

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

'NDUJA

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

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CAÑA DE CABRA

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

DÉLICE DE BOURGOGNE

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

IDIAZÁBAL

Pais 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

CABRA ROMERO

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

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

MAHÓN

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

AGED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

JAMÓN IBÉRICO

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

JAMÓN LOMO IBÉRICO

Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras

17.5

16

8

28.5

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

SWISS CHARD

Golden Raisins, Pine Nuts

10

ZUCCHINI A LA PLANCHA

Cherry Pepper Vinaigrette

8

ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

11.5

SNAP PEAS

Chorizo, Mint

8.5

SPRING ONIONS A LA PLANCHA

Romesco

9.5

FIDDLEHEAD FERNS

Sofrito, Lemon

11.5

GRILLED ASPARAGUS

Gribiche

10.5

ROASTED CARROTS

Spiced Labneh, Sumac

8.5

CRISPY ARTICHOKEs

Chive Aioli

10.5

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

8.5

LEMON HUMMUS

Lavash, Olive Oil

8.5

BURRATA

English Peas, Tarragon, Pistachios

12.5

HOUSE-MADE RICOTTA

Fennel Pollen, Spiced Honey

10.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

BOQUERONES

Olives, Pickled Guindillas

8

HAMACHI CRUDO*

Calabrian Pepper, Watermelon Radish

16

SALMON A LA PLANCHA*

Chraimeh, Pickled Fennel

14.5

STEAMED MUSSELS

Merguez Sausage, Mint

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

11

PULPO A LA PLANCHA

Fingerling Potatoes, Tapenade

16.5

SEARED SCALLOPS*

'Nduja Vinaigrette

18.5

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK BELLY

Spring Onion Chimichurri

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WAGYU BEEF CARPACCIO*

Capers, Crispy Fingerlings, Porcini Aioli

16.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

BAVETTE*

Mushroom Bordelaise

16

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ASPARAGUS SALAD

Baby Arugula, Champagne Vinaigrette, Marcona Almonds

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Arugula Salad

29.5

HALF / FULL

PAELLA VERDURAS

Asparagus, Squash, Carrots, Snap Peas, Chive Aioli

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Chistorra, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Raspberries

10.5

SORBET

Ice Haus - Allston, MA

6

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

8.5

ICE CREAM

Ice Haus - Allston, MA

6

EXECUTIVE CHEF MATT DOROUGH | EXECUTIVE SOUS CHEF LUIGI ULLOA T

*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
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	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
2024	Menade , Rueda, Spain	Verdejo	6.5	13	52
2025	Ostatu , Rioja, Spain	Viura, Malvasia	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7	14	56
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2025	Iniceri, Abisso , Sicily, Italy	Catarratto	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2025	Glup Glup , Cariñena, Spain	Garnacha	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	4.75	9.5	(L)53
2024	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
2024	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
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
2022	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2025	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	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

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.

BIO-CURIOUS Diorama / Abisso / Sotabosc
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

PASSENGER PRINCESS
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

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

DOS PENÍNSULAS
Libélula Joven Tequila, Peninsula 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, Fino Jarana, Lemon

MR. ROGERS
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

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
Estrella Galicia, Lager—Spain
Lord Hobo, 617 White Ale—MA
Jack's Abby, Post Shift Pilsner—MA
Troegs, Perpetual IPA—PA

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
Founders, All Day IPA—MI
Night Shift, Whirlpool Hazy NE IPA—MA
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)

