

barcelona

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

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

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

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

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

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

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

CABRA ROMERO
Castilla-La Mancha, 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

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

VALDEON
Castilla- Leon, ES
Semi Firm, Goat's Milk, Aged 3 Months. Sweet, Assertive Blue Cheese, Complex

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

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

WAGYU CECINA 14
Chicago, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smokey

HOT SOPPRESSATA 12.5
Washington, US
Pork Salami. Paprika, Chile De Arbol, Sherry

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

Jamon Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

GRILLED BROCCOLINI 10.5
Toum, Sumac

GRILLED TURNIPS 11
Romesco, Parsley

CRISPY BRUSSELS SPROUTS 12
Hot Pimentón, Feta

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS 11.5
Sherry, Oregano, Garlic

ROASTED CAULIFLOWER 10.5
Spiced Yogurt, Mint

HUMMUS 7.5
Piquillos, Olive Oil

HOUSE-MADE RICOTTA 10.5
Roasted Butternut Squash, Grilled Levain

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

ROASTED SWEET POTATO 8.5
Goat Cheese, Urfa Pepper

SHRIMP MONTADITO 15
Garlic Aioli, Fresno Pepper, Herbs

MARINATED BOQUERONES 8.5
Dill, Toum, Potato Xips

TUNA CRUDO* 15.5
Radish, Celery, Cidra

SEARED PRAWNS 17.5
Scallion, Chimichurri

SALMON A LA PLANCHA 16.5
Parsnip, Truffle, Fennel

AGNOLOTTI 11.5
Salt Cod, Potato, Olives, Capers

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS 14.5
Saffron Sofrito, Grilled Levain

CHICKEN THIGH 11.5
Aji Verde

FIGS MONTADITO 13.5
Speck, Ricotta

TRUFFLED BIKINI 11.5
Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

HANGER STEAK 16.5
Peterson Farms
Vizcaina Sauce, Crispy Onions

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

GRILLED PULPO 17.5
Green Chimichurri, Potatoes

ALBONDIGAS 11.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY 11.5
Cherry Pepper Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS 8.5
Skordalia, Dill, Chives

KALE SALAD 12
Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

WHOLE BRANZINO HALF / FULL 31.5
Salsa Verde, Turnips, Potatoes

CHICKEN PIMIENTOS 28.5
Potatoes, Lemon, Hot Cherry Peppers

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

PAELLA VERDURAS 22 / 44
Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Chickpeas

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

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Poached Pears

CREPAS WITH SEASONAL FRUIT 8.5
Citrus Cream, Spiced Apples, Marcona Almonds

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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	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>	6.75	13.5	54
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
NV	Le Naturel Zero Zero Blanco , Navarra, Spain	<i>NA Granacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	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
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz Eins Zwei Zero , Rheingau, Germany	<i>NA Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	5	10	40
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</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
2023	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Trepat Blend</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Bobal</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Monastrell</i>	5	10	40
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Franc Blend</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
NV	Le Naturel Zero Zero Tinto , Navarra, Spain	<i>Cabernet Sauvignon</i>	7	14	56
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	4.75	9.5	38
2021	Polkura , Colchagua, Chile	<i>NA Granacha</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2020	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône, France	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Grenache Blend</i>	7	14	56
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Cabernet Blend</i>	6	12	48
		<i>Touriga Nacional</i>	5.75	11.50	46

SHERRY

DRY

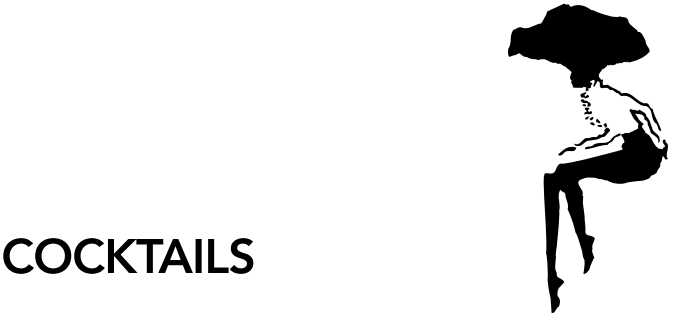
Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9.5	38
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	10	60
15 Años , El Maestro Sierra, 375mL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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	9	72
		9.5	38

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)		
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.		
UNINTOXICATED Leitz Eins Zwei Zero /Le Naturel Zero Blanco / Le Naturel Zero Tinto All Non - Alcoholic Wines		



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	glass	pitcher
	11	39
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 Reyka 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		
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder		
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		
GIN TONICS 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	glass	pitcher
	11	39
NA WHITE OR RED SANGRIA Le Naturel Zero Zero, Lemon, Guava Nectar, Grapefruit Tonic	glass	pitcher
	10	36
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	13	52

BEER

BOTTLES & CANS

Utepils, Skölsch (12oz.)—MN		10
Fair State Brewing Co-op, Pilsner (16oz.)—MN		11
Peroni, Lager—Italy		9
Fulton, Lonely Blonde—MN		8.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.		7.5
Lupulin, Hooey IPA—MN		12.5
Founder’s , All Day, Session IPA—MI		7.5
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN		12
Summit Brewing, Oatmeal Stout—MN		9
Damm, Daura Gluten-Free Lager—Spain		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