

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

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

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

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

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

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA 16
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamón Serrano, Fuet, Drunken Goat Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

YOGURT PARFAIT 8
Apples, Pomegranate, Granola

OLIVE OIL PANCAKES 8.5
Maple Syrup, Cultured Butter

TORRIJAS 8
Poached Pears

SERRANO HAM BENEDICT* 9.5
Hollandaise

SQUASH BENEDICT* 8.5
Hollandaise

JAMÓN IBÉRICO ESTRELLADOS* 11.5
Hand-Cut Fries, Farm Egg, Garlic Aioli

DOUBLE CUT BACON 10.5
Maple Syrup, Pimentón

STEAK & EGGS* 15.5
Sunny Side Up Egg, Chimichurri

HUEVOS A LA FLAMENCA* 11.5
Tomatoes, Peppers, Egg, Grilled Sourdough

CHAMPIÑONES 10.5
Garlic, Lemon

MARINATED BEETS 8.5
Ricotta Salata, Mint

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

KOHLRABI CARPACCIO 8
Salsa Verde, Queso De Trufa

ROASTED CARROTS 8.5
Salsa Verde

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

RICOTTA 8.5
Pimentón Honey

LEMON HUMMUS 7
Lavash, Salsa Verde

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES 8.5
Green Olives, Piquillos

STEAMED MUSSELS 14.5
Guanciale, Cannellini Beans

PULPO A LA PLANCHA 16.5
Fingerling Potatoes, 'Nduja

GRILLED CHICKEN THIGH 10.5
Aji Amarillo

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

TRUFFLED BIKINI 10.5
Jamón Serrano, San Simón

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 10.5
Spicy Membrillo

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KOHLRABI & CHICORIES 8.5
Apples, Mustard Vinaigrette, Pecans

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 19 / 38
Brussels Sprouts, Carrots, Squash, Fennel, Chive Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Gaucho Sausage, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
NY Strip, Chicken, Pork Loin, Sausage

SQUID INK FIDEOS 14.5 / 29
Calamari, Garlic Aioli

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

BASQUE BURNT CHEESECAKE 10.5
Poached Pears

ARROZ CON LECHE 7
Vanilla, Cinnamon, Coconut Milk

ICE CREAM 6
Ice Haus – Allston, Massachusetts

SORBET 6
Ice Haus – Allston, Massachusetts

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

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2025	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	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
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	8	82
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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 Anos A progression of dry style sherries, from bright and saline to rich and oxidative.		14	
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5	

COCKTAILS

BLOODY MARY Prairie Organic Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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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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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, Lustau 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, Lustau 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 Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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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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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 Lord Hobo, 617 White Ale—MA Jack’s Abby, Post Shift Pilsner—MA Troegs, Perpetual IPA—PA	caña	doble
	4.25	8.5
	4	8
	3.75	7.5
	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