

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

Sobrassada
Mallorca
Soft, spreadable pork 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

Woodlawn Mountain Ham
Smoked American Hog
10.50

Salchichón de Ibérico
Dry-cured Ibérico Sausage
10.50

STAMFORD RESTAURANT WEEK: Choose two tapas + flan for \$14.18 per person.



Marinated Olives Citrus, Garlic	4.50	Champinones Mojo Verde	7.50	Eggplant Caponata Peppers, Onions, Basil	4.50
Tomato Watermelon Salad Caña de Oveja	8.50	Boquerones Garlic, Parsley, Olive Oil	6.00	Patatas Bravas Salsa Bravas, Garlic Aioli	6.50
Chickpea Purée Sumac, Olive Oil, Pita Chips	6.50	Halibut a la Plancha* Salsa Verde	12.50	Potato Tortilla Chive Sour Cream	4.50
Bacon Wrapped Dates Valdeón Mousse	8.00	Queso a la Plancha Caña de Oveja, Tomato Preserve	8.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Fregola Sarda 5.50 Fennel, Cucumbers, Tahini Vinaigrette		Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Whipped Sheep's Cheese 8.00 Pistachios, Pimenton		Baby Carrots Sobrasada, Almonds	7.00	Beef Empanadas Red Pepper Sauce	6.50
Whipped Sheep's Cheese Pistachios, Pimenton	7.50	Hanger Steak* Truffle Vinaigrette	11.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50
Blistered Shishito Peppers Sea Salt	7.50	Chicken Liver Pate Pickles, Crostini	6.50	Jamón & Manchego Croquetas Garlic Aioli	5.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Spinach Salad
Valdeón, Strawberries, Walnuts
8.50

Lacinato Kale Salad
Pistachios, Manchego, Tomato
8.50

Beet Salad
Goat Cheese, Peaches
7.50

Chef's Select Sandwiches

Served with Boqueria Fries

Bilbao Sandwich
Jamón, Padrón Peppers, Manchego
12.50

Crispy Chicken Sandwich
Lettuce, Tomato, Chipotle Aioli
11.00

Hanger Steak Sandwich
Mushrooms, Onions, Mahon
14.50

Come back and visit us for Social Hour

Monday-Friday 4pm-7pm

Executive Chef Michael Lucente
Sous Chef Isaías 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.

^ Barcelona's Farm is located in Westport, CT—with crops planted, tended, and harvested by our team

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 Pork Sausage, Peppercorns

Sobrassada
Mallorca
Spreadable Pork Sausage

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

Mahón
Balearic Islands
Cow's Milk, Aged 4 Months, Mild & Nutty

Valdeón
Castilla-León
Cow and Goat's Milk Blue, 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 Sheep's Milk, Sharp & Piquant

Drunken Goat
Murcia
Semi-Soft Goat's Milk, Soaked in Red Wine

Idiazábal
Basque Country
Smoked Raw Sheep's Milk, Nutty & Robust

Salchichón Ibérico
Dry-Cured Ibérican Pork Sausage
10.50

Woodlawn Mountain Ham
Smoked American Hog
10.50

STAMFORD RESTAURANT WEEK: Choose three tapas + flan for \$28.18 per person.



Tapas

Chicken Liver Mousse Pickles, Crostini	6.50	Chickpea Purée Sumac, Olive Oil, Pita Chips	6.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Scallops a la Plancha Tomato Confit, Crispy Shallots	12.00	Halibut a la Plancha* Salsa Verde	12.50	Eggplant Caponata Peppers, Onions, Basil	4.50
Farmteca Potatoes Shallots, Olive Oil	5.50	Queso a la Plancha Caña de Cabra, Tomato Preserve	8.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Creamy Polenta Manchego, Extra Vurgin Olive Oil	5.50	Mussels Fennel, Chili, White Wine	10.50	Potato Tortilla Chive Sour Cream	5.00
Pulpo a la Plancha Garlic, Pimenton, Crispy Potatoes	9.50	Bacon Wrapped Dates Valdeón Mousse	8.00	Beef Empanadas Red Pepper Sauce	6.50
Shakshouka Eggplant, Tomatoes, Sunny Egg	8.00	Lemon Scented Cavatelli Tomatoes, Olives, Anchovies	9.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50
Frog Legs Scallions, Parsley, Bread Crumbs	12.00	Crispy Calamari Lemon, Chipotle Aioli	10.50	Jamón & Manchego Croquettes Garlic Aioli	5.50
Blistered Shishito Peppers Sea Salt	7.50	Baby Carrots Sobrasada, Almonds	7.00	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Fregola Sarda Fennel, Cucumbers, Tahini Vinaigrette	5.50	Zucchini Buñuelos Romesco	6.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Whipped Sheep's Cheese Pistachios, Pimenton	8.00	Champinones Mojo Verde	7.50	Hanger* Truffle Vinaigrette	11.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomato
7.50

Beet Salad
Goat Cheese, Peaches
7.50

Lacinato Kale Salad
Pistacchios, Manchego, Tomato
8.00

Spinach Salad
Valdeón, Berries, Walnuts
8.50

I Love You From My Head To-Ma-Toes

Tomato Watermelon Salad
Caña de Oveja
8.00

Heirloom Tomato Gazpacho
Strawberries, Basil, Goat Cheese
7.00

Burrata
Green Zebra Tomato
9.00

To Share

Vegetable Paella
Summer Squash, Carrots, Eggplant Garlic Aioli
16.00 per person

Paella Salvaje
Chorizo, Morcilla, Txistorra
24.50 per person

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

Grilled Branzino
Arugula, Crispy Potatoes
26.50

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

Chicken Pimientos
Roasted Potatoes, Lemon Hot Peppers
19.50

Executive Chef Michael Lucente | Sous Chef Isaias Ruiz

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