

# barcelona

## 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

### CHORIZO PICANTE

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

### ’NDUJA

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### MAHÓN

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

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow’s Milk, Aged 1 Year, Olive Oil  
Rubbed. Salty, Sharp

### VALDEÓN

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

### DÉLICE DE BOURGOGNE

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

### DRUNKEN GOAT

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

### CAÑA DE CABRA

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

### IBORES

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat’s Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep’s Milk, Aged 6 Months.  
Smoked, Sharp, Fruity

### AGED MANCHEGO

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

### JAMÓN IBÉRICO

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

### 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, Chorizo Picante, Idiazábal, Manchego, Pickled Vegetables, House Marinated Olives, Almonds, Patatas Bravas*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ZUCCHINI

Basil, Pimentón

### ROASTED CARROTS

Salsa Verde

### HEIRLOM TOMATO

Sherry Vinaigrette, Speck, Dill

### PIQUILLOS RELLENOS

Mushrooms, Thyme

### ROASTED MUSHROOMS

Citrus Vinegar, Scallions

### BEETS

Chickpeas, Cucumbers, Feta

### CAULIFLOWER

Muhammara

### GRILLED CORN

Piquillo Pepper, Harissa Aioli

### HARICOT VERTS A LA PLANCHA

Guanciale, Shallots, Lemon

### BURRATA

Grilled Peach, Spice Almonds

### HOUSE-MADE RICOTTA

Golden Raisin Agridulce

### LEMON HUMMUS

Dill, Aleppo Pepper

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Cucumbers, Fennel

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### TUNA CRUDO\*

Green Tomato Vinaigrette, Watermelon Radish

### TROUT A LA PLANCHA

Summer Squash, Heirloom Tomatoes, Mint

### MUSSELS

Fennel, Dill

### PULPO A LA GALLEGA

Potatoes, Roasted Red Peppers, Pimentón

### TUNA CONSERVA MONTADITO

Corn, Basil Vinaigrette

### CHICKEN THIGH

Mojo Verde

### BACON-WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### FLANK STEAK \*

Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### ARUGULA SALAD

Fennel, Queso De Trufa, Agave Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA VERDURAS

Heirloom Tomatoes, Zucchini, Haricot Verts, Cauliflower, Chive Aioli

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### SQUID INK FIDEOS

Calamari, Garlic Aioli

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Strawberries

### ARROZ CON LECHE BRÛLÉE

Coconut Milk, Cinnamon

### SORBET

*Ice Haus – Allston, Massachusetts*

### ICE CREAM

*Ice Haus – Allston, Massachusetts*

## EXECUTIVE CHEF ALEX FALCONER | EXECUTIVE SOUS CHEF WILMAN INTERIANO

\*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            | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b>     | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain | <i>Trepat</i>         | 6.5 | 13  | 52     |

## WHITE

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6    | 12   | 48     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 7.25 | 14.5 | 58     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2024 | <b>Christophe Aví</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Malvar, Airén</i>      | 5   | 10  | 40     |

## RED

|      |                                                                |                               |      |      |        |
|------|----------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                         | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain              | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain     | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2025 | <b>Glup Glup</b> , Cariñena, Spain                             | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                         | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain             | <i>Tempranillo</i>            | 4.75 | 9.5  | (L)53  |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                              | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                    | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá        | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                     | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain    | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                         | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 | <i>Touriga National Blend</i> | 6    | 12   | 48     |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                              | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2025 | <b>Casas del Bosque</b> , Casablanca, Chile                    | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile             | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                 | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
|      |                                                                | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

# SHERRY

## DRY

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

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 7.5 | 60     |
| <b>Solera 1927</b> , 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.

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**BIO-CURIOUS** Diorama / Abisso / Sotabosc  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shaped our list.

# COCKTAILS

**BEES & BAYS** (No ABV)  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

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

**GIN & JUS**  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**DOS PENÍNSULAS**  
Libélula Joven Tequila, Peninsula Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES**  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE**  
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK**  
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**IPANEMA**  
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

**MR. ROGERS**  
Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

# GINTONICS

Inspired by three of Spain’s most iconic regions.

**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

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit

# BEER

## DRAFT

|                                     |      |       |
|-------------------------------------|------|-------|
| Estrella Galicia, Lager—Spain       | caña | doble |
| Jack’s Abby, Post Shift Pilsner—MA  | 4.25 | 8.5   |
| Troegs, Perpetual IPA—PA            | 3.75 | 7.5   |
| Exhibit 'A', Cat's Meow Hazy IPA—MA | 4.25 | 8.5   |
|                                     | 4.75 | 9.5   |

## BOTTLES & CANS

|                                                  |  |      |
|--------------------------------------------------|--|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT |  | 7    |
| Peroni, Lager—Italy                              |  | 8.5  |
| Narragansett, Light (16oz.)—RI                   |  | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     |  | 8.5  |
| Allagash, Tripel—ME                              |  | 10.5 |
| 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   |
| Down East Cider, Original—MA                     |  | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    |  | 28   |