

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZABAL Pais Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months, Smoked, Sharp, Fruity	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Fuet, Mahón, Manchego, House Marinated Olives, Pickled Vegetables, Patatas Bravas, Marcona Almonds</i>
FUET Catalunya, ES Pork Sausage, Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	MARINATED BOQUERONES Green Olives, Piquillos	8.5
EGGPLANT CAPONATA Bell Peppers, Onions, Basil	7.5	STEAMED MUSSELS Cannellini Beans, Guanciale	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PULPO A LA PLANCHA Fingerling Potatoes, 'Nduja	16.5
SAUTÉED KALE Guanciale, Golden Raisins	9.5	HAMACHI CRUDO* Pomegranate, Chives	16
HARICOT VERTS Aleppo Pepper, Lemon, Garlic	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CRISPY BRUSSELS SPROUTS Pedro Ximénez, Pickled Fresno Pepper	10.5	SWORDFISH A LA PLANCHA Aji Amarillo	16
CABBAGE A LA PLANCHA Bagna Cauda	8	GRILLED CHICKEN THIGH Aji Verde	10.5
ROASTED CARROTS Salsa Verde	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CAULIFLOWER Mojo Verde	9.5	GRILLED DUCK HEARTS Cipollini Onions, Red Chimichurri	12.5
CHAMPIÑONES Garlic, Scallions	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
KOHLRABI CARPACCIO Salsa Verde, Queso De Trufa	8	GRILLED VENISON Chestnut Picada, Pomegranate	18
MARINATED BEETS Ricotta Salata, Mint	8.5	PORK BELLY Spicy Membrillo	10.5
LEMON HUMMUS Lavash, Salsa Verde	7	BACON-WRAPPED DATES Valdeón Mousse	8
RICOTTA Fennel Pollen, Pimenton Honey	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
POTATO TORTILLA* Chive Sour Cream	7.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KOHLRABI & CHICORIES Apples, Mustard Vinaigrette, Pecans	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
PAELLA VERDURAS Carrots, Squash, Brussels Sprouts, Fennel, Chive Aioli	HALF / FULL 19 / 38
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Gaucho Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	34.5 / 69
SQUID INK FIDEOS Calamari, Garlic Aioli	14.5 / 29

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Poached Pears	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
ARROZ CON LECHE Vanilla, Cinnamon, Coconut Milk	7
ICE CREAM <i>Ice Haus – Allston, Massachusetts</i>	6
SORBET <i>Ice Haus – Allston, Massachusetts</i>	6

EXECUTIVE CHEF MATT DOROUGH | SOUS CHEF RUDY CANALES

*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	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	Xarel-lo	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	Trepat	6.5	13	52
NV	BarCava, Brut,	Penedès, Spain	Xarel-lo Blend	5.5	11	44

WHITE

2025	Mila,	Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2025	Menade,	Rueda, Spain	Verdejo	6	12	48
2025	Ostatu,	Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2025	Le Naturel,	Navarra, Spain	Garnacha Blanca	5	10	40
2025	Pinord, Diorama,	Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial,	Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	Orto Vins, Les Argiles,	Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas,	Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2025	Bico Amarelo,	Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2025	Aylin,	San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2025	Haus Rothenberg, Feinherb,	Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Liquid Geography,	Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi,	Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko,	Curicó Valley, Chile	Sauvignon Blanc	5	10	40

RED

2019	Nucerro, Reserva,	Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza,	Rioja, Spain	Tempranillo	6.5	13	52
2022	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	Tempranillo	7	14	56
2022	Azul y Garanza,	Navarra, Spain	Tempranillo	4.75	9.5	(L)53
2025	Glup Glup,	Cariñena, Spain	Garnacha	4.5	9	36
2021	Alberto Orte, A Portela,	Valdeorras, Spain	Mencía	6.5	13	52
2024	Sotabosc,	Montsant, Spain	Garnacha, Cariñena	6	12	48
2023	Coster dels Olivers,	Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	La Vinyeta, Bongo*,	Emporda, Spain	Monastrell	6	12	48
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota,	Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2022	Peñalolen,	Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	Polkura,	Colchagua, Chile	Syrah	7.5	15	60
2025	Casas del Bosque,	Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival,	Maule, Chile	País	5.75	11.5	46
2023	Quieto, Gran Corte,	Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Alto de la Ballena,	Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	Fino	3oz	bottle
La Cigarrera,	1L	Manzanilla	5.5	44
Los Arcos,	Lustau, 750mL	Amontillado	8	82
Carlos VII,	Alvear, 375mL	Amontillado	6	48
Península,	Lustau, 750mL	Palo Cortado	13	52
15 Años,	El Maestro Sierra, 375mL	Oloroso	8.5	68
			12	48

SWEET

Bodegas Gómez Nevado,	750mL	Abocado	3oz	bottle
East India Solera,	Lustau, 750mL	Oloroso Dulce	10	80
Nectar,	Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
Solera 1927,	Alvear, 375mL	Pedro Ximénez	9	36
			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.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Anos

A progression of dry style sherries, from bright and saline to rich and oxidative.

COCKTAILS

BEES & BAYS (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

PASSENGER PRINCESS	13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,	
Lemon, Sparkling Water, Love Potion Bitters	

GIN & JUS	12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,	
Ginger	

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

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragonfruit & Tangerine Powders	

SIDE HUSTLE	12.5
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

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

MR. ROGERS	14
Fig-Infused Redemption Rye, El Bandarra Vermouth,	
Los Arcos Amontillado, Lemon	

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

GALICIAN

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

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

SANGRIA

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
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28