

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

FUET

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

AGED MANCHEGO

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

BREBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

AGED MAHÓN

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

DÉLICE DE BOURGOGNE

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

MAHÓN

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

VALDEÓN

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

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

JAMÓN LOMO IBÉRICO

Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

APERITIVO BOARD**

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vïc, Manchego, Mahón, Pickled Vegetables, Piparras

TAPAS

YOGURT PARFAIT

Strawberry, Blackberry, Honey

8

LEMON HUMMUS

Baked Lavash, Olive Oil

7.5

TORRIJAS

Blackberries, Crema Catalana

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

SQUASH BENEDICT

Hollandaise, Pimentón

8.5

BOQUERONES

Olives, Pickled Guindillas

8

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

9.5

MANGALICA ESTRELLADOS

Fries, Garlic Aioli, Sunny Side-Up Egg

11.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11.5

CHORIZO MIGAS

Rustic Bread, Sunny Side Up Egg, Garlic Aioli

9.5

SAUTÉED MUSSELS

Mustard Seeds, Fennel

14.5

DOUBLE CUT BACON

Pimentón, Maple Syrup

10.5

TUNA CRUDO*

Valencia Orange, Serrano Peppers

15.5

STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

SABLEFISH

Squash, Basil Vinaigrette

16

MONTADITO

Ricotta, Smoked Salmon, Capers, Onions

12.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

HOUSE MADE RICOTTA

Fennel Pollen, Honey, Grilled Bread

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

MARINATED BEETS

House-Made Ricotta, Mint, Pistachios

8.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE ROASTED BRANZINO

Arugula Salad, Potatoes

29.5

HALF / FULL
PAELLA VERDURAS 19 / 38
Squash, Corn, Green Beans, Garlic Scapes Aioli Verde

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Pork Belly, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

CREPAS WITH SEASONAL FRUIT** 8.5
Strawberries, Pistachios

BASQUE BURNT CHEESECAKE 10.5
Blackberry Compote

ICE CREAM 6
Ice Haus - Allston, MA

SORBET 6
Ice Haus - Allston, MA

EXECUTIVE CHEF MATT DOROUGH

SOUS CHEF DIOGO SOUZA

*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

NV	BarCava, Brut,	Penedès, Spain
2022	AT Roca, Reserva, Brut Nature,	Classic Penedès, Spain

WHITE

2023	Mila,	Rias Baixas, Spain
2023	Rezabal,	Getariako Txakolina, Spain
2023	Menade,	Rueda, Spain
2022	Le Naturel,	Navarra, Spain
2022	Pinord, Diorama,	Penedès, Spain
2022	B.R.O.T., Blanc Inicial,	Penedès, Spain
2021	Orto Vins, Les Argiles,	Montsant, Spain
2020	Alvear, 3 Miradas,	Montilla-Moriles, Spain
2022	Asnella,	Vinho Verde, Portugal
2023	Aylin,	San Antonio, Chile
2024	Bodegas Cerro Chapeu,	Cerro Chapeu, Uruguay
2020	1752 Gran Tradicion,	Cerro Chapeu, Uruguay
2022	Iniceri, Abisso,	Sicily, Italy
2023	Leitz, Feinherb,	Rheingau, Germany

ROSÉ & SKIN CONTACT

2023	Christophe Avi,	Agenais, France
2022	Liquid Geography,	Bierzo, Spain
2023	Familia Schroeder, Saurus,	Patagonia, Argentina
2022	Los Conejos Malditos, Blanco Con Madre,	Toledo, Spain

RED

2019	Nucerro, Reserva,	Rioja, Spain
2020	Marqués de Tomares, Crianza,	Rioja, Spain
2020	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain
2022	Glup Glup,	Cariñena, Spain
2022	Azul y Garanza,	Navarra, Spain
2017	Alberto Orte, A Portela,	Valdeorras, Spain
2023	Sotabosc,	Montsant, Spain
2020	Coster dels Olivers,	Priorat, Spain
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá
2023	La Vinyeta, Bongo*,	Emporda, Spain
2022	Primitivo Quiles, Cono 4,	Alicante, Spain
2020	Península, Vino de Montaña,	Sierra De Gredos, Spain
2022	Filipe Ferreira,	Douro, Portugal
2021	Quieto, Gran Corte,	Mendoza, Argentina
2020	Peñalolen,	Maipo, Chile
2019	Polkura,	Colchagua, Chile
2022	Casas del Bosque,	Casablanca, Chile
2022	Garage Wine Company, Revival,	Maule, Chile
2018	Alto de la Ballena,	Maldonado, Uruguay

SHERRY

DRY

Jarana,	Lustau, 750mL
La Cigarrera,	375mL
Los Arcos,	Lustau, 750mL
Carlos VII,	Alvear, 375mL
Península,	Lustau, 750mL
15 Años,	El Maestro Sierra, 375mL
Asuncion,	Alvear, 375mL

SWEET

Nectar,	Gonzalez Byass, 375mL
Solera 1927,	Alvear, 375mL

WINE FLIGHTS

3 Half Glasses

GRENACHE (ON THE ROCKS)	Le Naturel / Vino De Montaña / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella	
UNTOXICATED	Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization	

3oz	6oz	bottle
5.5	11	44
7	14	56

3oz	6oz	bottle
6	12	48
6.5	13	52
6	12	48
5	10	40
4.75	9.5	38
6.25	12.5	50
7	14	56
6	12	48
5.5	11	44
5.5	11	44
5	10	40
6.5	13	52
6	12	48
6.5	13	52

3oz	6oz	bottle
6	12	48
5.5	11	44
5	10	40
5.5	11	44

3oz	6oz	bottle
7	14	56
6	12	48
6.5	13	52
4.5	9	36
4.75	9.5	(L)53
6.5	13	52
6	12	48
7.5	15	60
5.5	11	44
6	12	48
5	10	40
6	12	48
5.75	11.5	46
6.25	12.5	50
6.5	13	52
6.25	12.5	50
7	14	56
5.75	11.5	46
5.5	11	44

COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach Grapefruit Or Guava-Lavender-Lemon	11
BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13

BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5	pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52

BEER

DRAFT Jack’s Abby, Post Shift Pilsner—MA Lord Hobo, 617 White Ale—MA Troegs, Perpetual IPA—PA Estrella Galicia, Lager—Spain	caña 3.75 4 4.25 4.25	doble 7.5 8 8.5 8.5
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BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Narragansett, Light (16oz.)—RI	7
Lord Hobo, Boom Sauce—MA	13
Von Trapp, Bohemian Pilsner—VT	8
Hitachino, Nest White—Japan	14
Peroni, Lager—Italy	8.5
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