

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu, Hickory Pepper, Smokey

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

6.5

SPINACH & CHICKPEA CAZUELA
Lemon Zest, Cumin, Onions

8.5

EGGPLANT CAPONATA
Bell Peppers, Balsamic, Basil

7.5

ROASTED CARROTS
Salsa Verde

8.5

CAULIFLOWER
Muhammara

9.5

TURNIP CARPACCIO
Green Apples, Sumac

8.5

ROASTED MUSHROOMS
Citrus Vinegar, Scallions

10.5

BEETS
Chickpeas, Cucumbers, Feta

8.5

BRUSSELS SPROUTS
Piquillo Pepper, Maple Agrodolce

10.5

ACORN SQUASH
Matbucha

8.5

BROCCOLINI
Preserved Lemon Vinaigrette, Aleppo Pepper

10.5

PIQUILLOS RELLENOS
Mushrooms, Thyme

8.5

BUTTERNUT SQUASH HUMMUS
Ancho Pepper, Lavash

7.5

HOUSE-MADE RICOTTA
Golden Raisin Agridulce

10.5

BURRATA
Poached Pear, Hazelnuts

12.5

POTATO TORTILLA
Chive Sour Cream

7.5

PATATAS BRAVAS
Salsa Brava, Garlic Aioli

8.5

TUNA CRUDO*
Fresno Pepper, Tomato Vinaigrette

15.5

BOQUERONES
Escalivada

8

GAMBAS AL AJILLO
Guindilla Pepper, Scallions, Garlic

11

MUSSELS
Fuet, Lentils

14.5

PULPO A LA GALLEGA
Potatoes, Roasted Red Peppers, Pimentón

16.5

TROUT A LA PLANCHA
Parsnips, Saffron

17.5

CHICKEN THIGH
Mushrooms, Tomato, Cornichon

10.5

BACON-WRAPPED DATES
Valdeón Mousse

8

TRUFFLED BIKINI
Jamón Serrano, San Simón

10.5

JAMÓN & MANCHEGO CROQUETAS
Garlic Aioli

7.5

ALBONDIGAS
Spiced Meatballs In Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS
Red Pepper Sauce

8.5

PORK BELLY
Figs, Shallots

10.5

SKIRT STEAK*
Chilindron Sauce

14.5

SALADS

ENSALADA MIXTA
Olives, Onions, Giardiniera, Gem Lettuce

11

KALE SALAD
Kohlrabi, Manchego, Thyme Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS
Potatoes, Lemon, Hot Cherry Peppers

25.5

PAELLA VERDURAS
Acorn Squash, Turnips, Cauliflower, Brussels Sprouts, Herbs Aioli

HALF / FULL
19 / 38

PAELLA MARISCOS
Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE
Pork Belly, Chorizo, Chicken

28 / 56

PARRILLADA BARCELONA*
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

SQUID INK FIDEOS
Calamari, Garlic Aioli

14.5 / 29

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE
Sea Salt

10.5

CHOCOLATE CAKE
Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE
Blackberries

10.5

ARROZ CON LECHE BRÛLÉE
Coconut Milk, Cinnamon

7

SORBET
Ice Haus – Allston, Massachusetts

6

ICE CREAM
Ice Haus – Allston, Massachusetts

6

EXECUTIVE CHEF WILMAN INTERIANO | 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

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	Trepat	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2025	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
2025	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
2025	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2023	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2025	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2025	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2025	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2025	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	Malvar, Airén	5	10	40

RED

2020	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
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
2025	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	(L)53
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2025	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2023	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 National Blend	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2025	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
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
	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.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Abisso / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shaped our list.	17.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Jack's Abby, Post Shift Pilsner—MA	3.75	7.5
Troegs, Perpetual IPA—PA	4.25	8.5
Exhibit 'A', Cat's Meow Hazy IPA—MA	4.75	9.5

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