

# barcelona

## 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

### CHORIZO PICANTE

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

### FUET

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

### 'NDUJA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### AGED MANCHEGO

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

### BREBIS ESPELETTE

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

### IDIAZÁBAL

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

### CABRA ROMERO

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

### DRUNKEN GOAT

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

### MAHÓN

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

### AGED MAHÓN

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

### VALDEÓN

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

### DÉLICE DE BOURGOGNE

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

### TETILLA

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### JAMÓN MANGALICA

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

### WAGYU CECINA

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

### JAMÓN LOMO IBÉRICO

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

### QUESO DE TRUFA

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

### 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

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### GRILLED PARSNIPS

Chive Gremolata

### DELICATA SQUASH A LA PLANCHA

Spinach Walnut Pesto

### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

### BRUSSELS SPROUTS

Pomegranate Agrodolce

### GRILLED BROCCOLINI

Muhammara

### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

### CRISPY SUNCHOKES

Romesco, Pickled Fresnos

### ROASTED CARROTS

Spiced Labneh, Sumac

### HOUSE-MADE RICOTTA

Fennel Pollen, Spiced Honey

### BURRATA

Quince Purée, Pecans

### LEMON HUMMUS

Baked Lavash, Olive Oil

### ROASTED SWEET POTATOES

Maple, Thyme

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Olives, Pickled Guindillas

### STEAMED MUSSELS

Mustard Seeds, Fennel

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### SALMON LA PLANCHA

Chraimeh, Pickled Fennel

### KANPACHI CRUDO\*

Ninja Radish, Grapefruit

### SEARED SCALLOPS

'Nduja Vinaigrette

### PULPO A LA PLANCHA

Fingerling Potatoes, Tapenade

### GRILLED CHICKEN THIGH

Aji Amarillo

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK BELLY

Spiced Kohlrabi

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### WAGYU BEEF CARPACCIO\*

Capers, Frisée, Truffle Aioli

### BONE MARROW

Onion Marmalade, Green Peppercorns

### BAVETTE

Shallot Beurre Rouge

## SALADS

### KOHLRABI & CHICORY GREENS

Apples, Mustard Vinaigrette, Spiced Pecans

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes

### PAELLA VERDURAS

19 / 38

Cauliflower, Squash, Carrots, Brussels Sprouts, Chive Aioli

### PAELLA MARISCOS

29 / 58

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

28 / 56

Chicken, Pork Belly, Gaucho Sausage, Chickpeas

### PARRILLADA BARCELONA\*

34.5 / 69

Strip Steak, Chicken, Pork Loin, Sausage

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

10.5

Sea Salt

### CHOCOLATE CAKE

9.5

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

10.5

Spiced Apples

### CREPAS WITH SEASONAL FRUIT

8.5

Poached Pears, Pistachios

### ICE CREAM

6

Ice Haus - Allston, MA

### SORBET

6

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	Xarel-lo Blend	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepas	7	14	56
			6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	6.5	13	52
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5	38
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	4.75	9.5	(L)53
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021	<b>Coster dels Oliviers</b> , Priorat, Spain	Cariñena, Garnacha	6	12	48
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepas Blend	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	5.5	11	44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	6	12	48
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	5	10	40
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	5.5	11	44
2022	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	5.5	11	(L)62
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	6.75	13.5	54
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	5.5	11	44
			6	12	48

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
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 17.5  
High. Acid. Wines

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

# COCKTAILS

**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 Gln, 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

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**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

