

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 Illinois, US Berkshire Pork, Peppery, Fruit
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
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
FUET California, US Pork Sausage. Rich, Garlic, Black Pepper

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked
VALDEÓN Castilla- Leon, ES Semi Firm, Goat's Milk, Aged 3 Months. Sweet, Assertive Blue Cheese, Complex
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
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
CABRA ROMERO Castilla-La Mancha, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	17
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16.5
HOT SOPPRESSATA Washington, US Pork Salami. Paprika, Chile De Arbol, Sherry	12.5
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	9.5
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5

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

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	7.5
HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
HONEYDEW MELON Nora Pepper, Mint, Lime	8.5
GRILLED BROCCOLINI Toum, Sumac	10.5
ZUCCHINI Mojo Verde	9
CABBAGE Red Chimichurri	6.5
BRUSSELS Pimentón, Honey, Feta	12.5
CAULIFLOWER Spiced Yogurt, Salsa Verde	11.5
HEIRLOOM TOMATOES Watermelon, Feta, Basil Oil	9.5
ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5
TURNIPS** Romesco, Parsley	11
HUMMUS Piquillos, Olive Oil	7.5
WHIPPED SHEEPS CHEESE Truffle Honey, Pimentón, Grilled Levain	10
BURRATA Pickled Peach, Watercress, Basil Oil	12.5
SWEET POTATOES Goat Cheese, Horseradish	9
POTATO TORTILLA Chive Sour Cream, Olive Oil	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	9.5

BARRAMUNDI Aji Amarillo, Green Beans, Peppadew	17.5
MARINATED BOQUERONES Dill, Toum, Pinxto Chips	8.5
YELLOWTAIL CRUDO* Radish, Lemon, Parsley Oil	16
BAY SCALLOPS Truffle, Celery Root, Egg Yolk	14.5
GRILLED PULPO Green Chimichurri, Roast Potatoes	17.5
STEAMED MUSSELS Green Chimichurri, Grilled Levain	13.5
SEARED PRAWNS Scallion Chimichurri	17.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CHICKEN THIGH Aji Verde	12
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli, Pimentón	8.5
HANGER STEAK* <i>Peterson Farms</i> Vizcaína, Crispy Onions	17.5
TRUFFLED BIKINI 'Nduja, Mahón, Garlic Aioli	11
PORK LOIN Roast Tomato, Toasted Garlic, Olives	13.5
SPICED BEEF EMPANADAS Red Pepper Sauce	9.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	11.5

SALADS

ENSALADA MIXTA Olives, Giardiniera, Gem Lettuce	11
PICKLED BEET SALAD Dill Chimichurri, Goat Cheese Crema	11.5
KALE SALAD Boquerones, Manchego, Toasted Breadcrumbs	12
CHICKEN PIMIENTOS Potato, Lemon, Hot Cherry Pepper	28.5
WHOLE BARRAMUNDI Salsa Verde, Broccolini, Patatas Bravas	31.5
PAELLA VERDURAS Brussels, Bell Pepper, Cauliflower, Onions, Aioli	HALF / FULL 22 / 44
PAELLA SALVAJE Chicken, Pork Belly, Chickpeas, Pork Sausage	28 / 58
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clam	29.5 / 59
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	36 / 72

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberry	10.5
CHURROS Dulce De Leche	11
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt, Olive Oil	10.5
ICE CREAM <i>Fletcher's Ice Cream</i> Choice of: Vanilla Bean, Chocolate, Mango Sorbet, Vegan Lemon Poppysseed	6

EXECUTIVE CHEF ALEX DAYTON | SOUS CHEF KEVIN CHALLE

*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. Items marked with ** are related to tree nuts. 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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Garnacha</i>	4.5	9	36
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	<i>Bobal</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Baga</i>	5.5	11	(L) 62
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	Peñalolen , Maipo, Chile	<i>Touriga Nacional</i>	5.75	11.5	46
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	Casas del Bosque , Casablanca, Chile	<i>Cabernet Franc Blend</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
		<i>Cabernet Franc, Malbec</i>	6.5	13	52

SHERRY

DRY

La Cigarrera , 375mL	<i>Manzanilla</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9.5	38
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	6	48
Jarana , Lustau, 750mL	<i>Fino</i>	10	60
Península , Lustau, 750mL	<i>Palo Cortado</i>	5.5	44
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
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		15	60

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)		13.5
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		17
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines		16

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Tangerine & Dragonfruit Powders	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, BarCava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

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

RED OR WHITE SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 39
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka Peach Nectar, Lemon, Grapefruit Bitters	glass 13	carafe 52
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BEER

BOTTLES & CANS

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