

# 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

### Salchichón de Vic

Catalonia

Dry-cured Spanish salami

### 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 goat's milk, buttery & tangy

### 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 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



## Tapas

### Boquerones

Garlic, Parsley, Olive Oil

6.00

### Marinated Olives

Citrus, Garlic

4.50

### Eggplant Caponata

Peppers, Onions, Basil

4.50

### White Gazpacho

Croutons, Grapes, Almonds

5.50

### Broccoli Rabe

Chili Flakes, Garlic, Lemon

7.50

### Patatas Bravas

Salsa Bravas, Garlic Aioli

6.50

### Hummus

Black Sesame, Sumac, Pita

6.50

### Striped Bass a la Plancha

Salsa Verde

10.50

### Potato Tortilla

Chive Sour Cream

4.50

### Watermelon

Oregano, Feta, Cucumber

7.50

### Blistered Shishito Peppers

Sea Salt, Olive Oil

7.50

### Albondigas

Spiced Meatballs in Tomato Sauce

8.50

### Grilled Pulpo

Fregula, Fennel, Sugo de Pimiento

9.50

### Chorizo with Sweet & Sour Figs

Balsamic Glaze

9.50

### Spinach Chickpea Cazuela

Cumin, Roasted Garlic

7.50

### Crispy Calamari

Smoked Pepper Aioli

10.50

### Smoked Trout Pâté

Pickled Onion

6.50

### Beef Empanadas

Red Pepper Sauce

6.50

### Marinated Portobello Mushrooms

Balsamic, Migas

6.50

### Hanger Steak

Truffle Vinaigrette

11.50

### Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

### Whipped Sheep's Cheese

Black Truffle, Chives

7.50

### Heirloom Tomato

Basil Seeds, Cabernet Forum Vinegar

5.50

### Jamón & Manchego Croquetas

Garlic Aioli

5.50

## Ensaladas

### Ensalada Mixta

Olives, Onions, Tomatoes

7.50

### Kale Salad

Pumpkin Seeds, Manchego Cheese,

Tahini Dressing

7.50

### Quinoa Salad

Corn, Cherry Tomatoes, Red Onion,

Lemon Vinaigrette

7.50

### Mixed Greens

Serrano Ham, Chilies, Almonds

7.50

STAMFORD RESTAURANT WEEK: Choose 3 tapas + flan for \$20.17 per person.

## To Share

Soup + (Salad or Sandwich) + Freshly Infused Iced Tea

\$15

## Sandwiches

A la Carte 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

Mahón, Tomato, Arugula, Herb Aioli

9.50

## Come back and visit us for Social Hour

Monday-Friday 4pm-7pm

Executive Chef Andres Grundy & Sous-Chef Isaiac 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.

# 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

**Salchichón de Vic**  
Catalonia  
Dry-cured Spanish salami

**Chorizo de Pamplona**  
Navarra  
Parrillera 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 goat's milk, buttery & tangy

**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

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

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



## Tapas

**White Gazpacho**  
Croutons, Grapes, Almonds

5.50

**Blistered Shishito Peppers**  
Sea Salt, Lemon

7.50

**Pork Lomo**  
Red Onions, Red Wine Vinegar, Arugula

10.50

**Braised Romano Beans**  
Tomato, Piquillios, Garlic

6.50

**Chorizo with Sweet & Sour Figs**  
Balsamic Glaze

8.50

**Grilled Pulpo**  
Fregula, Fennel, Pimiento

9.50

**Argentinian Pink Shrimp**  
Mojo Verde

10.50

**Smoked Trout Pâté**  
Pickled Onion

6.50

**Grilled Zucchini & Squash**  
Tomato Confit, Basil

6.50

**Whipped Sheep's Cheese**  
Black Truffle, Chives

7.50

**Hummus**  
Black Sesame, Sumac, Pita

6.50

**Marinated Portobello Mushrooms**  
Balsamic, Migas

6.50

**Striped Bass a La Plancha**  
Salsa Verde

10.50

**Hanger Steak\***  
Truffle Vinaigrette

11.50

**Grilled Corn**  
Smoked Butter, Lime

10.50

**Broccoli Rabe**  
Garlic, Chili Flakes

6.50

**Watermelon**  
Cucumber, Feta, Oregano

5.50

**Crispy Pork Belly**  
Pickled Watermelon Rind, Ginger Vinaigrette

9.50

**Marinated Olives**  
Citrus, Garlic

4.50

**Spinach Chickpea Cazuela**  
Cumin, Roasted Garlic

7.50

**Eggplant Caponata**  
Peppers, Onions, Basil

4.50

**Albondigas**  
Spiced Meatballs in Tomato Sauce

8.50

**Potato Tortilla**  
Chive Sour Cream

4.50

**Beef Empanadas**  
Red Pepper Sauce

6.50

**Gambas al Ajillo**  
Garlic, Guindilla Pepper

9.50

**Jamón & Manchego Croquettes**  
Garlic Aioli

5.50

**Patatas Bravas**  
Salsa Brava, Garlic Aioli

6.50

STAMFORD RESTAURANT WEEK: Choose 4 tapas + flan for \$35.17 per person.

## Ensaladas

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

**Quinoa Salad**  
Corn, Cherry Tomatoes, Red Onion,  
Lemon Vinaigrette  
7.50

**Kale Salad**  
Pumpkin Seeds, Manchego Cheese,  
Tahini Dressing  
7.50

**Mixed Greens**  
Serrano Ham, Chilies, Almonds  
8.50

## It's Tomato Time

**Indigo Rose Tomatoes**  
Lancaster Farm, PA  
Pickles, Olive oil  
5.50

**Broiled Ugly Tomato**  
Jersey Fresh, NJ  
Manchego & Parmesan Crusted  
6.50

**Heirloom Tomato**  
Eckerton Hills Farm, PA  
Red Wine Vinaigrette, Basil Seeds  
5.50

## To Share

**Fideos con Pato**  
Duck Confit, Spring Onion,  
Wild Garlic  
21.00 per person

**Paella Salvaje**  
Chorizo, Morcilla, Txistorra  
24.50 per person

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

**Vegetable Paella**  
Broccoli Rabe, Yellow Squash,  
Zucchini, Corn, Garlic Aioli  
16.00 per person

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

**Grilled Branzino**  
Shaved Fennel, Crispy Potatoes  
26.50

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

## Half Price Bottles of Wine on Sundays!

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