

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

BREBIS ESPELETTE

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

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

CAÑA DE CABRA

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

JAMÓN MANGALICA

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

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

QUESO DE TRUFA

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

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

Apples, Pomegranate, Honey

8

HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

LEMON HUMMUS

Baked Lavash, Olive Oil

7.5

TORRIJAS

Poached Pears, Crema Catalana

8

POTATO TORTILLA

Chive Sour Cream

7.5

DELICATA SQUASH BENEDICT

Hollandaise, Pimentón

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

HAMACHI CRUDO*

Calabrian Pepper, Watermelon Radish

16

MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side Up Egg

11.5

BOQUERONES

Olives, Pickled Guindillas

8

DOUBLE CUT BACON

Pimentón, Maple Syrup

10.5

SALMON A LA PLANCHA

Chraimeh, Pickled Fennel

14.5

STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11.5

SMOKED SALMON MONTADITO

Ricotta, Capers, Onions

12.5

SAUTÉED MUSSELS

Mustard Seeds, Fennel

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ROASTED CARROTS

Spiced Labneh, Sumac

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

11.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

KOHLRABI & CHICORY GREENS

Apples, Mustard Vinaigrette, Spiced Pecans

8.5

SPINACH & SWEET POTATO

Feta, Sumac Vinaigrette, Pine Nuts

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Broccolini, Potatoes

29.5

PAELLA VERDURAS

Cauliflower, Squash, Carrots, Brussels Sprouts, Chive Aioli

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Chistorra, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

CREPAS WITH SEASONAL FRUIT

Poached Pears, Pistachios

8.5

BASQUE BURNT CHEESECAKE

Spiced Apples

10.5

SORBET

Ice Haus - Allston, MA

6

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. 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	5.5	11	44
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>				7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain							

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	6	12	48
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
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>				6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>				4.5	9	36
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>				5.5	11	44
2022	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
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>				6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>				5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>				6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>				5	10	40

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	7	14	56
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
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>				4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>				4.75	9.5	(L)53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>				6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>				6	12	48
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
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>				6	12	48
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>				5.5	11	44
2023	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional 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>				6.25	12.5	50
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>				6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>				6.25	12.5	50
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
2022	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	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>			8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>			6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>			13	52
Península , Lustau, 750mL	<i>Palo Cortado</i>			8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>			12	48
Asuncion , Alvear, 375mL	<i>Oloroso</i>			14	56

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	7.5	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>			9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>			16	64

WINE FLIGHTS

3 Half Glasses

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines						17.5
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COCKTAILS

BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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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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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.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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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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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher	10.5	38
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	glass	carafe	13	52
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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
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

