

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	IDIAZÁBAL 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	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	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
FUET Catalunya,ES Pork Sausage,Rich, Garlic, Black Pepper	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	<i>Jamón Serrano, Fuet, Mahón, Manchego, House Marinated Olives, Pickled Vegetables, Patatas Bravas, Marcona Almonds</i>
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl			
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
SAUTÉED KALE Guanciale, Golden Raisins	9.5	PULPO A LA PLANCHA Piperade	16.5
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
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED CHICKEN THIGH Aji Verde	10.5
CABBAGE A LA PLANCHA Bagna Cauda	8	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
ROASTED CARROTS Salsa Verde	8.5	GRILLED DUCK HEARTS Cipollini Onions, Red Chimichurri	12.5
MAITAKE Garlic, Scallions	12.5	PORK BELLY Spicy Membrillo	10.5
CAULIFLOWER Mojo Verde	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
KOHLRABI CARPACCIO Salsa Verde, Queso De Trufa	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
MARINATED BEETS Ricotta Salata, Mint	8.5	GRILLED VENISON Chestnut Picada, Pomegranate	18
LEMON HUMMUS Lavash, Salsa Verde	7	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
RICOTTA Fennel Pollen, Pimenton Honey	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
POTATO TORTILLA* Chive Sour Cream	7.5		
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

			3oz	6oz	bottle
NV	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
NV	BarCava, Brut,	Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11 44

WHITE

			3oz	6oz	bottle
2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	6.5	13 52
2017	Alberto Orte, A Portela Blanco,	Valdeorras, Spain	<i>Godello</i>	7.5	15 60
2025	Menade,	Rueda, Spain	<i>Verdejo</i>	6	12 48
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5 58
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
2024	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14 56
2021	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12 48
2025	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9 36
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
2025	Clara Sala, Scicilia Bianco,	Sicilia, Italy	<i>Grillo</i>	6.25	12.50 50
2025	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13 52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2025	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	5.5	11 44
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10 40
2024	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

			3oz	6oz	bottle
2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	7	14 56
2021	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2025	DeLibro,	Rioja, Spain	<i>Tempranillo, Garnacha</i>	5.5	11 44
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
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)53
2024	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	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
2020	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
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
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13 52
2022	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11 44

SHERRY

DRY

			3oz	bottle
	Jarana,	Lustau, 750mL	<i>Fino</i>	5.5 44
	La Cigarrera,	1L	<i>Manzanilla</i>	8 82
	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

SWEET

			3oz	bottle
	Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	10 80
	East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	7.5 60
	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.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Anos
A progression of dry style sherries, from bright and saline to rich and oxidative.

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares
Three wines, three perspectives on one of Spain's most celebrated wine regions.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

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

8

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

9

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

13.5

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

13

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

14

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

12.5

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

12

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

13

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

13

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

14

GINTONICS

Inspired by three of Spain’s most iconic regions.

15

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

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

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

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
Lord Hobo, 617 White Ale—MA
Jack’s Abby, Post Shift Pilsner—MA
Troegs, Perpetual IPA—PA

caña doble
4.25 8.5
4 8
3.75 7.5
4.25 8.5

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
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
10.5
9.5
28