

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	JAMÓN LOMO IBÉRICO 16 Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	IDIAZÁBAL País 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 8 Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD** 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked		<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic			

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	BOQUERONES 8 Olives, Pickled Guindillas	KOHLRABI & CHICORY GREENS 8.5 Apples, Mustard Vinaigrette, Spiced Pecans
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	STEAMED MUSSELS 14.5 Mustard Seeds, Fennel	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	RAZOR CLAM 13.5 'Nduja Vinaigrette	MELON SALAD 8.5 Ricotta Salata, Speck
ROASTED MUSHROOMS 11.5 Garlic, Scallions, Aleppo Pepper	GAMBAS AL AJILLO 11 Guindilla Peppers, Scallions, Garlic	LARGE PLATES
GREEN BEANS 9.5 Mojo Rojo	TUNA CRUDO* 15.5 Valencia Orange, Serrano Peppers	CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
ROASTED CAULIFLOWER 9 Harissa, Preserved Lemon	MONKFISH A LA PLANCHA 16 Zucchini, Basil Vinaigrette	WHOLE ROASTED BRANZINO 29.5 Green Beans, Potatoes
DELICATA SQUASH A LA PLANCHA 8.5 Spinach Walnut Pesto	GRILLED CHICKEN THIGH 10.5 Mojo Verde	PAELLA VERDURAS HALF / FULL 19 / 38 Cauliflower, Squash, Carrots, Brussel Sprouts, Aioli Verde
BRUSSELS SPROUTS 9 Pomegranate Agrodolce	BACON-WRAPPED DATES 8 Valdeón Mousse	PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Gaucho Sausage, Chickpeas
SALMOREJO 7.5 Migas, Basil Oil	PORK BELLY 10.5 Spiced Kohlrabi	PAELLA MARISCOS 29 / 58 Shrimp, Mussels, Calamari, Clams
MARINATED BEETS 8.5 House-Made Ricotta, Mint, Pistachios	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce	PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
LEMON HUMMUS 7.5 Baked Lavash, Olive Oil	TRUFFLED BIKINI 10.5 Jamón Serrano, San Simón	DESSERTS
BURRATA 13 Quince Purée, Pecans	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli	FLAN CATALÁN 8
HOUSE-MADE RICOTTA 10.5 Fennel Pollen, Spiced Honey	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce	OLIVE OIL CAKE 10.5 Sea Salt
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	WAGYU BEEF CARPACCIO 16.5 Capers, Arugula, Truffle Aioli	CHOCOLATE CAKE** 9.5 Coffee Crème Anglaise, Almond Crumble
POTATO TORTILLA 7.5 Chive Sour Cream	BONE MARROW** 14.5 Onion Marmalade, Green Peppercorns	CREPAS WITH SEASONAL FRUIT** 8.5 Strawberries, Pistachios
	GRILLED RIBEYE STEAK 17 Horseradish Gremolata	BASQUE BURNT CHEESECAKE 10.5 Blackberry Compote
		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. Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	12 52

WHITE

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12 48
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	6	12 48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11 44
2022	Filipe Ferreira , Douro, Portugal	Touriga	5.75	11.5 46
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5 50
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2019	Polkura , Colchagua, Chile	Syrah	6.25	12.5 50
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48

SHERRY

DRY

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

SWEET

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

BEEES & 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

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

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

SANGRIA

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

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

BEER

DRAFT caña doble 4 8
Lord Hobo, 617 White Ale—MA 4.25 8.5
Troegs, Perpetual IPA—PA 3.75 7.5
Jack's Abby, Post Shift Pilsner—MA

BOTTLES & CANS

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
Lord Hobo, Boom Sauce—MA 13
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