

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	JAMÓN MANGALICA 14 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	LOMO IBÉRICO DE BELLOTA 16 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
FUET California, US Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	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	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8.5 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	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex		<i>Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	TUNA CONSERVA Black Olive Tapenade, Chickpeas, Piperade	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	STRIPED BASS A LA PLANCHA Parsnip Purée, Kohlrabi	17.5
GRILLED CHICORIES Fennel Agrodolce	8	MUSSELS Chorizo, Nora Peppers, White Wine	14.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
SUNCHOKES Harissa Vinaigrette, Golden Raisins	8.5	TUNA CRUDO* Pomegranate, Jalapeño, Tarragon Oil	15.5
ROASTED MUSHROOMS Onions, Garlic, Saffron	10.5	PULPO Spicy Fingerling Potatoes	16.5
ESCAROLE Lemon, Garlic	8.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
SPRING ONION Romesco	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
SPIGARELLO Basil Pistou	7	CHICKEN THIGH Pepitoria	10.5
ROASTED CARROTS Oregano Chimichurri	8.5	BACON-WRAPPED DATES Valdéron Mousse	8
RADISHES AND SHEEP'S CHEESE Roasted Garlic Vinaigrette	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HOUSE MADE RICOTTA Dates, Rosemary, Pine Nuts	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
LEMON HUMMUS Dill, Garlic	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BURRATA Figs, Fennel, Blood Orange Vinaigrette	13	DEL TERRUÑO FARM'S BEEF TARTARE* 'Nduja, Piparras, Egg Yolk	14.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Onion Quince Mermelada	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	FLAT IRON STEAK* Horseradish Gremolata, Cipollini Onions	15.5
BOQUERONES Fava Beans, Fennel	8		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
MARINATED BEETS Cherries, Pepitas, Goat Cheese	8.5
KALE SALAD Pecans, Apples, Sage Vinaigrette	9
WHOLE ROASTED BRANZINO Broccolini, Lemon, Crispy Potatoes	29.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
PAELLA VERDURAS Parsnips, Spring Onions, Cauliflower Aioli Verde	HALF / FULL 19 / 38
PAELLA SALVAJE Pork Belly, Chorizo, Chicken	28 / 56
PAELLA MARISCOS Prawns, Mussels, Calamari, Clams	29 / 58
SQUID INK FIDEOS Calamari, Garlic Aioli	14.5 / 29
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CREPAS WITH SEASONAL FRUIT Citrus Cream, Poached Pears, Pistachios, Sea Salt	8.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Blood Orange Mermelada	10.5
SORBET <i>Ice Haus – Allston, Massachusetts</i> Choice of: Raspberry or Passion Fruit	6
ICE CREAM <i>Ice Haus – Allston, Massachusetts</i> Choice of: Vanilla or Olive Oil	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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			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>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Monastrell</i>	5	10	40
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga National Blend</i>	5.75	11.5	46
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 1L	<i>Manzanilla</i>	9	72
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	82
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	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 / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		15
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Del Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella		17.5
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.		15

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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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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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, Bee Pollen & Dragonfruit Powder	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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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain's most iconic regions.

CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	15
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VALENCIAN Hayman's London Dry 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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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	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Lord Hobo, 617 White Ale—MA	4	8
Jack's Abby, Post Shift Pilsner—MA	3.75	7.5
Troegs, Perpetual IPA—PA	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
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
Narragansett, Light (16oz.)—RI	7
Peroni, Lager—Italy	8.5
Jack's Abby, Hoponius Union IPL—MA	7.5
Lagunitas, Maximus IPA—CA	8
Lord Hobo, Boom Sauce—MA	13
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28