

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### 'NDUJA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SPECK

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

### CHORIZO PICANTE

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

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

### MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### AGED MAHÓN

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

### IDIAZÁBAL

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

### 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

### CAÑA DE CABRA

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

### 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

### 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, Smokey

### JAMÓN MANGALICA

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

*Jamón Serrano, Chorizo Picante, Idiazábal,  
Manchego, Pickled Vegetables, House  
Marinated Olives, Almonds, Patatas Bravas*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EASTER EGG RADISH

Sumac Vinaigrette

### PIQUILLOS RELLENOS

Mushrooms, Thyme

### ASPARAGUS

Mojo Rojo

### SUNCHOKES

Aji Amarillo

### ROASTED MUSHROOMS

Citrus Vinegar, Scallions

### HARICOT VERTS

Guanciale, Shallots, Lemon

### ROASTED CARROTS

Salsa Verde

### SPRING ONIONS

Romesco

### BEETS

Date Vinaigrette, Crème Fraîche

### HOUSE-MADE RICOTTA

Hazelnuts, Sage

### LEMON HUMMUS

Dill, Aleppo Pepper

### BURRATA

Pea Pesto, Orange Zest

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### HAMACHI CRUDO\*

Calabrian Pepper, Orange Vinaigrette

### MONKFISH A LA PLANCHA

Leeks, Celery Root

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### MUSSELS

Fennel, Dill

### PULPO A LA GALLEGA

Potatoes, Roasted Red Peppers, Pimentón

### CHICKEN THIGH

Spring Onions, Mojo Verde

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### MORCILLA

Black Garlic Aioli, Salsa Verde

### PORK BELLY

Date Purée

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SKIRT STEAK \*

Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### LOLLA ROSSA

Snow Peas, Fennel, Labneh Dressing

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Spring Onions, Asparagus, Radish, Cauliflower, Chive Aioli

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken

### SQUID INK FIDEOS

Calamari, Garlic Aioli

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### ARROZ CON LECHE BRULÉE

Coconut Milk, Cinnamon

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Macerated Grapes

### ICE CREAM

Ice Haus – Allston, Massachusetts

## EXECUTIVE CHEF ALEX FALCONER | EXECUTIVE 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
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b>
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain
2024	<b>Menade</b> , Rueda, Spain
2024	<b>Le Naturel</b> , Navarra, Spain
2025	<b>Pinord, Diorama</b> , Penedès, Spain
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal
2024	<b>Aylin</b> , San Antonio, Chile
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2024	<b>Mary Taylor, Clara Sala</b> , Sicily, Italy
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2024	<b>Christophe Aví</b> , Agenais, France
2025	<b>No Es Pituko</b> , Curicó Valley, Chile

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2024	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2024	<b>Sotabosc</b> , Montsant, Spain
2023	<b>Coster dels Olivers</b> , Priorat, Spain
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2020	<b>Gota, Bergamota</b> , Dão, Portugal
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2022	<b>Peñalolen</b> , Maipo, Chile
2022	<b>Polkura</b> , Colchagua, Chile
2024	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>La Cigarrera</b> , 375mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Asuncion</b> , Alvear, 375mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Solera 1927</b> , Alvear, 375mL

# WINE FLIGHTS

3 Half Glasses

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

**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

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shaped our list.

		3oz	6oz	bottle
	Xarel-lo Blend	5.5	11	44
	Xarel-lo	7	14	56
	Trepat	6.5	13	52
		3oz	6oz	bottle
	Albariño	6.5	13	52
	Verdejo	6	12	48
	Garnacha Blanca	5	10	40
	Xarel-lo	4.75	9.5	38
	Xarel-lo, Riesling	6.25	12.5	50
	Macabeo	7	14	56
	Pedro Ximénez	6	12	48
	Loureiro, Alvarinho, Avesso	4.5	9	36
	Sauvignon Blanc	6	12	48
	Chardonnay	5.5	11	44
	Petit Manseng Blend	6.5	13	52
	Grillo	6.25	12.5	50
	Riesling	6.5	13	52

		3oz	6oz	bottle
	Mencía	5.5	11	44
	Pinot Noir	5	10	40
	Cabernet Sauvignon	6	12	48
	Malvar, Airén	5	10	40

		3oz	6oz	bottle
	Tempranillo	7	14	56
	Tempranillo	6.5	13	52
	Tempranillo	7	14	56
	Garnacha	4.5	9	36
	Tempranillo	4.75	9.5	(L)53
	Mencía	6.5	13	52
	Garnacha, Cariñena	6	12	48
	Cariñena, Garnacha	7.5	15	60
	Trepat Blend	5.5	11	44
	Monastrell	6	12	48
	Monastrell	5	10	40
	Garnacha, Piñuela	6	12	48
	Bobal	5.5	11	44
	Touriga National Blend	6	12	48
	Baga	5.5	11	(L) 62
	Cabernet Franc, Malbec	6.5	13	52
	Cabernet Sauvignon	7	14	56
	Syrah	7.5	15	60
	Pinot Noir	7.25	14.5	58
	País	5.75	11.5	46
	Cabernet Franc Blend	5.5	11	44
	Cabernet Blend	6	12	48

		3oz	bottle
	Fino	5.5	44
	Manzanilla	8	32
	Amontillado	6	48
	Amontillado	13	52
	Palo Cortado	8.5	68
	Oloroso	12	48
	Oloroso	14	56

		3oz	bottle
	Oloroso Dulce	7.5	60
	Pedro Ximénez	9	36
	Pedro Ximénez	16	64

# COCKTAILS

**BEEES & BAYS** (No ABV)  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV)  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

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

**DOS PENÍNSULAS**  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES**  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE**  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK**  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA**  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**LAIRD'S WAY**  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

**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  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT**  
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  
Peroni, Lager—Italy 8.5  
Narragansett, Light (16oz.)—RI 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Allagash, Tripel—ME 10.5  
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  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

