

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

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

FUET

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

CAÑA DE CABRA

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

DRUNKEN GOAT

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

AGED MANCHEGO

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

CABRA ROMERO

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

IBORES

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

VALDEÓN

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Drunken Goat
Manchego, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

OLIVE OIL PANCAKES

Maple Syrup, Quince Butter

8.5

TORRIJAS

Strawberries

8

ASPARAGUS BENEDICT*

Hollandaise

8.5

SERRANO HAM BENEDICT*

Hollandaise

9.5

CURED SALMON BENEDICT*

Hollandaise

12.5

JAMÓN IBÉRICO ESTRELLADOS*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

STEAK & EGGS*

Sunny Side Up Egg, Chimichurri

15.5

HUEVOS A LA FLAMENCA*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

MARINATED BEETS

Ricotta Salata, Mint

8.5

CRISPY ARTICHOKE

Saffron Aioli

9

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ASPARAGUS

Sunflower Seed Romesco

9

ROASTED CARROTS

Salsa Verde

8.5

CHAMPIÑONES

Garlic, Lemon

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

RICOTTA

Pimentón Honey

8.5

LEMON-ARTICHOKE HUMMUS

Lavash, Salsa Verde

7

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

MARINATED BOQUERONES

Green Olives, Piquillos

8.5

SALMON A LA PLANCHA

Vizcaina, Fennel

14.5

STEAMED MUSSELS

Chervil, Saffron

14.5

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

16.5

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

PORK BELLY

Spicy Membrillo

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA

Chicory, Couscous, Sunflower Seeds, Smoked Honey
Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

PAELLA VERDURAS

Haricot Verts, Radish, Leeks, Fennel, Asparagus

HALF / FULL
19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo, Chickpeas

28 / 56

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Apricot

10.5

ARROZ CON LECHE

Vanilla, Cinnamon, Coconut Milk

7

OLIVE OIL CAKE

Sea Salt

10.5

SORBET

Ice Haus – Allston, Massachusetts

6

ICE CREAM

Ice Haus – Allston, Massachusetts

6

EXECUTIVE CHEF ALEXANDER FALCONER | SOUS CHEF RUDY CANALES

*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

| | | | 3oz | 6oz | bottle |
|----|---|----------------|-----|-----|--------|
| NV | BarCava, Brut , Penedès, Spain | Xarel-lo Blend | 5.5 | 11 | 44 |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | Xarel-lo | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 6.5 | 13 | 52 |

WHITE

| | | | 3oz | 6oz | bottle |
|------|---|-----------------------------|------|------|--------|
| 2023 | Mila , Rías Baixas, Spain | Albariño | 6.5 | 13 | 52 |
| 2023 | Menade , Rueda, Spain | Verdejo | 6 | 12 | 48 |
| 2025 | Ostatu , Rioja, Spain | Viura, Malvasia | 7.25 | 14.5 | 58 |
| 2022 | Le Naturel , Navarra, Spain | Garnacha Blanca | 5 | 10 | 40 |
| 2022 | Pinord, Diorama , Penedès, Spain | Xarel-lo | 4.75 | 9.5 | 38 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | Xarel-lo, Riesling | 6.25 | 12.5 | 50 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | Macabeo | 7 | 14 | 56 |
| 2021 | Alvear, 3 Miradas , Montilla-Moriles, Spain | Pedro Ximénez | 6 | 12 | 48 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal (375mL) | Loureiro, Alvarinho, Avesso | 4.5 | 9 | 18 |
| 2023 | Aylin , San Antonio, Chile | Sauvignon Blanc | 6 | 12 | 48 |
| 2024 | Bodega Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 5.5 | 11 | 44 |
| 2020 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | Petit Manseng Blend | 6.5 | 13 | 52 |
| 2023 | Leitz, Feinherb , Rheingau, Germany | Riesling | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | 3oz | 6oz | bottle |
|------|---|--------------------|-----|-----|--------|
| 2022 | Liquid Geography , Bierzo, Spain | Mencia | 5.5 | 11 | 44 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | Pinot Noir | 5 | 10 | 40 |
| 2023 | Christophe Avi , Agenais, France | Cabernet Sauvignon | 6 | 12 | 48 |
| 2023 | No Es Pituko , Curicó Valley, Chile | Sauvignon Blanc | 5 | 10 | 40 |

RED

| | | | 3oz | 6oz | bottle |
|------|--|------------------------|------|------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | Tempranillo | 7 | 14 | 56 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | Tempranillo | 6.5 | 13 | 52 |
| 2020 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | Tempranillo | 7 | 14 | 56 |
| 2022 | Glup Glup , Cariñena, Spain | Garnacha | 4.5 | 9 | 36 |
| 2022 | Azul y Garanza , Navarra, Spain | Tempranillo | 4.75 | 9.5 | (L)53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | Mencia | 6.5 | 13 | 52 |
| 2023 | Sotabosc , Montsant, Spain | Garnacha, Cariñena | 6 | 12 | 48 |
| 2020 | Coster dels Olivers , Priorat, Spain | Cariñena, Garnacha | 7.5 | 15 | 60 |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá | Trepat Blend | 5.5 | 11 | 44 |
| 2023 | La Vinyeta, Bongo* , Emporda, Spain | Monastrell | 6 | 12 | 48 |
| 2020 | 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 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | Cabernet Franc, Malbec | 6.5 | 13 | 52 |
| 2020 | Peñalolen , Maipo, Chile | Cabernet Sauvignon | 7 | 14 | 56 |
| 2019 | Polkura , Colchagua, Chile | Syrah | 7.5 | 15 | 60 |
| 2022 | 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 |
| 2018 | Alto de la Ballena , Maldonado, Uruguay | Cabernet Franc Blend | 5.5 | 11 | 44 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Blend | 6 | 12 | 48 |

SHERRY

DRY

| | | | 3oz | bottle |
|--|---|--------------|-----|--------|
| | Jarana , Lustau, 750mL | Fino | 5.5 | 44 |
| | La Cigarrera , 1L | Manzanilla | 8 | 82 |
| | Los Arcos , Lustau, 750mL | Amontillado | 6 | 48 |
| | Carlos VII , Alvear, 375mL | Amontillado | 13 | 52 |
| | Península , Lustau, 750mL | Palo Cortado | 8.5 | 68 |
| | 15 Años , El Maestro Sierra, 375mL | Oloroso | 12 | 48 |

SWEET

| | | | 3oz | bottle |
|--|--|---------------|-----|--------|
| | Bodegas Gómez Nevado , 750mL | Abocado | 10 | 80 |
| | East India Solera , Lustau, 750mL | Oloroso Dulce | 7.5 | 60 |
| | Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 9 | 36 |
| | Solera 1927 , Alvear, 375mL | Pedro Ximénez | 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

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

11

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

11

BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

8

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

PASSENGER PRINCESS

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

13.5

GIN & JUS

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

12

DOS PENÍNSULAS

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

13

ALEBRIJES

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

14

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

12.5

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

13

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

13

MR. ROGERS

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

14

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

| | | 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 |