

Cervezas

(Draught)	7 oz	14 oz
Jack's Abby, House Lager - MA	3.25	6.5
Troegs, Perpetual IPA - PA	4	8
Ommegang, Belgian Dubbel Abby Ale - NY	4.25	8.5

(Bottles/Cans)

Lager | Pilsner | Light

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	6.5
Estrella Galicia, Lager - Spain	7
Narragansett, Light (16oz.) - RI	5
Peroni, Lager - Italy	7
Von Trapp, Bohemian Pilsner - VT	7

Wheat | Fruit | Saison

Dogfish Head, Namaste Witbier - DE	7.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Troegs, Dreamweaver Wheat - PA	6.5

Hoppy | Floral | Bitter

Half Full, In Pursuit IPA - CT	8
Jack's Abby, Calyptra Session IPL - MA	6.5
Thorberg, Five Hop Belgian IPA - Belgium	14

Dark | Spiced | Strong

Allagash, Tripel Reserve - MN	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8

Sours | Ciders

Rodenbach, Grand Cru Sour Ale - Belgium	13
Down East Cider, Rotating Seasonal Cider - MA	8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42
Viuda de Angelon, Sidra de Pera - Spain	15

Sangria

White or Red Sangria 7.50 gls / 26.50 pitcher
w/ Pineapple Juice, Rum, Brandy and Orange Liqueur
Choose from 1 of our House-Made Syrups:

Traditional - Citrus, Fresh Fruit, Sugar

Seasonal Herbs - Lavender, Sage, Rosemary

Cocktails

Summer Street Slings	9.5
Chamomile Infused Tito's Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

Seasonal Caipi Porto	7.5
Quevedo White Port, Limes,	
Orange, Jalapeño, Sugar	

Barcelona Gintonic	12
Martin Miller's Gin, Fevertree Tonic	
Orange, Lemon, Rosemary	

Richmond Gimlet	9
Greenall's Gin, Lime, Mint	

Dirty Flor	13
Barr Hill Gin, Bodegas Tradicion Fino,	
Spanish Olive Infused Dolin Dry	

Dame de Pomme	14
Dupont Vieille Reserve Calvados,	
Pomarina Asturian Cider, Chai Syrup, Lemon	

Lucy B.	10.5
Yaguara Cachaça, Rhum Clement Coconut Mahina, Pineapple, Lime,	
Smoked Pepper Agave	

El Mestizo	9.5
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

Henry's Alibi	11.5
Fidencio Clasico Mezcal, Cappelletti,	
Dow's LBV Port, Angostura Bitters	

Whiskey Root	9.5
Four Roses Bourbon, Byrrh Quinquina	
Ginger, Basil, Lemon Juice	

Bourbon Spice Rack	11
JR Ewing Bourbon, Berto Rosso Vermouth,	
Pure Maple Syrup, Lemon Juice,	
Scrappy's Cardamom & Lavender Bitters, Giant Ice	

Wine Flights/ 3 Tastes

Apertivos	13.5
BarCava / La Cigarera / Casa Mariol Vermut	

#Garnachista	14
La Mal-Dita / Bajondillo / Antonio Corpus	

Dry Sherry

	3 oz	Bottle
Fino, Delgado Zuleta	4	30 750mL
Fino, 'Tradicion,' Bodegas Tradicion	9	72 750mL
Manzanilla, La Cigarrera	8	32 375mL
Manzanilla Amontillada, 'Almacenista'	11	66 500mL
Amontillado, 'Los Arcos,' Lustau	5	40 750mL
Palo Cortado, 'Península,' Lustau	7.5	60 750mL
Oloroso, '15 Años,' El Maestro Sierra	11.5	46 375mL
Oloroso, 'Asuncion,' Alvear	11.5	66 500mL
Oloroso VORS, Bodegas Tradicion	19	152 750mL



Wines by the Glass

Espumosos	3 oz	6 oz
NV BarCava, Brut, Penedès, Spain	3.5	7
2012 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	6	12
2014 Avinyó, Reserva, Brut Rosé	6.25	12.5

Vinos Blancos	3 oz	6 oz
2016 Albariño, Fefiñanes, Rías Baixas, Spain	5.75	11.5
2015 Godello, Bodegas Godeval, 'Armontes,' Valdeorras, Spain	5	10
2015 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain	6	12
2012 Xarel-lo, Vinya Oculta, Penedès, Spain	6.25	12.5
2015 Xarel-lo Blend, Finca Parera, Clar, Penedès, Spain	5.75	11.5
2016 Eva de los Santos, Vegas Altas, Ribera del Guadiana, Spain	3.75	7.5
2015 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	5	10
2017 Viognier, Pie de Palo, Mendoza, Argentina	3	6
2014 Garnacha Blanca, Familia Mayol, Mendoza, Argentina	4.75	9.5
2016 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina	5.25	10.5
2017 Sauvignon Blanc, Aylin, San Antonio, Chile	5	10
2017 Chardonnay, Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	3.75	7.5
2014 Petit Manseng Blend, 1752 Gran Tradicion, Cerro Chapeu, Uruguay	6	12
2015 Chardonnay, Marcel Coutuier, Mâcon-Loché, France	7	14
2016 Riesling, Barth, 'Allure,' Rheingau, Germany	4.5	9
2016 Assyrtiko, Santo Wines, 'Volcanic Terroir,' Santorini, Greece	5.5	11

Vinos Rosados	3 oz	6 oz
2016 Hondarribi Belta, Rezabal, Getariako Txakolina, Spain	6	12

Vinos Tintos	3 oz	6 oz
2014 Tempranillo/Syrah, Vino de Mercado, Andarax, Spain	4.75	9.5
2016 Tempranillo, Compañon Arrieta, 'Herrigoia,' Rioja, Spain	4	8
2012 Tempranillo, Nucerro, Reserva, Rioja, Spain	5.75	11.5
2016 Garnacha, La Mal-Dita, Rioja, Spain	3.5	7
2013 Tempranillo, Ceres, Crianza, Ribera del Duero, Spain	5.75	11.5
2015 Tempranillo, Flores de Cerezo, Toro, Spain	5.25	10.5
2002 Garnacha, Aliaga, 'Antonio Corpus,' Navarra, Spain	6	12
2015 Tempranillo, Azul y Garanza, Navarra, Spain	3.75	7.5
2015 Mencía, Bodegas Albamar, 'Fusco,' Ribeira Sacra, Spain	6.25	12.5
2012 Mencía, Tilenus, Roble, Bierzo, Spain	4.75	9.5
2014 Mencía/Cabernet, San Esteban, Castilla y Leon, Spain	4.75	9.5
2013 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	6	12
2013 Cariñena/Syrah, Joan d' Anguera, Planella, Montsant, Spain	6.5	13
2010 Garnacha/Cariñena, Laurona, Montsant, Spain	7	14
2014 Garnacha/Cabernet, Cesca Vicent, Priorat, Spain	6	12
2010 Monastrell/Garnacha, La Tribu, Valencia, Spain	3.75	7.5
2016 Garnacha Blend, Jiménez Landi, Bajondillo, Mèntrida, Spain	5.5	11
2011 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	3.5	7
2014 Cabernet Sauvignon, Peñalolen, Maipo, Chile	5.5	11
2014 Pinot Noir, Casas del Bosque, Casablanca, Chile	6.25	12.5
2012 Syrah, Polkura, Colchagua, Chile	5.5	11
2013 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	6	12
2014 Cabernet Franc/Malbec, Quieto, Mendoza, Argentina	5.5	11
2014 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	5.5	11

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

Chorizo Picante
La Rioja
Dry-cured, spicy pork sausage

Salchicón De Vic
Catalonia
Dry-Cured pork sausage with peppercorns

Sheep's Cheese
Hazelnuts, Pimentón

Garrotxa
Catalonia
Hard goat's milk

6-Month Aged Manchego
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

Etxegarai
Navarre
Smoky sheep's cheese

Bresaola
Porcini and pepper crusted cured beef
10.50

Tetilla
Galicia
Mild, buttery cow's milk cheese, soft & creamy

Romao
Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

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

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

Jamón Mangalica
Hand sliced, cured Hungarian pig
10.50

FAIRFIELD RESTAURANT WEEK: Choose four tapas and a flan or ice cream for \$35 per person.



Tapas

Big Eye Tuna Crudo* Tomatillo	12.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	4.50	Potato Tortilla Chive Sour Cream	5.00
Crispy Rice Mahon Cheese, Garden Chives	6.50	Braised Beef Short Rib Cherry Pepper Jus	11.50	Chorizo & Figs Balsamic Reduction	8.50
Wax Beans Romesco	6.50	Swordfish a la Plancha* Salsa Verde	10.50	Beef Empanadas Spiced Tomato Sauce	8.00
Octopus Piquillo Chimichurri	9.50	Gambas al Ajillo Sherry, Guindilla Pepper	9.50	Jamón & Manchego Croquetas Garlic Aioli	5.50
Leeks a la Plancha Cilantro Aioli <i>Farmer Joel, Newtown, CT</i>	4.50	Hanger Steak* Truffle Vinaigrette	11.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Smoked Pork Belly Curly Cabbage	7.50	Marinated Olives Garlic, Thyme, Citrus	4.50	Chicken Empanadas Tomatillo Salsa	6.50
T-Bone Lamb Chop* Romesco	8.00	Crispy Calamari Chipotle Aioli	10.50	Albondigas Jamón Serrano Tomato Sauce	8.50
Bacon Wrapped Dates Valdeón Mousse	8.00	30 Day Dry-Aged NY Strip* Roasted Garlic	13.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Salt Baked Heirloom Potatoes	6.50	Shishito Peppers Sea Salt, Olive Oil	7.00	Goat Cheese & Mushrooms Balsamic Reduction	7.50

Ensaladas

Red Leaf Salad
Strawberries, Caña Cabra
7.50

Bibb Salad
Pink Peppercorn Dressing
Almonds, Mahon
7.50

Pickled Red Beets
Walnuts, Valdeón
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

There Is Life In Other GALAxies

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

Paella Mariscos
Prawns, Mussels, Squid
24.50 per person

Squid Ink Fideos*
Squid, Aioli
12.50 per person

To Share

Two or more

Gala Apple Salad
Friseé, Walnuts,
Maple Balsamic
7.50

Sea Scallops*
Gala Apple Puree
14.50

Queso Plancha
Spiced Gala Apple Jam
7.50

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Vegetable Paella
Leeks, Eggplant, Squash,
Green Peppers
16.00 per person

Branzino*
Arugula, Tomato, Roasted Potatoes
23.50

Jose Ochoa & Kevin Lalli

*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. 10/05/2017

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