

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	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	JAMÓN IBÉRICO 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	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, Smoky
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN LOMO IBÉRICO 16 Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	QUESO DE TRUFA 8 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	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	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity		<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	BOQUERONES 8 Olives, Pickled Guindillas	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	SALMON A LA PLANCHA* 14.5 Chraimeh, Pickled Fennel	ASPARAGUS SALAD 9 Baby Arugula, Champagne Vinaigrette, Marcona Almonds
ROASTED MUSHROOMS 11.5 Garlic, Scallions, Aleppo Pepper	GAMBAS AL AJILLO 11 Guindilla Peppers, Scallions, Garlic	LARGE PLATES
CRISPY ARTICHOKEs 10.5 Chive Aioli	STEAMED MUSSELS 14.5 Merguez Sausage, Mint	CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
SWISS CHARD 10 Golden Raisins, Pine Nuts	HAMACHI CRUDO* 16 Calabrian Pepper, Watermelon Radish	WHOLE ROASTED BRANZINO 29.5 Asparagus, Potatoes
SNAP PEAS 8.5 Chorizo, Mint	SEARED SCALLOPS* 18.5 'Nduja Vinaigrette	PAELLA VERDURAS HALF / FULL 19 / 38 Asparagus, Squash, Carrots, Snap Peas, Chive Aioli
GRILLED ASPARAGUS 10.5 Gribiche	PULPO A LA PLANCHA 16.5 Fingerling Potatoes, Tapenade	PAELLA MARISCOS 29 / 58 Shrimp, Mussels, Calamari, Clams
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	GRILLED CHICKEN THIGH 10.5 Aji Amarillo	PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Chistorra, Chickpeas
HOUSE-MADE RICOTTA 10.5 Fennel Pollen, Spiced Honey	WAGYU BEEF CARPACCIO* 16.5 Capers, Crispy Fingerlings, Porcini Aioli	PARRILLADA BARCELONA* 34.5 / 69 Strip Steak, Chicken, Pork Loin, Sausage
SPRING ONIONS A LA PLANCHA 9.5 Romesco	PORK BELLY 10.5 Spring Onion Chimichurri	DESSERTS
MARINATED BEETS 8.5 House-Made Ricotta, Mint, Pistachios	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli	FLAN CATALÁN 8
ZUCCHINI A LA PLANCHA 8 Cherry Pepper Vinaigrette	BACON-WRAPPED DATES 8 Valdeón Mousse	CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble
ROASTED CARROTS 8.5 Spiced Labneh, Sumac	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce	OLIVE OIL CAKE 10.5 Sea Salt
LEMON HUMMUS 7.5 Lavash, Olive Oil	TRUFFLED BIKINI 10.5 Jamón Serrano, San Simón	CREPAS WITH SEASONAL FRUIT 8.5 Strawberries, Pistachios
BURRATA 12.5 English Peas, Tarragon, Pistachios	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce	BASQUE BURNT CHEESECAKE 10.5 Raspberries
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	BAVETTE* 16 Mushroom Bordelaise	ICE CREAM 6 <i>Ice Haus - Allston, MA</i>
POTATO TORTILLA 7.5 Chive Sour Cream		SORBET 6 <i>Ice Haus - Allston, MA</i>

EXECUTIVE CHEF MATT DOROUGH

*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

2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7	14	56
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Mary Taylor, Clara Sala , Sicily, Italy	Grillo	6.25	12.5	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5	10	40

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	(L)53
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	6	12	48
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2019	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
East India Solera , Lustau, 750mL	Oloroso Dulce	7.5	60
Solera 1927 , Alvear, 375mL	Pedro Ximénez	16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BEES & 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

PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

GIN & JUS

Paco Pepe Andalucian Gln, 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 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
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

Estrella Galicia, Lager—Spain

Jack's Abby, Post Shift Pilsner—MA

Troegs, Perpetual IPA—PA

caña doble

4.25 8.5

3.75 7.5

4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Narragansett, Light (16oz.)—RI

Peroni, Lager—Italy

Estrella Damm, Daura Gluten-Free Lager—Spain

Von Trapp, Bohemian Pilsner—VT

Hitachino, Nest White—Japan

Jack's Abby, Hoponius Union IPL—MA

Lagunitas, Maximus IPA—CA

Lord Hobo, Boom Sauce—MA

Allagash, Tripel—ME

Down East Cider, Original—MA

Isastegi, Sagardo Natural Cider—Spain (750mL)

7

7

8.5

8.5

8

14

7.5

8

13

10.5

9.5

28

