

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic,
Peppercorns

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

DÉLICE DE BOURGOGNE

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days,
Smoked, Creamy, Mild

CABRA ROMERO

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

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

VALDEON

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

TETILLA

Galicia, ES
Mild, Buttery Cow's Milk Cheese,
Soft & Creamy

CAÑA DE CABRA

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

*Jamón Serrano, Fuet, Mahón,
Aged Manchego, Pickled Vegetables,
Olives, Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE NAAN BREAD

Za'atar, La Boella Olive Oil

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SQUASH

Garlic Scape Chermoula

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

GREEN BEANS

Truffle

ROASTED CARROTS

Spiced Labneh, Sumac

CRISPY OKRA

Smoked Tomato Aioli

HOUSE-MADE RICOTTA

Piperada

TOMATO HUMMUS

Garlic Scape, Lavash

BURRATA

Confit Heirloom Tomato

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

HALIBUT CRUDO*

Watermelon, Pickled Shallots

CRAB RAVIOLI

Ricotta, Corn Burro Fuso

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

SAUTÉED MUSSELS

Saffron

HALIBUT A LA PLANCHA

Grilled Corn Succotash

GRILLED CHICKEN THIGH

Aji Verde

SPICED RIBS

Mojo Rojo

PORK BELLY

Zucchini Relish

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

TRUFFLED BIKINI

Jamón Serrano, San Simón

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS

House-Made Ricotta, Pistachios

MELON SALAD

Ricotta Salata, Speck

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO

Green Beans, Potatoes

PAELLA VERDURAS

Squash, Green Beans, Artichokes, Corn, Aioli

PAELLA MARISCOS

Gambas, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

SQUID INK FIDEOS

Calamari, Garlic Aioli

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Belly, Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Strawberries, Almonds

BASQUE BURNT CHEESECAKE

Mixed Berries

PEACH CRISP

Allston, Massachusetts

ICE HAUS ICE CREAM

Allston, Massachusetts

ICE HAUS SORBET

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.

