

# 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  
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 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

**Sautéed Greens**  
Kale, Swiss Chard, Shallots

5.50

**Blistered Shishito Peppers**  
Sea Salt, Olive Oil

7.50

**Beef Striploin\***  
Red Chimichurri

13.00

**Boquerones**  
Garlic, Parsley, Olive Oil

6.00

**Champiñones**  
Parsley, Garlic

6.50

**Grilled Pulpo**  
Almonds, Piquillo Vinaigrette

9.50

**Scallops\* a la Plancha**  
Ajo Blanco

12.00

**Japanese Eggplant**  
Boquerones Aioli, Marcona Almonds

7.50

**Talo con Txistorra y Queso**  
Idiazabal Cheese

6.50

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

7.50

**Crispy**  
Chipotle Aioli, Lemon

10.50

**Hummus**  
Black Sesame, Sumac

6.50

**Puerros Confitados**  
Romesco

6.50

**Lamb T-Bone**  
Pesto

8.00

**Truffle Bikini**  
Serrano, Manchego

7.50

**Cod a la Plancha\***  
Salsa Verde

9.50

**Queso a la Plancha**  
Drunken Goat Cheese, Truffle Honey

7.50

**Mussels**  
Guindilla Peppers, Arugula

9.50

**Marinated Olives**  
Citrus, Garlic

4.50

**Bacon Wrapped Dates**  
Valdeón Mousse

8.00

**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

5.00

**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

7.00

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

8.50

**Hanger Steak\***  
Truffle Vinaigrette

11.50

STAMFORD RESTAURANT WEEK: Choose 4 tapas + flan for \$38.17 per person.

## Ensaladas

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

**Beet Salad**  
Whipped Sheep's Cheese  
Pistachio, Orange  
7.50

**Kale Salad**  
Pistachios, Radishes, Buttermilk  
Dressing  
7.50

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

## Warm Welcome...Winter Wonderland!

**Sopa de Ajo**  
Parsley, Egg  
6.50

**Confit Duck Leg**  
Piri Piri Sauce  
9.50

**Polenta**  
Manchego  
5.50

## To Share

**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!

Executive Chef Duane Shand & 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.