

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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8 Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	WAGYU CECINA 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	JAMÓN LOMO IBÉRICO 16 Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent		APERITIVO BOARD** 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic			<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity			

TAPAS

YOGURT PARFAIT 8 Strawberry, Blackberry, Honey	SALMOREJO 7.5 Migas, Basil Oil
OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup	LEMON HUMMUS 7.5 Baked Lavash, Olive Oil
TORRIJAS 8 Blackberries, Crema Catalana	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
SQUASH BENEDICT 8.5 Hollandaise, Pimentón	POTATO TORTILLA 7.5 Chive Sour Cream
JAMÓN SERRANO BENEDICT 9.5 Pan Con Tomato, Hollandaise, Pimentón	BOQUERONES 8 Olives, Pickled Guindillas
MANGALICA ESTRELLADOS 11.5 Fries, Garlic Aioli, Sunny Side Up Egg	GAMBAS AL AJILLO 11.5 Guindilla Pepper, Scallions, Garlic
DOUBLE CUT BACON 10.5 Pimentón, Maple Syrup	MONKFISH A LA PLANCHA 16 Squash, Basil Vinaigrette
STEAK & EGGS 15.5 Sunny Side Up Egg, Chimichurri	SAUTÉED MUSSELS 14.5 Mustard Seeds, Fennel
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	TUNA CRUDO* 15.5 Valencia Orange, Serrano Peppers
PISTO 8.5 Sunny Side Up Egg, Olive Oil	TRUFFLED BIKINI 10.5 Jamón Serrano, Mahón
HOUSE MADE RICOTTA 10.5 Fennel Pollen, Honey, Grilled Bread	BACON-WRAPPED DATES 8.5 Valdeón Mousse
MARINATED BEETS 8.5 House-Made Ricotta, Mint, Pistachios	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
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LARGE PLATES

CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers
WHOLE ROASTED BRANZINO 29.5 Arugula Salad, Potatoes
PAELLA VERDURAS HALF / FULL 19 / 38 Squash, Corn, Green Beans, Garlic Scapes, Aioli Verde
PAELLA MARISCOS 29 / 58 Shrimp, Mussels, Clams, Calamari
PAELLA SALVAJE 28 / 56 Chicken, Chorizo, Gaucho Sausage, 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

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

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
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		17.5
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		13.5

COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach Grapefruit Or Guava-Lavender-Lemon	11
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BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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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 Jack's Abby, Post Shift Pilsner—MA Lord Hobo, 617 White Ale—MA Troegs, Perpetual IPA—PA Estrella Galicia, Lager—Spain	caña	doble
	3.75	7.5
	4	8
	4.25	8.5
	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
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