

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

#### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### SPECK

Alta Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### AGED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### BREBIS ESPELETTE

Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

#### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### QUESO DE TRUFA

Castilla La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

#### JAMÓN LOMO IBÉRICO

Cordoba, ES  
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras*

### TAPAS

#### YOGURT PARFAIT

Apples, Pomegranate, Honey

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

#### TORRIJAS

Poached Pears, Crema Catalana

#### DELICATA SQUASH BENEDICT

Hollandaise, Pimentón

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

#### MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side Up Egg

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

#### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SMOKED SALMON MONTADITO

Ricotta, Capers, Onions

#### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### ROASTED CARROTS

Spiced Labneh, Sumac

#### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

#### HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

#### LEMON HUMMUS

Baked Lavash, Olive Oil

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### KANPACHI CRUDO\*

Ninja Radish, Grapefruit

#### BOQUERONES

Olives, Pickled Guindillas

#### SWORDFISH A LA PLANCHA

Aji Amarillo, Sea Beans

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### SAUTÉED MUSSELS

Mustard Seeds, Fennel

#### BACON-WRAPPED DATES

Valdeón Mousse

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### KOHLRABI & CHICORY GREENS

Apples, Mustard Vinaigrette, Spiced Pecans

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED BRANZINO

Green Beans, Potatoes

#### PAELLA VERDURAS

Cauliflower, Squash, Carrots, Brussels Sprouts, Aioli Verde

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

#### PAELLA SALVAJE

Chicken, Pork Belly, Chorizo, Chickpeas

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Belly, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### OLIVE OIL CAKE

Sea Salt

#### CREPAS WITH SEASONAL FRUIT

Poached Pears, Pistachios

#### BASQUE BURNT CHEESECAKE

Spiced Apples

#### ICE CREAM

Ice Haus - Allston, MA

#### SORBET

Ice Haus - Allston, MA

## EXECUTIVE CHEF MATT DOROUGH | SOUS CHEF DIOGO SOUZA

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain		7	14	56

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5	10	40

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	4.5	9	36
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	7.5	15	60
2022	<b>Azul y Garanja</b> , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepas Blend</i>	5.5	11	44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	6	12	48
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Bobal</i>	5.5	11	44
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8	32
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	13	52
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	14	56

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**ACID TRIP** Asnella / B.R.O.T. / Baga Novo  
High. Acid. Wines

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
Non alcoholic wines, all made using the process of dealcoholization

# COCKTAILS

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,  
Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,  
Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**NON-ALC WHITE OR RED SANGRIA** glass pitcher  
NA Red or White Wine, Fever Tree Grapefruit, Lemon, 9.5 34  
Guava Nectar, Orange, Mint

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, 13 52  
Peach Nectar, Grapefruit

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager—Spain 4.25 8.5  
Lord Hobo, 617 White Ale—MA 4 8  
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Narragansett, Light (16oz.)—RI 7  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Hitachino, Nest White—Japan 14  
Founders, All Day IPA—MI 6.5  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponius Union IPL—MA 7.5  
Lagunitas, Maximus IPA—CA 8  
Lord Hobo, Boom Sauce—MA 13  
Allagash, Tripel—ME 10.5  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

