

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

ASPARAGUS BENEDICT

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

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

FRIED BIKINI

Smoked Duck Breast, Pepper Crème Fraîche

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

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

8

BASQUE BURNT CHEESECAKE

Macerated Grapes

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

BEES & 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 Andalucian 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 Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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
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

