

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	BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	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	QUESO DE TRUFA Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
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	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vïc, Manchego, Mahón, Pickled Vegetables, Piparras</i>

TAPAS

YOGURT PARFAIT Apples, Pears, Honey	8	HOUSE-MADE RICOTTA Lavender Honey, Aleppo Pepper	10.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	LEMON HUMMUS Baked Lavash, Olive Oil	7.5	KALE Apples, Smoked Blue Cheese, Sherry Vinaigrette	9.5
SQUASH BENEDICT* Hollandaise, Pimentón	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
ROASTED CARROTS Spiced Labneh, Sumac	8.5	POTATO TORTILLA* Chive Sour Cream	7.5	PAELLA VERDURAS Leeks, Squash, Carrots, Corn, Chive Aioli	HALF / FULL 19 / 38
JAMÓN SERRANO BENEDICT* Pan Con Tomato, Hollandaise, Pimentón	9.5	BOQUERONES Radishes, Piquillo Peppers, Pedro Ximenez	8	PAELLA MARISCOS Shrimp, Mussels, Clams, Calamari	29 / 58
JAMON IBÉRICO ESTRELLADOS* Fries, Garlic Aioli, Sunny Side Up Egg	11.5	TUNA CRUDO* Calabrian Pepper, Watermelon Radish	16	PAELLA SALVAJE Chicken, Pork Belly, Chistorra, Chickpeas	28 / 56
DOUBLE CUT BACON Pimentón, Maple Syrup	10.5	TROUT A LA PLANCHA* Caramelized Leeks, Dill	17.5	PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage	34.5 / 69
SMOKED SALMON MONTADITO Ricotta, Capers, Onions	12.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11.5	SQUID INK FIDEOS Calamari, Garlic Aioli	14.5 / 29
STEAK & EGGS* Sunny Side Up Egg, Chimichurri	15.5	STEAMED MUSSELS Chorizo, Nora Pepper	14.5	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
TORRIJAS Pears, Crema Catalana	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5	ARROZ CON LECHE Coconut Milk, Cinnamon	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	FLAN CATALÁN	8
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BACON-WRAPPED DATES Valdeón Mousse	8.5	BASQUE BURNT CHEESECAKE Raspberries	10.5
ROASTED MUSHROOMS Garlic, Scallions, Aleppo Pepper	11.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5	ICE CREAM Ice Haus - Allston, MA	6
MARINATED BEETS House-Made Ricotta, Mint, Pistachios	8.5			SORBET Ice Haus - Allston, MA	6
TRUFFLED BIKINI Jamón Serrano, Mahón	10.5				

EXECUTIVE CHEF ALEX FALCONER | EXECUTIVE SOUS CHEF LUIGI ULLOA T

*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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2025	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5	10	40

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Abisso / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BLOODY MARY Prairie Organic Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

DRAFT Estrella Galicia, Lager—Spain Jack's Abby, Post Shift Pilsner—MA Troegs, Perpetual IPA—PA Exhibit 'A', Cat's Meow Hazy IPA—MA	caña	doble
	4.25	8.5
	3.75	7.5
	4.25	8.5
	4.75	9.5

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