

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

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

CHORIZO PICANTE

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

'NDUJA

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

California, US
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

MAHÓN

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

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

CAÑA DE CABRA

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red
Wine Soaked

IDIAZÁBAL

Pais 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

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

ASPARAGUS

Mojo Rojo

ROASTED CARROTS

Salsa Verde

ZUCCHINI

Basil, Tomato, Pimentón

SPRING ONIONS

Romesco

ROASTED MUSHROOMS

Citrus Vinegar, Scallions

PIQUILLOS RELLENOS

Mushrooms, Thyme

HARICOT VERTS

Guanciale, Shallots, Lemon

CRISPY FIDDLEHEAD FERNS

Dill Aioli, Pickled Onions

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

TUNA CRUDO*

Calabrian Pepper, Orange Vinaigrette

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MUSSELS

Fennel, Dill

STRIPED BASS A LA PLANCHA

Artichokes, Olives

PULPO A LA GALLEGA

Potatoes, Roasted Red Peppers, Pimentón

CHICKEN THIGH

Spring Onions, Mojo Verde

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

TRUFFLED BIKINI

Jamón Serrano, San Simón

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

BEEF TONGUE

Piri Piri

MORCILLA

Black Garlic Aioli, Salsa Verde

PORK BELLY

Date Purée

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, Fiddlehead, 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

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Strawberries

ARROZ CON LECHE BRÛLÉE

Coconut Milk, Cinnamon

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	Xarel-lo Blend	3oz	6oz	bottle
2022	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
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	7.25	14.5	58
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 (375mL)	Loureiro, Alvarinho, Avesso	6	12	48
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	18
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	Mary Taylor, Clara Sala , Sicily, Italy	Grillo	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	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	Malvar, Airén	6	12	48

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
2024	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	Tempranillo	4.75	9.5	(L)53
2024	Sotabosc , Montsant, Spain	Mencía	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Garnacha, Piñuela	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga National Blend	6	12	48
2023	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2022	Polkura , Colchagua, Chile	Cabernet Sauvignon	7	14	56
2024	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		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 shaped our list.

COCKTAILS

BEEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions. 15

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 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

