

# 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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### FUET

California, US  
Pork Sausage. Rich, Garlic, Black

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### 'NDUJA

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

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SPECK

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

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### MAHÓN

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

#### VALDEÓN

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

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

#### DÉLICE DE BOURGOGNE

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

#### 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

#### DRUNKEN GOAT

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

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

#### IDIAZÁBAL

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

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### JAMÓN MANGALICA

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

#### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

#### WAGYU CECINA

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

#### QUESO DE TRUFA

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

#### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Idiazábal, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

### TAPAS

#### YOGURT PARFAIT

Pears, Grapes, Granola

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

#### SQUASH BENEDICT

Spinach, Hollandaise

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

#### TORRIJAS

Poached Quince, Crema Catalana

#### CHISTORRA CHORIZO HUEVOS ROTOS

Fries, Garlic Aioli, Onions, Peppers, Sunnyside-Up Egg

#### SMOKED SALMON MONTADITO

Caper Remoulade, Pickled Onions

#### TORTITAS DE PAPA

Bacon, Leeks, Pimentón Aioli

#### STEAK & EGGS

Sunny Side Up Egg, Red Chimichurri

#### COCA

Grilled Naan, Olives, Tomato Piquillo, Sunny Egg

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

#### BRUNCH FIDEOS

Chicken, Pork Belly, Egg, Garlic Aioli

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### BEETS

Date Vinaigrette, Crème Fraîche

#### ROASTED CARROTS

Salsa Verde

#### ROASTED MUSHROOMS

Citrus Vinegar, Scallions

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### BURRATA

Poached Quince, Watercress

#### WILD BOAR HUMMUS

Harissa

#### HOUSE-MADE RICOTTA

Hazelnuts, Sage

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### BOQUERONES

White Beans, Pickled Vegetables, Jamón Serrano

#### TUNA CRUDO\*

Orange Vinaigrette, Calabrian Peppers

#### 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

#### LOLLA ROSSA

Snow Peas, Fennel, Labneh Dressing

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED BRANZINO

Lemon, Caulilini, Crispy Potatoes

HALF / FULL

#### PAELLA VERDURAS

Squash, Brussels Sprouts, Turnips, Parsnips, Chive Aioli

#### PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

#### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Chickpeas

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

Poached Pear

#### BASQUE BURNT CHEESECAKE

Poached Pear

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### OLIVE OIL CAKE

Sea Salt

#### ICE CREAM

*Ice Haus – Allston, Massachusetts*

#### SORBET

*Ice Haus – Allston, Massachusetts*

## 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b>	<i>Xarel-lo</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepato</i>	7	14	56
			6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2024	<b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Sauvignon Blanc</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	5	10	40

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepato Blend</i>	5.5	11	44
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Bobal</i>	5.5	11	44
2022	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Touriga National Blend</i>	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<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>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
		14	56

## SWEET

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

**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)

**BIO-CURIOUS** Diorama / Abisso / Sotabosc 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Bico Amarelo / B.R.O.T. / Baga Novo 16  
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

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ Or Orange-Peach-Grapefruit

**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

**GIN & JUS** 11  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**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

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

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

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

# SANGRIA

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

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

# BEER

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

## 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

