

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	QUESO DE TRUFA Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BOQUERONES Radishes, Piquillo Peppers, Pedro Ximenez	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PULPO A LA PLANCHA Heirloom Tomato, 'Nduja Vinaigrette	16.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	STEAMED MUSSELS Heirloom Tomato, Tarragon	14.5
SWISS CHARD Golden Raisins, Pine Nuts	10	HAMACHI CRUDO* Calabrian Pepper, Watermelon Radish	16
HEIRLOOM TOMATO CARPACCIO Pickled Onions, Basil	8	CRISPY SKATE WING Harissa Aioli, Arugula	13
YELLOW WAX BEANS Shug	9.5	HALIBUT A LA PLANCHA* Caramelized Leeks, Dill	17.5
ZUCCHINI A LA PLANCHA Cherry Pepper Vinaigrette	8	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
CORN RIBS Red Chimichurri	7.5	GRILLED CHICKEN THIGH Aji Amarillo	10.5
MARINATED BEETS House-Made Ricotta, Mint, Pistachios	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED MUSHROOMS Garlic, Scallions, Aleppo Pepper	11.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
ROASTED CARROTS Spiced Labneh, Sumac	8.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
GRILLED PEACHES Sherry, Espelette	7	PORK BELLY Piperada	10.5
LEMON HUMMUS Lavash, Olive Oil	8.5	WAGYU BEEF CARPACCIO* Capers, Crispy Fingerlings, Porcini Aioli	16.5
HOUSE-MADE RICOTTA Lavender Honey, Aleppo Pepper	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BURRATA Corn, Peaches, Charred Scallion	12.5	BAVETTE* Lomo Saltado	16
POTATO TORTILLA Chive Sour Cream	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERMELON SALAD Ricotta Salata, Speck	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Yellow Wax Beans, Arugula Salad	29.5
PAELLA VERDURAS Leeks, Squash, Carrots, Corn, Chive Aioli	19 / 38
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	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
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Raspberries	10.5
CREPAS WITH SEASONAL FRUIT Strawberries, Pistachios	8.5
SORBET <i>Ice Haus - Allston, MA</i>	6
ICE CREAM <i>Ice Haus - Allston, MA</i>	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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	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	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	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>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
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
2022	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.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Abisso / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (NO ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gln, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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