

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
FUET California, US Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean

CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
MAHÓN Islas Baleares, ES Firm, Raw Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
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
IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed
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
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
ROASTED MUSHROOMS Citrus Vinegar, Scallions	10.5
TURNIPS A LA PLANCHA Aji Amarillo, Blood Orange	8
CAULILINI Muhammara	10.5
CARAFLEX CABBAGE Fennel Agridolce	8
BRUSSELS SPROUTS Sherry, Pimentón, Pickled Onions	9
ROASTED CARROTS Salsa Verde	8.5
ACORN SQUASH Cherry Pepper	8
BEETS Date Vinaigrette, Crème Fraîche	8.5
PARSNIPS Romesco	8
HOUSE MADE RICOTTA Hazelnuts, Sage	10.5
BURRATA Poached Quince	13
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5

BOQUERONES White Beans, Pickled Vegetables	8
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
BLACK SEA BASS A LA PLANCHA Swiss Chard	16
CRISPY RICE Tuna Confit, Xato	14
TUNA CRUDO* Citrus Vinegar, Charred Scallions, Jalapeño	15.5
PULPO A LA GALLEGA Potatoes, Roasted Red Peppers, Pimentón	16.5
MUSSELS Chistorra Chorizo, Nora Peppers	14.5
CHICKEN THIGH Piquillo Peppers, Olives, Tomato	10.5
BACON-WRAPPED DATES Valdeón Mousse	8
TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WILD BOAR HUMMUS Harissa	11
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
PORK BELLY Parsnip, Kohlrabi	10.5
SHORT RIB Carrots, Parsnip, Sweet Potato	18.5
SKIRT STEAK* Chimichurri	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CHICORY & PEAR Apple Cider Vinaigrette, Walnuts, Manchego	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Caulilini, Potatoes	29.5
PAELLA VERDURAS Acorn Squash, Turnips, Brussels Sprouts, Chive Aioli	HALF / FULL 19 / 38
PAELLA SALVAJE Pork Belly, Chorizo, Chicken	28 / 56
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69
SQUID INK FIDEOS Calamari, Garlic Aioli	14.5 / 29

DESSERTS

ARROZ CON LECHE BRULÉE Coconut Milk, Cinnamon	7
OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Concord Grape Compote	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
ICE CREAM <i>Ice Haus – Allston, Massachusetts</i> Choice of: Olive Oil, Espresso	6
SORBET <i>Ice Haus – Allston, Massachusetts</i> Choice of: Lemon, Passion Fruit.	6

EXECUTIVE CHEF ALEX FALCONER | SOUS CHEF WILMAN INTERIANO

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	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	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Malvar, Airén</i>	5	10	40

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	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
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga National Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	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
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

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

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
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
BIO-CURIOUS Diorama / Abisso / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples		15
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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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
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint
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BEER

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

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
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