

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
NDUJA SALAMI Chicago, US Spicy,Spreadable Salami
BASQUE SALAMI Chicago, US Berkshire Pork, Peppery, Fruity
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
FUET California, US Pork Sausage. Rich, Garlic, Black
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
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, EVOO 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

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16
WAGYU CECINA Chicago, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

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
TURNIPS A LA PLANCHA Citrus, Jalapeño Vinaigrette	8
GRILLED BROCCOLINI Xató	10.5
ROASTED CARROTS Harissa, Garlic	8.5
BRUSSELS SPROUTS Pickled Fresno Peppers, Maple, Pimenton	9
ROASTED MUSHROOMS Scallion Chimichurri	10.5
DELICATA SQUASH Golden Raisins, Dukkah	9
BURRATA Spaghetti Squash, Fennel Vinaigrette	13
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SWEET POTATOES Aji Amarillo Aioli, Espilette	8
POTATO TORTILLA Chive Sour Cream	7.5
BOQUERONES Watercress, Pickled Vegetables	8
TUNA CRUDO* Sorrel, Jalapeño, Lemon	15.5
SWORDFISH A LA PLANCHA Parsnip Purée, Kohlrabi	17.5

TORTILLITA DE GAMBAS Citrus Aioli, Ossetra Caviar	19.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
GRILLED PULPO Spicy Fingerling Potatoes	16.5
MUSSELS Chorizo, Nora Peppers, White Wine	14.5
BACON-WRAPPED DATES Valdeón Mousse	8
FOIE GRAS TERRINE Membrillo Jam, Apples	19
GRILLED CHICKEN THIGH Mojo Verde	10.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
LAMB HUMMUS Harissa, Garlic	11.5
TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
PORK BELLY Pear Mostarda	10.5
DEL TERRUÑO FARM'S BEEF TARTARE* Capers, Serrano Peppers, Egg Yolk	14.5
FLAT IRON STEAK Piquillo Purée	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
MARINATED BEETS Cherries, Pepitas, Goat Cheese	8.5
KALE SALAD Pecans, Apples, Sage Vinaigrette	9
WHOLE ROASTED BRANZINO Broccolini, Lemon, Crispy Potatoes	29.5
SQUID INK FIDEOS Calamari, Garlic Aioli	HALF / FULL 14.5 / 29
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT Citrus Cream, Spiced Apples, Pistachios, Sea Salt	8.5
BASQUE BURNT CHEESECAKE Poached Pears	10.5
ICE CREAM <i>Ice Haus – Allston, Massachusetts</i> Choice of: Vanilla or Olive Oil	6
SORBET <i>Ice Haus – Allston, Massachusetts</i> Choice of: Lemon or Passion Fruit	6

EXECUTIVE CHEF ALEX FALCONER

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
			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>	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	5	10	40
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Earth First, Clasico , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 1L	<i>Manzanilla</i>	9	72
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	82
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

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

WINE FLIGHTS

3 Half Glasses

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

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Del Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

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

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

COCKTAILS

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

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV)
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

TYGRA
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

DOS PENÍNSULAS
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

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

BOURBON SPICE RACK
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD’S WAY
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

CATALAN
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Hayman’s London Dry 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
Lord Hobo, 617 White Ale—MA
Jack’s Abby, Post Shift Pilsner—MA
Troegs, Perpetual IPA—PA

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Narragansett, Light (16oz.)—RI
Peroni, Lager—Italy
Estrella Damm, Daura Gluten-Free Lager—Spain
Von Trapp, Bohemian Pilsner—VT
Hitachino, Nest White—Japan
Founders, All Day IPA—MI
Night Shift, Whirlpool Hazy NE IPA—MA
Jack’s Abby, Hoponius Union IPL—MA
Lagunitas, Maximus IPA—CA
Lord Hobo, Boom Sauce—MA
Allagash, Tripel—ME
Down East Cider, Original—MA
Isastegi, Sagardo Natural Cider—Spain (750mL)