

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

JAMÓN IBÉRICO

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu, Hickory Pepper, Smokey

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, 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

Chickpeas, Cucumbers, Feta

HOUSE-MADE RICOTTA

Golden Raisin Agridulce

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

MONKFISH A LA PLANCHA

Leeks, Celery Root

TUNA CRUDO*

Calabrian Pepper, Orange Vinaigrette

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

BEEF TONGUE

Piri Piri

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

ARROZ CON LECHE BRULÉE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Strawberries

ICE CREAM

Ice Haus – Allston, Massachusetts

SORBET

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	BarCava, Brut , Penedès, Spain
2022	Sumarroca, 2CV, Interlat, Brut Nature
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

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

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain
2025	Familia Schroeder, Saurus , Patagonia, Argentina
2024	Christophe Avi , Agenais, France
2025	No Es Pituko , Curicó Valley, Chile

RED

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

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Solera 1927 , Alvear, 375mL

WINE FLIGHTS

3 Half Glasses

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

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 shaped our list.

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Xarel-lo</i>	7	14	56
<i>Trepat</i>	6.5	13	52
	3oz	6oz	bottle
<i>Albariño</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Viura, Malvasia</i>	7.25	14.5	58
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Grillo</i>	6.25	12.5	50
<i>Riesling</i>	6.5	13	52
<i>Riesling</i>	6.5	13	52

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

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

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

	3oz	bottle
<i>Oloroso Dulce</i>	7.5	60
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	16	64

	16
	14
	17.5

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

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

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

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

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
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
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

