

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

Chicago, US
Berkshire Pork, Peppery, Fruit

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET

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

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

NIDUJA

Chicago, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SPECK

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

DRUNKEN GOAT

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

CAÑA DE CABRA

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

IDIAZÁBAL

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

CABRA ROMERO

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

AGED MAHÓN

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

TETILLA

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

VALDEÓN

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

MAHÓN

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smokey

HOT SOPRESSATA

Washington, US
Pork Salami. Paprika, Chile De Arbol, Sherry

DÉLICE DE BOURGOGNE

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

APERITIVO BOARD

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

Jamón Serrano, Fuet, Mahon, Manchego, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

TORRIJAS

Orange, Crème Catalan, Lime, Mint

JAMÓN SERRANO BENEDICT

Pan Con Tomate, Hollandaise, Pimentón

VEGETABLE BENEDICT

Hollandaise

SLAB BACON

Maple Syrup Pimenton

HUEVOS ESTRADILLOS

Frites, Aioli, Mangalica, Egg

STEAK & EGGS

Peterson Farms
Sunny Side Up Egg, Chermoula

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HOUSE-MADE RICOTTA

Roasted Butternut Squash, Grilled Levain

GRILLED BROCCOLINI

Toum, Sumac

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

GRILLED TURNIPS

Romesco, Parsley

9.5

8.5

12.5

8.5

13

12.5

17.5

6.5

8.5

10.5

10.5

10.5

11.5

11

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

HUMMUS

Za'atar, Olive Oil

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

TUNA CRUDO*

Radish, Celery, Cidra

MARINATED BOQUERONES

Dill, Toum, Potato Xips

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

SEARED PRAWNS

Hollandaise, Grapefruit Mojo

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Saffron Sofrito, Grilled Levain

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

7.5

11

8

8.5

7.5

15.5

8.5

15

17.5

11

14.5

11.5

7.5

11.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS

Skordalia, Dill, Chives

KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Salsa Verde, Turnips

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE

Chicken, Morcilla, Pork Belly, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

BASQUE BURNT CHEESECAKE

Poached Pears

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Marcona Almonds

17

16.5

14

12.5

9.5

28.5

HALF / FULL

29.5 / 59

22 / 44

28 / 56

36 / 72

EXECUTIVE CHEF ALEX DAYTON

*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

| | | 3oz | 6oz | bottle |
|----|---|-----|----------------|-----------|
| NV | BarCava, Brut , Penedès, Spain | | Xarel-lo Blend | 5.5 11 44 |
| NV | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain | | Macabeo Blend | 7 14 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | | Trepat | 6.5 13 52 |

WHITE

| | | 3oz | 6oz | bottle |
|------|---|-----|---------------------|--------------|
| 2023 | Mila , Rías Baixas, Spain | | Albariño | 6 12 48 |
| 2023 | Rezabal , Getariako Txakolina, Spain | | Hondarribi Zuri | 6.75 13.5 54 |
| 2023 | Menade , Rueda, Spain | | Verdejo | 6.25 12.5 50 |
| 2022 | Le Naturel , Navarra, Spain | | Garnacha Blanca | 5 10 40 |
| 2023 | Pinord, Diorama , Penedès, Spain | | Xarel-lo | 4.75 9.5 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | | Xarel-lo, Riesling | 6.25 12.5 50 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | | Macabeo | 7 14 56 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | | Pedro Ximénez | 6 12 48 |
| 2022 | Asnella , Vinho Verde, Portugal | | Arinto, Loureiro | 5.5 11 44 |
| 2020 | Capítulo 7 , Mendoza, Argentina | | Pedro Ximénez | 5 10 40 |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | | Chardonnay | 5 10 40 |
| 2023 | Aylin , San Antonio, Chile | | Sauvignon Blanc | 6 12 48 |
| 2022 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | | Petit Manseng Blend | 6.5 13 52 |
| 2022 | Iniceri, Abisso , Sicily, Italy | | Catarratto | 6 12 48 |
| 2023 | Leitz, Feinherb , Rheingau, Germany | | Riesling | 6.5 13 52 |

ROSÉ & SKIN CONTACT

| | | 3oz | 6oz | bottle |
|------|---|-----|--------------------|-----------|
| 2022 | Liquid Geography , Bierzo, Spain | | Mencia | 5.5 11 44 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | | Pinot Noir | 5 10 40 |
| 2023 | Christophe Avi , Agenais, France | | Cabernet Sauvignon | 6 12 48 |
| 2022 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | | Malvar, Airén | 5.5 11 44 |

RED

| | | 3oz | 6oz | bottle |
|------|--|-----|------------------------|-----------------|
| 2018 | Nucerro, Reserva , Rioja, Spain | | Tempranillo | 7 14 56 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | | Tempranillo | 6 12 48 |
| 2021 | Pedro González Mittelbrunn , Castilla Y León, Spain | | Prieto Picudo | 5 10 40 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | | Tempranillo | 6.5 13 52 |
| 2022 | Glup Glup , Cariñena, Spain | | Garnacha | 4.5 9 36 |
| 2021 | Azul y Garanza , Navarra, Spain | | Tempranillo | 4.75 9.5 (L) 53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | | Mencia | 6.5 13 52 |
| 2023 | Sotabosc , Montsant, Spain | | Garnacha, Cariñena | 6.25 12.5 50 |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá, Spain | | Trepat Blend | 6 12 48 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | | Tempranillo, Graciano | 7.5 15 60 |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | | Bobal | 6 12 48 |
| 2023 | La Vinyeta, Bongo* , Emporda, Spain | | Monastrell | 5 10 40 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | | Cabernet Franc, Malbec | 6.5 13 52 |
| 2021 | Earth First, Clasico , Mendoza, Argentina | | Malbec | 5.25 10.5 42 |
| 2020 | Peñalolen , Maipo, Chile | | Cabernet Sauvignon | 7 14 56 |
| 2021 | Polkura , Colchagua, Chile | | Syrah | 6.5 13 52 |
| 2022 | Casas del Bosque , Casablanca, Chile | | Pinot Noir | 7 14 56 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | | País | 5.75 11.5 46 |
| 2020 | Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône, France | | Grenache Blend | 7 14 56 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | | Cabernet Blend | 6 12 48 |

SHERRY

DRY

| | | 3oz | bottle | |
|--|--|-----|--------------|---------|
| | Jarana , Lustau, 750mL | | Fino | 5.5 44 |
| | La Cigarrera , 375mL | | Manzanilla | 9.5 38 |
| | Los Arcos , Lustau, 750mL | | Amontillado | 6 48 |
| | Almacenista, 'Gonzalez Obregon' , Lustau, 500mL | | Amontillado | 10 60 |
| | Península , Lustau, 750mL | | Palo Cortado | 9 72 |
| | 15 Años , El Maestro Sierra, 375mL | | Oloroso | 12 48 |
| | Asuncion , Alvear, 375mL | | Oloroso | 13.5 54 |

SWEET

| | | 3oz | bottle | |
|--|--|-----|---------------|------|
| | East India Solera , Lustau, 750mL | | Oloroso Dulce | 9 72 |

WINE FLIGHTS

3 Half Glasses

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

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

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

COCKTAILS

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15.5

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
glass pitcher
11 39

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka
Peach Nectar, Lemon, Grapefruit Bitters
glass carafe
13 52

BEER

BOTTLES & CANS

| | |
|---|------|
| Peroni, Lager—Italy | 9 |
| Estrella Damm, Daura Gluten-Free Lager—Spain | 9 |
| Hamm's, Lager—MN | 5 |
| Utepils, Skölsch—MN | 8.5 |
| Fulton, Lonely Blonde—MN | 8.5 |
| Founder's , All Day, Session IPA—MI | 7.5 |
| Lupulin, Hooey IPA—MN | 12.5 |
| Castle Danger, Ode IPA—MN | 9 |
| Odell Brewing, Myrcenary Double IPA—CO | 10.5 |
| Summit Brewing, Oatmeal Stout—MN | 9 |
| Minneapolis Cider Co, Orchard Blend, Dry Cider—MN | 10.5 |
| Isastegi, Sagardo Natural Cider (750mL)—Spain | 28 |

