

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

## TAPAS

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

## SALADS

|                                                                          |           |
|--------------------------------------------------------------------------|-----------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce        | 11        |
| <b>WATERMELON SALAD</b><br>Ricotta Salata, Speck                         | 8.5       |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers          | 25.5      |
| <b>PAELLA VERDURAS</b><br>Leeks, Squash, Carrots, Corn, Chive Aioli      | 19 / 38   |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams               | 29 / 58   |
| <b>PAELLA SALVAJE</b><br>Chicken, Pork Belly, Chistorra, Chickpeas       | 28 / 56   |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Sausage | 34.5 / 69 |
| <b>SQUID INK FIDEOS</b><br>Calamari, Garlic Aioli                        | 14.5 / 29 |

## DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>BASQUE BURNT CHEESECAKE</b><br>Raspberries                  | 10.5 |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Strawberries, Pistachios  | 8.5  |
| <b>SORBET</b><br><i>Ice Haus - Allston, MA</i>                 | 6    |
| <b>ICE CREAM</b><br><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   | <b>BarCava, Brut</b> , Penedès, Spain                         | Xarel-lo Blend | 3oz | 6oz | bottle |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | Xarel-lo       | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | Trepat         | 6.5 | 13  | 52     |

## WHITE

|      |                                                    |                             |      |      |        |
|------|----------------------------------------------------|-----------------------------|------|------|--------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                   | Albariño                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Menade</b> , Rueda, Spain                       | Verdejo                     | 6    | 12   | 48     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | Viura, Malvasia             | 7    | 14   | 56     |
| 2025 | <b>Le Naturel</b> , Navarra, Spain                 | Garnacha Blanca             | 5    | 10   | 40     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | Xarel-lo                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | Xarel-lo, Riesling          | 6.25 | 12.5 | 50     |
| 2025 | <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        | Loureiro, Alvarinho, Avesso | 4.5  | 9    | 36     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                  | Sauvignon Blanc             | 6    | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | Chardonnay                  | 5.5  | 11   | 44     |
| 2025 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | Petit Manseng Blend         | 6.5  | 13   | 52     |
| 2025 | <b>Iniceri, Abisso</b> , Sicily, Italy             | Catarratto                  | 6    | 12   | 48     |
| 2025 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | Riesling                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

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

## RED

|      |                                                                        |                        |      |      |        |
|------|------------------------------------------------------------------------|------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | Tempranillo            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | Tempranillo            | 6.5  | 13   | 52     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | Tempranillo            | 7    | 14   | 56     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | Garnacha               | 4.5  | 9    | 36     |
| 2023 | <b>Azul y Garanza</b> , Navarra, Spain                                 | Tempranillo            | 4.75 | 9.5  | (L)53  |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | Mencía                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | Garnacha, Cariñena     | 6    | 12   | 48     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | Cariñena, Garnacha     | 7.5  | 15   | 60     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | Trepat Blend           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | Monastrell             | 6    | 12   | 48     |
| 2021 | <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 |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | Cabernet Franc, Malbec | 6.5  | 13   | 52     |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | Cabernet Sauvignon     | 7    | 14   | 56     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | Syrah                  | 7.5  | 15   | 60     |
| 2025 | <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     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | Cabernet Franc Blend   | 5.5  | 11   | 44     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | Cabernet Blend         | 6    | 12   | 48     |

# SHERRY

## DRY

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

## SWEET

|                                          |               |     |        |
|------------------------------------------|---------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | Oloroso Dulce | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | Pedro Ximénez | 7.5 | 60     |
| <b>Solera 1927</b> , Alvear, 375mL       | Pedro Ximénez | 9   | 36     |
|                                          | Pedro Ximénez | 16  | 64     |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                     |      |
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| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                | 18.5 |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                     | 14   |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Sotabosc<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                            | 15   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list. | 17.5 |

# COCKTAILS

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

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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                               |       |        |
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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka,<br>Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                               | 13    | 52     |

# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# BEER

|                                    |      |       |
|------------------------------------|------|-------|
| <b>DRAFT</b>                       | 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   |

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|--------------------------------------------------|------|
| <b>BOTTLES &amp; CANS</b>                        |      |
| 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   |