

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                             |                                                                                                              |                                                                                                                  |                                                                                                                                        |      |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                               | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                      | <b>JAMÓN IBÉRICO</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy          | 17.5 |
| <b>SPECK</b><br>Alta Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>BREBIS ESPELETTE</b><br>Les Pyrénées, FR<br>Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky                            | 14   |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky            | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy     | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                      | <b>QUESO DE TRUFA</b><br>Castilla La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant             | 8.5  |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl        | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty            | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy      | <b>JAMÓN LOMO IBÉRICO</b><br>Cordoba, ES<br>Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty                            | 16   |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                   | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent      | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                                   | 28.5 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  |                                                                                                                  | <i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Chorizo Blanco, Manchego, Mahón, Pickled Vegetables, Piparras</i> |      |

## TAPAS

|                                                                    |      |                                                                      |      |
|--------------------------------------------------------------------|------|----------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  | <b>BOQUERONES</b><br>Radishes, Piquillo Peppers, Pedro Ximenez       | 8    |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 7.5  | <b>TUNA CONSERVA</b><br>Confit Onion, Dill                           | 14   |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>TROUT A LA PLANCHA*</b><br>Celeriac, Dill                         | 17.5 |
| <b>CABBAGE A LA PLANCHA</b><br>Golden Raisin Agrodolce             | 8    | <b>TUNA CRUDO*</b><br>Calabrian Pepper, Watermelon Radish            | 16   |
| <b>CAULIFLOWER</b><br>Sunflower Seed Romesco                       | 9.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic      | 11   |
| <b>DELICATA SQUASH</b><br>Crème Fraîche, Dukkah                    | 8.5  | <b>PULPO A LA PLANCHA</b><br>Fingerling Potatoes, 'Nduja Vinaigrette | 16.5 |
| <b>BROCCOLINI</b><br>Preserved Lemon, Thyme                        | 10.5 | <b>STEAMED MUSSELS</b><br>Chorizo, Nora Pepper                       | 14.5 |
| <b>ROASTED CARROTS</b><br>Harissa Aioli, Sumac                     | 8.5  | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                         | 10.5 |
| <b>WILD MAITAKE MUSHROOMS</b><br>Garlic, Scallions, Aleppo Pepper  | 12.5 | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                         | 8.5  |
| <b>BRUSSELS SPROUTS</b><br>Maple, Sherry Vinegar, Pickled Onions   | 10.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                | 7.5  |
| <b>MARINATED BEETS</b><br>House-Made Ricotta, Mint, Pepitas        | 8.5  | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, San Simón                   | 10.5 |
| <b>HOUSE-MADE RICOTTA</b><br>Spiced Honey, Cardamom, Pistachios    | 10.5 | <b>WAGYU BEEF CARPACCIO*</b><br>Capers, Shallots, Porcini Aioli      | 16.5 |
| <b>AJI AMARILLO HUMMUS</b><br>Sumac, Lavash                        | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                     | 8.5  |
| <b>SWEET POTATOES A LA PLANCHA</b><br>Pimenton Vinaigrette         | 7.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce          | 9.5  |
| <b>POTATO TORTILLA*</b><br>Chive Sour Cream                        | 7.5  | <b>PORK BELLY</b><br>Piperada                                        | 10.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>SKIRT STEAK*</b><br>Piquillo Purée, Aleppo Pepper                 | 15.5 |

## SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>KALE</b><br>Apples, Smoked Blue Cheese, Sherry Vinaigrette     | 9.5 |

## LARGE PLATES

|                                                                                          |           |
|------------------------------------------------------------------------------------------|-----------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                          | 25.5      |
| <b>HALF / FULL</b>                                                                       |           |
| <b>PAELLA VERDURAS</b><br>Sweet Potatoes, Squash, Carrots, Brussels Sprouts, Chive Aioli | 19 / 38   |
| <b>PAELLA MARISCOS</b><br>Shrimp, Calamari, Clams                                        | 29 / 58   |
| <b>PAELLA SALVAJE</b><br>Chicken, Pork Belly, Chistorra, Chickpeas                       | 28 / 56   |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Sausage                 | 34.5 / 69 |
| <b>SQUID INK FIDEOS</b><br>Calamari, Garlic Aioli                                        | 14.5 / 29 |

## DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon               | 7    |
| <b>BASQUE BURNT CHEESECAKE</b><br>Poached Pear                 | 10.5 |
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>ICE CREAM</b><br><i>Ice Haus - Allston, MA</i>              | 6    |
| <b>SORBET</b><br><i>Ice Haus - Allston, MA</i>                 | 6    |

## EXECUTIVE CHEF ALEX FALCONER

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

## WHITE

|      |                                                           |                                    |            |            |               |
|------|-----------------------------------------------------------|------------------------------------|------------|------------|---------------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                          | <i>Albariño</i>                    | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2017 | <b>Alberto Orte, A Portela Blanco</b> , Valdeorras, Spain | <i>Godello</i>                     | 7.5        | 15         | 60            |
| 2022 | <b>Oro de Castilla</b> , Rueda, Spain                     | <i>Verdejo</i>                     | 6.25       | 12.5       | 50            |
| 2025 | <b>Ostatu</b> , Rioja, Spain                              | <i>Viura, Malvasia</i>             | 7          | 14         | 56            |
| 2025 | <b>Le Naturel</b> , Navarra, Spain                        | <i>Garnacha Blanca</i>             | 5          | 10         | 40            |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain                   | <i>Xarel-lo</i>                    | 4.75       | 9.5        | 38            |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain           | <i>Xarel-lo, Riesling</i>          | 6.25       | 12.5       | 50            |
| 2025 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain           | <i>Macabeo</i>                     | 7          | 14         | 56            |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain        | <i>Pedro Ximénez</i>               | 6          | 12         | 48            |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal               | <i>Loureiro, Alvarinho, Avesso</i> | 4.5        | 9          | 36            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                         | <i>Sauvignon Blanc</i>             | 6          | 12         | 48            |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay        | <i>Chardonnay</i>                  | 5.5        | 11         | 44            |
| 2025 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay        | <i>Petit Manseng Blend</i>         | 6.5        | 13         | 52            |
| 2025 | <b>Iniceri, Abisso</b> , Sicily, Italy                    | <i>Catarratto</i>                  | 6          | 12         | 48            |
| 2025 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany          | <i>Riesling</i>                    | 6.5        | 13         | 52            |

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

|                                           |                     |            |               |
|-------------------------------------------|---------------------|------------|---------------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         | <b>3oz</b> | <b>bottle</b> |
| <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>Oloroso</i>      | 8.5        | 68            |
| <b>Catón</b> , Alvear, 375mL              | <i>Oloroso</i>      | 12         | 48            |
|                                           |                     | 14         | 56            |

## SWEET

|                                          |                      |            |               |
|------------------------------------------|----------------------|------------|---------------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | <b>3oz</b> | <b>bottle</b> |
| <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            |
|                                          |                      | 16         | 64            |

# WINE FLIGHTS

3 Half Glasses

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

# COCKTAILS

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| <b>BEEES &amp; BAYS (NO ABV)</b><br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 8 |
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| <b>TEA TIME (NO ABV)</b><br>Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint | 9 |
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| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucían Gln, Lime, Green Grape, Pink Peppercorn, Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Peninsula Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | 14 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | 12.5 |
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| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | 13 |
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|----------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon | 13 |
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| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon | 14 |
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# SANGRIA

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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | <b>glass</b> | <b>pitcher</b> |
|                                                                                                  | 10.5         | 38             |

|                                                                                                            |              |               |
|------------------------------------------------------------------------------------------------------------|--------------|---------------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit | <b>glass</b> | <b>carafe</b> |
|                                                                                                            | 13           | 52            |

# GINTONICS

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|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# BEER

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>DRAFT</b>                       | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain      | 4.25        | 8.5          |
| Troegs, Perpetual IPA—PA           | 4.25        | 8.5          |
| Jack’s Abby, Post Shift Pilsner—MA | 3.75        | 7.5          |

## BOTTLES & CANS

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|--------------------------------------------------|------|
| 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   |