

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

<b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>'NDUJA</b> Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	<b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<b>JAMÓN IBÉRICO</b> 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
<b>SPECK</b> Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>WAGYU CECINA</b> 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>BREBIS ESPELETTE</b> Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	<b>JAMÓN LOMO IBÉRICO</b> 16 Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>VALDEÓN</b> Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<b>QUESO DE TRUFA</b> 8 Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
<b>CHORIZO BLANCO</b> New Jersey, US Slow Aged Pork Sausage, Garlic	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>AGED MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	<b>APERITIVO BOARD</b> 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks  <i>Marinated Olives, Caponata, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón		<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	
<b>BASQUE SALAMI</b> Illinois, US Berkshire Pork, Peppery, Fruity			

## TAPAS

<b>MARINATED OLIVES &amp; GIARDINIERA</b> 6.5 Thyme, Lemon Zest	<b>BOQUERONES</b> 8 Olives, Pickled Guindillas
<b>EGGPLANT CAPONATA</b> 7.5 Bell Peppers, Balsamic, Basil	<b>SALMON A LA PLANCHA*</b> 14.5 Chraimeh, Pickled Fennel
<b>ROASTED MUSHROOMS</b> 11.5 Garlic, Scallions, Aleppo Pepper	<b>SEARED SCALLOPS*</b> 18.5 'Nduja Vinaigrette
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>GAMBAS AL AJILLO</b> 11 Guindilla Peppers, Scallions, Garlic
<b>HOUSE-MADE RICOTTA</b> 10.5 Fennel Pollen, Spiced Honey	<b>STEAMED MUSSELS</b> 14.5 Merguez Sausage, Mint
<b>SWISS CHARD</b> 10 Golden Raisins, Pine Nuts	<b>PULPO A LA PLANCHA</b> 16.5 Fingerling Potatoes, Tapenade
<b>ZUCCHINI A LA PLANCHA</b> 8 Cherry Pepper Vinaigrette	<b>HAMACHI CRUDO*</b> 16 Calabrian Pepper, Watermelon Radish
<b>SNAP PEAS</b> 8.5 Chorizo, Mint	<b>GRILLED CHICKEN THIGH</b> 10.5 Aji Amarillo
<b>SPRING ONIONS A LA PLANCHA</b> 9.5 Romesco	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli
<b>GRILLED ASPARAGUS</b> 10.5 Gribiche	<b>PORK BELLY</b> 10.5 Spring Onion Chimichurri
<b>ROASTED CARROTS</b> 8.5 Spiced Labneh, Sumac	<b>BACON-WRAPPED DATES</b> 8 Valdeón Mousse
<b>CRISPY ARTICHOKEs</b> 10.5 Chive Aioli	<b>TRUFFLED BIKINI</b> 10.5 Jamón Serrano, San Simón
<b>MARINATED BEETS</b> 8.5 House-Made Ricotta, Mint, Pistachios	<b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce
<b>LEMON HUMMUS</b> 7.5 Lavash, Olive Oil	<b>WAGYU BEEF CARPACCIO*</b> 16.5 Capers, Crispy Fingerlings, Porcini Aioli
<b>BURRATA</b> 12.5 English Peas, Tarragon, Pistachios	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce
<b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli	<b>BAVETTE*</b> 16 Mushroom Bordelaise
<b>POTATO TORTILLA</b> 7.5 Chive Sour Cream	

## SALADS

<b>ENSALADA MIXTA</b> 11 Olives, Onions, Giardiniera, Gem Lettuce	<b>ASPARAGUS SALAD</b> 9 Baby Arugula, Champagne Vinaigrette, Marcona Almonds
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## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> 25.5 Potatoes, Lemon, Hot Cherry Peppers	<b>WHOLE ROASTED BRANZINO</b> 29.5 Asparagus, Potatoes
	<b>HALF / FULL</b>
<b>PAELLA VERDURAS</b> 19 / 38 Asparagus, Squash, Carrots, Snap Peas, Chive Aioli	<b>PAELLA SALVAJE</b> 28 / 56 Chicken, Pork Belly, Chistorra, Chickpeas
<b>PAELLA MARISCOS</b> 29 / 58 Shrimp, Mussels, Calamari, Clams	

## DESSERTS

<b>FLAN CATALÁN</b> 8	<b>CHOCOLATE CAKE</b> 9.5 Coffee Crème Anglaise, Almond Crumble
<b>OLIVE OIL CAKE</b> 10.5 Sea Salt	<b>CREPAS WITH SEASONAL FRUIT</b> 8.5 Strawberries, Pistachios
<b>BASQUE BURNT CHEESECAKE</b> 10.5 Raspberries	<b>SORBET</b> 6 <i>Ice Haus - Allston, MA</i>
<b>ICE CREAM</b> 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

NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52			

## WHITE

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

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40			
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48			
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5	10	40			

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52			
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56			
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36			
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53			
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52			
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60			
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	6	12	48			
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48			
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48			
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62			
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52			
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56			
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58			
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46			
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44			
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48			

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32		
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48		
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	13	52		
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68		
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48		
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	14	56		

## SWEET

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

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

## GIN & JUS

Paco Pepe Andalucían Gln, Lime, Green Grape,  
Pink Peppercorn, Ginger

## 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

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

Founders, All Day IPA—MI

Lagunitas, Maximus IPA—CA

Lord Hobo, Boom Sauce—MA

Allagash, Tripel—ME

Night Shift, Whirlpool Hazy NE IPA—MA

Down East Cider, Original—MA

Isastegi, Sagardo Natural Cider—Spain (750mL)

7  
7  
8.5  
8.5  
8  
14  
7.5  
6.5  
8  
13  
10.5  
8.5  
9.5  
28

