**CHARCUTERIA & CHEESE**
6.50 for one, 17.50 for three

- **Jamon Serrano**
  - Dry-cured Spanish ham
- **Salchichón de Vic**
  - Dry-cured pork sausage with peppercorns
- **Chorizo Blanco**
  - Dry-cured pork sausage with garlic
- **6-Month Aged Manchego**
  - Firm, cured sheep’s milk, sharp & piquant
- **Idiazabal**
  - Smoked raw sheep’s milk. Nutty & robust
- **Aged Mahón**
  - Raw cow’s milk aged 4 months, salty & nutty

**TAPAS**

- **Grilled Corn**
  - Cherry Peppers, Onion, Oregano
- **Patatas Bravas**
  - Salia Brava, Garlic Aioli
- **Shishito Peppers**
  - Lime, Sea Salt
- **Grilled Asparagus**
  - Harissa, Sea Salt
- **Potato Tortilla**
  - Chive Sour Cream
  - 25.00 for whole
- **Spinach & Chorizo Canape**
  - Cumin, Roasted Onion, Lemon
- **Snow Peas a la Plancha**
  - Pimenton Almonds
- **Cabeza al Ajillo**
  - Guindilla Pepper, Olive Oil, Garlic

**SALADS**

- **Mista Salad**
  - Olives, Onions, Tomatoes, Little Gem Lettuce
- **Watermelon & Heirloom Tomato Salad**
  - Feta, Mint, Espelette Pepper
- **Mangalitza Salchichon Croquetas**
  - Truffle Vinaigrette
- **Spicy Meatballs in Ham**)**
  - Chorizo, Croutons, Sunny Egg

**COMBINACIONES**

- **Happy Hour Box**
  - An assortment of Spanish apertivo snacks to pair with your anytime drinks.
- **Marinated Olives**
- **Patatas bravas**
- **Pickled Peppers**
- **Jamón Serrano**
- **Chorizo Picante**
- **Tequila**
- **Mahón**
- **Roasted Almonds**

**DESSERTS**

- **Olive Oil Cake**
  - 7.50
  - 40.00 for whole
- **Chocolate Cake**
  - 7.50
- **Creme Anglaise, Almond Crumble**
  - 7.50
- **Basque Burnt Cheesecake**
  - 7.50
- **Fruit Compote**
- **Iggy’s Brioche Torrijas**
  - 5.50
- **Pancakes**
  - VT Culture Butter, Maple Syrup
- **Pepe Granola & Greek Yogurt**
  - Almonds, Berries
- **Chocolate Cake**
  - 6.00
- **Half Loaf**
  - 6.00
- **Whole Loaf**
  - 5.00
- **Half Loaf**
  - 2.50

**KIDS**

- **Crispy Chicken Fingers**
- **French Fries**
- **Pasta with Butter**
- **Whole Loaf**
- **Pasta with Meatballs**
- **Half Loaf**

**BREAD**

- **Bread**
  - 6.50
  - We will include bread with every order, but we also have additional available:
  - **Barcelona**
  - is a cashless restaurant. Credit
  - and debit accepted.
  - **Barcelona Wine Bar**
  - 525 Tremont St, Boston, MA 02116
  - **Phone Number**
  - 617-266-2600
  - **Take-home Hours**
  - Daily 12pm-8pm

**LARGE PLATES**

- **Squid Ink Fideus**
  - 14.50
  - Garlic Aioli
- **Paella Verdures**
  - 16.00
  - Spring Peas, Asparagus, Snap Peas, Fiddle Fenns, Nettle Aioli
- **Paella Salvaje**
  - 24.50
  - Morcilla, Lamb, Roasted Pork, Chickpeas

**BRUNCH**

- **Available Saturday & Sunday 12pm-3pm**
- **Spinach Omelet**
  - 7.50
- **Caramelized Onions, Manchego**
  - 7.50
- **Migas**
  - Chorizo, Croutons, Sunny-Side Egg
  - 7.50
- **Pancakes**
  - VT Culture Butter, Maple Syrup
  - 7.50
- **Iggy’s Brioche Tomijas**
  - Strawberries
  - 5.50
- **Pepe Granola & Greek Yogurt**
  - Almonds, Berries
  - 5.50
- **Brunch Fideos**
  - Pork Belly, Gauche Sausage, Fried Egg
  - 12.50

**BREAD**

- **Squid Ink Fideus**
  - 14.50
  - Garlic Aioli
- **Paella Verdures**
  - 16.00
  - Spring Peas, Asparagus, Snap Peas, Fiddle Fenns, Nettle Aioli
- **Paella Salvaje**
  - 24.50
  - Morcilla, Lamb, Roasted Pork, Chickpeas

**KIDS**

- **Crispy Chicken Fingers**
  - 7.50
- **French Fries**
- **Pasta with Butter**
  - 5.00
- **Whole Loaf**
- **Pasta with Meatballs**
  - 6.50
- **Half Loaf**

**BREAD**

- **Bread**
  - 6.50
  - We will include bread with every order, but we also have additional available:
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**BEER**

<table>
<thead>
<tr>
<th>Lager</th>
<th>Pilsner</th>
<th>Light</th>
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</thead>
<tbody>
<tr>
<td>Clausthaler, Non-Alcoholic – Germany</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Estrella Galicia, Lager – Spain</td>
<td>7.5</td>
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<tr>
<td>Narragansett, Light (11oz.) – RI</td>
<td>5.5</td>
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<tr>
<td>Peroni, Lager – Italy</td>
<td>7.5</td>
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<tr>
<td>Von Trapp, Bohemian Pilsner – VT</td>
<td>7</td>
<td></td>
</tr>
</tbody>
</table>

**Wheat | Fruit | Saison**

| Dogfish Head, Namaste Witbier – DE | 8 | |
| Foolproof, La Ferme Urbaine Farmhouse Ale – RI | 9.5 | |
| Hitachino, Neat White – Japan | 13 | |
| Avery, Lilloi Kepolo, Passion Fruit Witbier – CO | 8.5 | |

**Hoppy | Floral | Bitter**

| Founders, All Day IPA – MI | 6.5 | |
| Jack’s Abby, Hoponous Union IPL – MA | 7 | |
| Lagunitas, Maximus IPA – CA | 8 | |
| Lord Hobo, Boom Sauce - MA | 12.5 | |

**Dark | Spiced | Strong**

| Allagash, Tripel Reserve – ME | 10.5 | |
| Kentucky Ale, Bourbon Barrel Ale – KY | 10 | |
| Left Hand, Milk Stout – CO | 7.5 | |

**Sours | Ciders**

| Down East Cider, Grapefruit Cider – MA | 7.5 | |
| Pomarina Brut Sidra (750mL) – Spain | 42 | |

**COCKTAIL KITS**

| Gintonic for 2 | 8 |
| 2 Fever Tree Mediterranean Tonics, Assorted Garnishes | |

**MIMOSA MIXERS**

| Guava Nectar | 4 |
| Lemon Juice, Lavender Bitters | |
| Peach Nectar | 4 |
| Orange Juice, Grapefruit Bitters | |

**DAY DRINKS**

| La Sueca Sangria | 22 |
| 1 Liter bottle Infused Tempranillo/Garnacha blend, served with side of fresh fruit | |
| El Bandarra Vermut | 32 |
| 1 Liter bottle traditional Catalan drinking vermouth, served with olives and oranges | |

**BEER**

**WINE**

**SPARKLING**

| NV BarCava, Brut, Penedés, Spain | 32 |
| 2015 Gramona, Gran Cuvee, Brut, Catalonia, Spain | 48 |
| 2018 Caves São João, Rosé, Bruto, Bairrada, Portugal | 48 |

**ROSES**

| 2018 Mencia, Liquid Geography, Bierzo, Spain | 32 |
| 2018 Mouvedred Blend, Lafage, Miraflores, Côtes Catalanes, France | 48 |
| 2018 Caño, Abadia da Cova, Ribera Sacra, Spain | 58 |
| 2018 Zweigelt Blend, Schloss Gobelsburg, Cistercien, Kamptal, Austria | 36 |

**WHITES**

**LIGHT | MINERAL | CRISP**

| 2018 Albariño, Finiñanes, Rias Baixas, Spain | 50 |
| 2018 Hondamib Zuri, Rezabal, Getariako Txakolina, Spain | 48 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile | 34 |
| 2018 Catarratto, Vio Revolucionaria, Hulk, Valle de Uco, Argentina | 42 |

**FULL | FRUITY | RICH**

| 2016 Riesling, Barth, Allure, Semi-Dry, Rheingau, Germany | 40 |
| 2018 Petit Manseng Blend, 1752 Gran Tradicion, Cerro Chapeu, Uruguay | 48 |
| 2014 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay | 34 |

**REDS**

**ELEGANT | BERRIES | LIGHT**

| 2018 Gamacha, Le Naturel, Navarra, Spain | 36 |
| 2015 Spatburgunder, Julius Wasem & Sohne, Rheinhessen, Germany | 46 |
| 2016 Trepit Blend, Vina de Pedra, Negre de Folles, Conca de Barberà, Spain | 38 |
| 2015 Tintilla, Vara y Pulgar, Cadiz, Spain | 48 |

**BOLD | SPICE | RIPE**

| 2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain | 44 |
| 2017 Gamacha, Proyecto Garnachas, Fosca, Priorat, Spain | 42 |
| 2016 Cabemet Franc Blend, Quieto, Mendoza, Argentina | 48 |
| 2016 Cabemet Sauvignon, Peñalolen, Maipo, Chile | 46 |
| 2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain | 34 |

**BELLA’S SELECTIONS**

| 2018 Chardonnay/Viognier, Costers del Sio, La Boscana, Costers del Segre, Spain | 34 |
| 2019 Muscat/Macabeo, Avinyo, Petillant Vi d’Agulla, Penedes, Spain | 36 |
| 2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain | 52 |

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We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need—we can help. Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish. Is your favorite dish not listed? We can probably still make it.

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**Cocktail Kits**

Gintonic for 2
2 Fever Tree Mediterranean Tonics, Assorted Garnishes

**Mimosa Mixers**

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| Lemon Juice, Lavender Bitters | |
| Peach Nectar | 4 |
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All Wine & Beer currently available at 50% Off Listed Price

*Please Inquire about our Full Wine List, let us guide you to the perfect wine*