

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

8

BEETS

Chickpeas, Cucumbers, Feta

8.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

ROASTED CARROTS

Salsa Verde

8.5

ASPARAGUS BENEDICT

Hollandaise

8.5

ROASTED MUSHROOMS

Citrus Vinegar, Scallions

11.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHISTORRA CHORIZO HUEVOS ROTOS

Fries, Garlic Aioli, Onions, Peppers, Sunnyside-Up Egg

11

HOUSE-MADE RICOTTA

Golden Raising Agridulce

10.5

SMOKED SALMON MONTADITO

Caper Remoulade, Pickled Onions

12.5

LEMON HUMMUS

Dill, Aleppo Pepper

7

STEAK & EGGS

Sunny Side Up Egg, Red Chimichurri

15.5

POTATO TORTILLA

Chive Sour Cream

7.5

TORRIJAS

Orange, Crema Catalan

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11.5

FRIED BIKINI

Smoked Duck Breast, Pepper Crème Fraîche

8

TUNA CRUDO*

Calabrian Pepper, Orange Vinaigrette

15.5

DOUBLE CUT BACON

Pimentón, Maple Syrup

10.5

BOQUERONES

Green Olives, Piquillo Pepper

8

BRUNCH FIDEOS

Chicken, Pork Belly, Egg, Garlic Aioli

16.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

BURRATA

Pea Pesto, Orange Zest

12.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

LOLLA ROSSA

Snow Peas, Fennel, Labneh Dressing

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

HALF / FULL

PAELLA VERDURAS

Spring Onions, Asparagus, Radish, Cauliflower

19 / 38

PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Strawberries

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

ICE CREAM

Ice Haus – Allston, Massachusetts

6

SORBET

Ice Haus – Allston, Massachusetts

6

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	Trepat	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Menade , Rueda, Spain	Verdejo	6.5	13	52
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	6	12	48
2025	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
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2024	Mary Taylor, Clara Sala , Sicily, Italy	Grillo	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.25	12.5	50
			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
2025	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	6.5	13	52
2023	Glup Glup , Cariñena, Spain	Garnacha	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	4.75	9.5	(L)53
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Touriga National Blend	5.5	11	44
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	6	12	48
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2022	Polkura , Colchagua, Chile	Syrah	7	14	56
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	País	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	5.5	11	44
			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

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

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

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

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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, 13 52
Peach Nectar, Grapefruit

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

