

# 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, Fruit

**SORIA CHORIZO**  
California, US  
Pimentón Pork Sausage. Smoky, Garlicky

**SPANISH CHORIZO**  
Lowry Hill Provisions  
Pork Sausage. Smoky, Spicy, Pimentón

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

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

**'NDUJA**  
Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

**FUET**  
California, US  
Pork Sausage. Rich, Garlic, Black Pepper

**TETILLA**  
Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

**CABRA ROMERO**  
Castilla-La Mancha, 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

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

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

**MAHÓN**  
Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 14 Months. Buttery, Nutty, Complex

**VALDEÓN**  
Castilla Y 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, Olive Oil Rubbed. Salty, Sharp

**JAMÓN MANGALICA** 17  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

**WAGYU CECINA** 14  
Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

**LOMO IBÉRICO DE BELLOTA** 16.5  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

**BIG CHILI** 12.5  
Lowry Hills Meats  
Pork, Spicy, Garlicky

**DÉLICE DE BOURGOGNE** 9.5  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

*Jamón Serrano, Manchego, Spanish Chorizo, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas*

### TAPAS

**VEGETABLE BENEDICT** 8.5  
Mushrooms, Hollandaise

**JAMÓN SERRANO BENEDICT** 12.5  
Pan Con Tomato, Hollandaise, Pimentón

**OLIVE OIL PANCAKES** 9.5  
Cinnamon Butter, Maple Syrup

**HUEVOS ESTRELLADOS** 12.5  
Frites, Aioli, Jamón Serrano, Egg

**STEAK & EGGS** 17.5  
Sunny Side Up Egg, Red Chimichurri

**TORRIJAS** 8.5  
Oranges, Crema Catalana, Lime, Mint

**HOUSE-MADE FOCACCIA** 4.5  
Rosemary, Sea Salt

**MARINATED OLIVES & GIARDINIERA** 7.5  
Thyme, Lemon Zest

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**EGGPLANT CAPONATA** 7.5  
Bell Peppers, Balsamic, Basil

**GRILLED BROCCOLINI** 10.5  
Toum, Sumac

**ROASTED MUSHROOMS** 11.5  
Sherry, Oregano, Garlic

**CRISPY BRUSSELS** 12.5  
Agrodolce, Feta

**ROASTED BEETS** 11.5  
Dill Chimichurri, Goat Cheese

**HUMMUS** 8  
Piquillos, Olive Oil

**BURRATA** 12  
Pickled Apples, Watercress, Basil

**WHIPPED SHEEP'S CHEESE** 10  
Truffle, Honey, Pimentón

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 9.5  
Salsa Brava, Garlic Aioli

**MARINATED BOQUERONES** 8.5  
Dill, Toum, Potato Xips

**SEARED PRAWNS** 17.5  
Scallion Chimichurri

**YELLOWTAIL CRUDO\*** 16  
Radish, Lemon, Parsley Oil

**GRILLED PULPO** 17.5  
Green Chimichurri, Roasted Potatoes

**GAMBAS AL AJILLO** 11  
Guindilla Pepper, Scallions, Garlic

**STEAMED MUSSELS** 14.5  
Green Chimichurri, Levain

**CHICKEN THIGH** 12  
Aji Verde

**PORK LOIN** 13.5  
Roasted Tomato, Garlic, Olives

**TRUFFLED BIKINI** 11  
'Nduja, Garlic Aioli

**SPICED BEEF EMPANADAS** 9.5  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**ALBONDIGAS** 11.5  
Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**KALE SALAD** 12  
Manchego, Garlic, Boquerones, Meyer Lemon

### LARGE PLATES

**CHICKEN PIMIENTOS** 28.5  
Potatoes, Lemon, Hot Cherry Peppers

**PAELLA VERDURAS** 22 / 44  
Brussels Sprouts, Bell Peppers, Cherry Tomato, Onions, Aioli

**PAELLA MARISCOS** 29.5 / 59  
Shrimp, Mussels, Clams, Calamari

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

**PARRILLADA BARCELONA\*** 36 / 72  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

**CHOCOLATE CAKE** 9.5  
Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10.5  
Sea Salt

**BASQUE BURNT CHEESECAKE** 10.5  
Pickled Apple

**ICE CREAM** 6  
*Fletcher's Ice Cream*  
Choice of: Chocolate, Lemon Poppyseed Sorbet, Mango Sorbet

### EXECUTIVE CHEF EMILIO GARCIA

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

## WHITE

|      |                                                     |                                    |      |      |        |
|------|-----------------------------------------------------|------------------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                    | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2023 | <b>Menade</b> , Rueda, Spain                        | <i>Verdejo</i>                     | 6.25 | 12.5 | 50     |
| 2022 | <b>Le Naturel</b> , Navarra, Spain                  | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain         | <i>Hondarribi Zuri</i>             | 6.75 | 13.5 | 54     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain             | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain     | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain     | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain  | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2024 | <b>Bico Amarelo</b> , Vinho Verde, Portugal         | <i>Alvarinho, Avesso, Loureiro</i> | 4.5  | 9    | 36     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                   | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5    | 10   | 40     |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany          | <i>Riesling</i>                    | 6.5  | 13   | 52     |
| NV   | <b>Leitz Eins Zwei Zero</b> , Rheingau, Germany     | <i>NA Riesling</i>                 | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2024 | <b>No Es Pituko</b> , Curico Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |         |        |
|------|------------------------------------------------------------------------|-------------------------------|------|---------|--------|
| 2018 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz     | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12      | 48     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13      | 52     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9       | 36     |
| NV   | <b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)      | <i>Garnacha</i>               | 4.75 | 9.5     | 38     |
| 2021 | <b>Azul y Garanja</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5 (L) | 53     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13      | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5    | 50     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá, Spain         | <i>Trepat Blend</i>           | 6    | 12      | 48     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 5    | 10      | 40     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13      | 52     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7.5  | 15      | 60     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12      | 48     |
| 2022 | <b>Gota, Bergamota Tinto</b> , Dao, Portugal                           | <i>Touriga Nacional</i>       | 6    | 12      | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11 (L)  | 62     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14      | 56     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13      | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 7    | 14      | 56     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13      | 52     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5    | 46     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 6    | 12      | 48     |

# SHERRY

## DRY

|                                                        |                     |      |        |
|--------------------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                          | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                            | <i>Manzanilla</i>   | 9.5  | 38     |
| <b>Los Arcos</b> , Lustau, 750mL                       | <i>Amontillado</i>  | 6    | 48     |
| <b>Almacenista, ‘Gonzalez Obregon'</b> , Lustau, 500mL | <i>Amontillado</i>  | 10   | 60     |
| <b>Península</b> , Lustau, 750mL                       | <i>Palo Cortado</i> | 9    | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL              | <i>Oloroso</i>      | 12   | 48     |
| <b>Asuncion</b> , Alvear, 375mL                        | <i>Oloroso</i>      | 13.5 | 54     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 15  | 60     |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9.5 | 38     |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 9   | 72     |

# WINE FLIGHTS

|                                                                                                                                                                                                |  |      |  |
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| 3 Half Glasses                                                                                                                                                                                 |  |      |  |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)              |  | 13.5 |  |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds, South American wines with a classic, traditional style |  | 14.5 |  |



# COCKTAILS

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| <b>BLOODY MARY</b><br>Reyka Vodka, Housemade Bloody Mary Mix | 11 |
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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Guava-Lavender-Lemon | 11 |
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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger | 11 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg | 13 |
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| <b>PICA PICA</b><br>Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | 13 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | 14 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>LAIRD'S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
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# GIN TONICS

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| Inspired by three of Spain’s most iconic regions. | 15.5 |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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|-----------------------------------------------------------------------------------------------------------------------|-------|---------|
| <b>NON-ALC WHITE OR RED SANGRIA</b><br>NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint | glass | pitcher |
|                                                                                                                       | 9.5   | 34      |

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|-----------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                               | 11    | 39      |

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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka Peach Nectar, Lemon, Grapefruit Bitters | glass | carafe |
|                                                                                                                        | 13    | 52     |

# BEER

## BOTTLES & CANS

|                                                    |      |
|----------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C. | 7.5  |
| Hamm’s, Lager—MN                                   | 5    |
| Castle Danger, Hazy Sunday—MN                      | 9    |
| Estrella Damm, Daura Gluten-Free Lager—Spain       | 9    |
| Fulton, Lonely Blonde—MN                           | 8.5  |
| Fair State Brewing Co-op, Pilsner (16oz.)—MN       | 11   |
| Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN      | 12   |
| Founder’s , All Day, Session IPA—MI                | 7.5  |
| Lupulin, Hooey IPA—MN                              | 12.5 |
| Peroni, Lager—Italy                                | 9    |
| Odell Brewing, Myrcenary Double IPA—CO             | 10.5 |
| Minneapolis Cider Co, Orchard Blend, Dry Cider—MN  | 10.5 |
| Isastegi, Sagardo Natural Cider (750mL)—Spain      | 28   |