

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

SPECK

Alta Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

’NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

AGED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

MAHÓN

Islas Baleares, ES
Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

BREBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep’s Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

Castilla La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

JAMÓN LOMO IBÉRICO

Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

APERITIVO BOARD**

28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras

TAPAS

YOGURT PARFAIT

Strawberry, Blackberry, Honey

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

TORRIJAS

Blackberries, Crema Catalana

DELICATA SQUASH BENEDICT

Hollandaise, Pimentón

JAMÓN SERRANO BENEDICT

Pan Con Tomate, Hollandaise, Pimentón

MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side Up Egg

DOUBLE CUT BACON

Pimentón, Maple Syrup

STEAK & EGGS

Sunny Side Up Egg, Chimichurri

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

SALMOREJO

Migas, Basil Oil

LEMON HUMMUS

Baked Lavash, Olive Oil

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

SMOKED SALMON MONTADITO

Ricotta, Capers, Onions

BOQUERONES

Olives, Pickled Guindillas

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SAUTÉED MUSSELS

Mustard Seeds, Fennel

TRUFFLED BIKINI

Jamón Serrano, Mahón

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KOHLRABI & CHICORY GREENS

Apples, Mustard Vinaigrette, Spiced Pecans

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Arugula Salad, Potatoes

PAELLA VERDURAS

Cauliflower, Squash, Carrots, Brussels Sprouts, Aioli Verde

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Coffee Crème Anglaise, Almond Crumble

CHOCOLATE CAKE**

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT**

Strawberries, Pistachios

BASQUE BURNT CHEESECAKE

Blackberry Compote

ICE CREAM

Ice Haus - Allston, MA

SORBET

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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	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
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

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

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella		17.5
UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto Non alcoholic wines, all made using the process of dealcoholization		13.5

COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach Grapefruit Or Guava-Lavender-Lemon		11
BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix		11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
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		13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5
GINTONICS Inspired by three of Spain’s most iconic regions.		15
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		
CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
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 Jack’s Abby, Post Shift Pilsner—MA Lord Hobo, 617 White Ale—MA Troegs, Perpetual IPA—PA Estrella Galicia, Lager—Spain	caña	doble
	3.75	7.5
	4	8
	4.25	8.5
	4.25	8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Estrella Damm, Daura Gluten-Free Lager—Spain Narragansett, Light (16oz.)—RI Lord Hobo, Boom Sauce—MA Von Trapp, Bohemian Pilsner—VT Hitachino, Nest White—Japan Peroni, Lager—Italy 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
		8.5
		7
		13
		8
		14
		8.5
		6.5
		8.5
		7.5
		8
		10.5
		9.5
		28