

# 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

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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### '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

#### CHORIZO PICANTE

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

#### FUET

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

#### 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

#### AGED MAHÓN

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

#### MAHÓN

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

#### AGED MANCHEGO

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

#### DÉLICE DE BOURGOGNE

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

#### 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

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### CAÑA DE CABRA

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

#### 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*

### TAPAS

#### YOGURT PARFAIT

Strawberries, Honey

8

#### ROASTED CARROTS

Spiced Labneh, Sumac

8.5

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

#### HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

#### TORRIJAS

Strawberries, Crema Catalana

8

#### LEMON HUMMUS

Baked Lavash, Olive Oil

7.5

#### ASPARAGUS BENEDICT

Hollandaise, Pimentón

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

#### STEAMED MUSSELS

Merguez Sausage, Mint

14.5

#### JAMÓN IBÉRICO ESTRELLADOS

Fries, Garlic Aioli, Sunny Side Up Egg

11.5

#### BOQUERONES

Olives, Pickled Guindillas

8

#### SMOKED SALMON MONTADITO

Ricotta, Capers, Onions

12.5

#### SALMON A LA PLANCHA

Chraimeh, Pickled Fennel

14.5

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

10.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11.5

#### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

#### HAMACHI CRUDO\*

Calabrian Pepper, Watermelon Radish

16

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### ROASTED MUSHROOMS

Garlic, Scallions, Aleppo Pepper

11.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### 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

Asparagus, Potatoes

29.5

#### PAELLA VERDURAS

Cauliflower, Squash, Carrots, Snap Peas, Chive Aioli

HALF / FULL  
19 / 38

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29 / 58

#### PAELLA SALVAJE

Chicken, Pork Belly, Chistorra, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Sausage

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### OLIVE OIL CAKE

Sea Salt

10.5

#### CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

8.5

#### BASQUE BURNT CHEESECAKE

Raspberries

10.5

#### SORBET

Ice Haus - Allston, MA

6

#### 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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.5	9	36
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	4.75	9.5	(L)53
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2023	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	7.5	15	60
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2025	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
<b>Solera 1927</b> , 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

## BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

## MIMOSA

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

## 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 Andalucian Gin, Lime, Green Grape, Pink Peppercorn,  
Ginger

## DOS PENÍNSULAS

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

## ALEBRIJES

Bañez 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

## 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 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

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	caña	doble
Lord Hobo, 617 White Ale—MA	4.25	8.5
Jack's Abby, Post Shift Pilsner—MA	4	8
Troegs, Perpetual IPA—PA	3.75	7.5
	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	18.5	8
Hitachino, Nest White—Japan		14
Founders, All Day IPA—MI		6.5
Night Shift, Whirlpool Hazy NE IPA—MA	14	8.5
Jack's Abby, Hoponius Union IPL—MA		7.5
Lagunitas, Maximus IPA—CA	15	8
Lord Hobo, Boom Sauce—MA		13
Allagash, Tripel—ME		10.5
Down East Cider, Original—MA	17.5	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)		28

