

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

FUET

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

JAMÓN IBÉRICO

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

17.5

SPECK

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

8.5

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

16

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

'NDUJA

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

AGED MANCHEGO

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

APERITIVO BOARD

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

28.5

*Jamón Serrano, Fuet, Drunken Goat,
Manchego, House Marinated Olives, Pickled
Vegetables, Patatas Bravas, Marcona
Almonds*

SALCHICHÓN DE VIC

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

DÉLICE DE BOURGOGNE

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

ALISIOS

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

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

MARINATED BOQUERONES

Green Olives, Piquillos

8.5

EGGPLANT CAPONATA

Bell Peppers, Onions, Basil

7.5

HAMACHI CRUDO*

Sumac Vinaigrette, Orange

16

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

ASPARAGUS

Sunflower Seed Romesco

9

STEAMED MUSSELS

Garlic, Saffron

14.5

SPIGARELLO

Pistou

7.5

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

16.5

ROASTED CARROTS

Salsa Verde

8.5

GRILLED CHICKEN THIGH

Aji Amarillo

10.5

ZUCCHINI

Calabrian Pepper Chimichurri

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

CAULIFLOWER

Mojo Verde

9.5

MORCILLA

Black Garlic Aioli, Salsa Verde

11.5

WATERMELON

Poblano Vinaigrette, Sumac, Mint

8

STEAK PAILLARD

Red Pepper Vinaigrette

14.5

HARICOT VERTS

Aleppo Pepper, Lemon, Garlic

8.5

PORK BELLY

Spicy Membrillo

10.5

HEIRLOOM TOMATOES

Whipped Burrata, Dill

10.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Oil

17.5

SALMOREJO

Jamón Serrano

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

MARINATED BEETS

Mint, Ricotta Salata

8.5

BACON-WRAPPED DATES

Valdéron Mousse

8

LEMON HUMMUS

Lavash, Salsa Verde

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

RICOTTA

Fennel Pollen, Pimenton Honey

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

WATERCRESS

Pickled Onions, Labneh

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

PAELLA VERDURAS

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

HALF / FULL

19 / 38

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Chickpeas, Pork Loin, Gaucho Sausage

28 / 56

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin

34.5 / 69

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

ARROZ CON LECHE

Vanilla, Cinnamon, Coconut Milk

7

BASQUE BURNT CHEESECAKE

Strawberries

10.5

ICE CREAM

Ice Haus – Allston, Massachusetts

6

SORBET

Ice Haus – Allston, Massachusetts

6

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