha

Butternut Squash Marmalade

8.00

Grilled Iberico Pluma

Roasted Pepper Pepitoria

10.50

Hanger Steak

Truffle Vinaigrette

11.50

Roasted Cauliflower

Golden Raisins, Marcona Almonds, Romesco

6.50

Eggplant Caponata

Peppers, Onions, Basil

4.50

Potato Tortilla

Chive Sour Cream

4.50

Albondigas

Spiced Meatballs in Tomato Sauce

8.50

Spinach Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Beef Empanadas

Red Pepper Sauce

6.50

Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

Jamón & Manchego Croquetas

Garlic Aioli

5.50

Patatas Bravas

Salsa Brava, Garlic Aioli

6.50

Chorizo with Sweet & Sour Figs

Balsamic Glaze

8.50

Ensaladas

Ensalada Mixta

Olives, Onions, Tomatoes

7.50

Red Beets

Walnuts, Baby Arugula, Caña de Cabra, Sherry Vinegar

6.50

Mixed Greens

Crispy Serrano Ham, Chile Dusted Almonds

8.50

STAMFORD RESTAURANT WEEK: Choose three tapas for \$20.16 per person

To Share

Squid Ink Fideos

Squid, Scallions
19.50 per person

Paella Salvaje

Chorizo, Morcilla, Txistorra
24.50 per person

Paella Mariscos

Prawns, Clams, Mussels, Squid
24.50 per person

Vegetable Paella

Squash, Eggplant, Cabbage,
Mushrooms, Garlic Aioli
16.00 per person

Parrillada

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

Chicken Pimientos

Roasted Potatoes, Lemon,
Hot Peppers
19.50

Grilled Branzino

Shaved Fennel, Crispy Potatoes
26.50

Grilled Lamb Chops

Romesco, Baby Arugula
23.00

Sunday's Half Price Bottles of Wine!

Executive Chef Andres Grundy

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