

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

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

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

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

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

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

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

BASQUE BURNT CHEESECAKE

Raspberries

10.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

8.5

SORBET

Ice Haus - Allston, MA

6

ICE CREAM

Ice Haus - Allston, MA

6

EXECUTIVE CHEF MATT DOROUGH

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

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

PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

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

caña doble
4.25 8.5
4 8
3.75 7.5
4.25 8.5

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)

18.5
14
17.5
28

