

# 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

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

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

#### FUET

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

#### CHORIZO PICANTE

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

#### CAÑA DE CABRA

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

#### DRUNKEN GOAT

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

#### AGED MANCHEGO

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

#### 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

#### ALISIOS

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

#### DÉLICE DE BOURGOGNE

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

#### 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  
Manchego, Pickled Vegetables, Olives,  
Almonds, Patatas Bravas*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Syrup, Quince Butter

8.5

#### LEMON HUMMUS

Lavash, Salsa Verde

7

#### TORRIJAS

Strawberries

8

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### ASPARAGUS BENEDICT\*

Hollandaise

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### SERRANO HAM BENEDICT\*

Hollandaise

9.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### CURED SALMON BENEDICT\*

Hollandaise

12.5

#### MARINATED BOQUERONES

Green Olives, Piquillos

8.5

#### JAMÓN IBÉRICO ESTRELLADOS\*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

#### STEAMED MUSSELS

Chervil, Saffron

14.5

#### STEAK & EGGS\*

Sunny Side Up Egg, Chimichurri

15.5

#### PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

16.5

#### HUEVOS A LA FLAMENCA\*

Tomatoes, Peppers, Egg, Grilled Sourdough

11.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

10.5

#### MARINATED BEETS

Ricotta Salata, Mint

8.5

#### WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli

17.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### ASPARAGUS

Sunflower Seed Romesco

9

#### TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

#### ROASTED CARROTS

Salsa Verde

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### PORK BELLY

Spicy Membrillo

10.5

#### RICOTTA

Pimentón Honey

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### WATERMELON

Poblano Vinaigrette, Sumac, Mint

8

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

HALF / FULL

#### PAELLA VERDURAS

19 / 38  
Haricot Verts, Radish, Leeks, Fennel, Asparagus, Green Aioli

#### PAELLA MARISCOS

29 / 58  
Shrimp, Mussels, Littleneck Clams, Calamari

#### PAELLA SALVAJE

28 / 56  
Chicken, Pork Belly, Chorizo, Chickpeas

#### SQUID INK FIDEOS

14.5 / 29  
Calamari, Garlic Aioli

#### PARRILLADA BARCELONA\*

34.5 / 69  
NY Strip, Chicken, Pork Loin, Sausage

### DESSERTS

#### CHOCOLATE CAKE

9.5  
Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

10.5  
Apricot

#### ARROZ CON LECHE

7  
Vanilla, Cinnamon, Coconut Milk

#### OLIVE OIL CAKE

10.5  
Sea Salt

#### SORBET

6  
*Ice Haus – Allston, Massachusetts*

#### ICE CREAM

6  
*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. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

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

## WHITE

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2022	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal (375mL)	Loureiro, Alvarinho, Avesso	4.5	9	18
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5	10	40

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6.5	13	52
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	7	14	56
2022	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5	(L)53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	6	12	48
2020	<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
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2022	<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
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

			3oz	bottle
<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44	
<b>La Cigarrera</b> , 1L	Manzanilla	8	82	
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48	
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	13	52	
<b>Península</b> , Lustau, 750mL	Palo Cortado	8.5	68	
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	12	48	

## SWEET

			3oz	bottle
<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	10	80	
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	7.5	60	
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36	
<b>Solera 1927</b> , 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 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

11

## MIMOSA

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

11

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

8

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

## PASSENGER PRINCESS

Prairie Organic Vodka, Strawberry Infused Cappelletti,  
Lemon, Sparkling Water, Love Potion Bitters

13.5

## GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

12

## 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

14

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

12.5

## BOURBON SPICE RACK

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

13

## IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

13

## MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,  
Los Arcos Amontillado, Lemon

14

# 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

	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