

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

CAÑA DE OVEJA

Murcia, ES
Soft Ripened, Buttery, Tangy Sheep Cheese, Aged 21 Days

MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

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

DRUNKEN GOAT

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

TETILLA

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

ALISIOS

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

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, Mahón, House Marinated Olives, Pickled Vegetables, Patatas Bravas, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES

Garlic, Scallions

MARINATED BEETS

Mint, Ricotta Salata

SPRING RADISHES

Anchovy, Herbs, Shallots

ASPARAGUS

Sunflower Seed Romesco

FIDDLEHEADS

Lemon Vinaigrette

ROASTED CARROTS

Salsa Verde

ZUCCHINI

Calabrian Pepper Chimichurri

CAULIFLOWER

Mojo Verde

HARICOT VERTS

Aleppo Pepper, Lemon, Garlic

HEIRLOOM TOMATOES

Whipped Burrata, Basil

LEMON HUMMUS

Lavash, Salsa Verde

RICOTTA

Fennel Pollen, Pimenton Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Green Olives, Piquillos

HAMACHI CRUDO*

Sumac Vinaigrette, Orange

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Garlic, Saffron

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

GRILLED CHICKEN THIGH

Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

PORK BELLY

Spicy Membrillo

MORCILLA

Black Garlic Aioli, Salsa Verde

STEAK PAILLARD

Red Pepper Vinaigrette

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Oil

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, San Simón

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERMELON

Poblano Vinaigrette, Sumac, Mint

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Haricot Verts, Radish, Leeks, Fennel, Asparagus, Green Aioli

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

Chicken, Chickpeas, Pork Loin, Gaucho Sausage

SQUID INK FIDEOS

Calamari, Garlic Aioli

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Vanilla, Cinnamon, Coconut Milk

BASQUE BURNT CHEESECAKE

Strawberries

ICE CREAM

Ice Haus – Allston, Massachusetts

SORBET

Ice Haus – Allston, Massachusetts

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. Items marked with * are related to tree nuts. 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
2024	Mila , Rías Baixas, Spain	Albariño	6.5	13 52	
2024	Menade , Rueda, Spain	Verdejo	6	12 48	
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5 58	
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40	
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38	
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50	
2024	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	
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48	
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44	
2023	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
2023	Liquid Geography , Bierzo, Spain	Mencía	5.5	11 44	
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40	
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48	
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5	10 40	

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56	
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13 52	
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14 56	
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36	
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)53	
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13 52	
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12 48	
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60	
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2024	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	6	12 48	
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	
2021	Polkura , Colchagua, Chile	Syrah	7.5	15 60	
2024	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

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

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau 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
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
Allagash, Tripel—ME 10.5
Down East Cider, Original—MA 9.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

