

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
FUET California, US Pork Sausage. Rich, Garlic, Black Pepper
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean

'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
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
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
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, EVOO Rubbed. Salty, Sharp

WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16.5
HOT SOPRESSATA 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
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Manchego, Spanish Chorizo, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas</i>	

TAPAS

SLAB BACON Maple Syrup Pimentón	13	EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	9.5	CRISPY BRUSSELS SPROUTS Hot Pimentón, Feta	11
TORRIJAS Oranges, Crema Catalana, Lime, Mint	8.5	ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5
JAMON SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	12.5	WHIPPED SHEEPS CHEESE Truffle, Honey, Pimentón	10
VEGETABLE BENEDICT Hollandaise	8.5	HUMMUS Za'atar, Olive Oil	8
HUEVOS ESTRELLADOS Frites, Aioli, Jamón Serrano, Egg	12.5	POTATO TORTILLA Chive Sour Cream	7.5
STEAK & EGGS <i>Peterson Farms</i> Sunny Side Up Egg, Chermoula	17.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	9.5
ZUCCHINI Mojo Verde	9	MARINATED BOQUERONES Dill, Tourn, Potato Xips	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	7.5	SEARED PRAWNS Scallion Chimichurri	17.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	YELLOWTAIL CRUDO* Radish, Buddah's Hand, Parsley	16
HONEYDEW MELON Nora Pepper, Mint	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
GRILLED BROCCOLINI Tourn, Sumac	10.5	STEAMED MUSSELS Corn, Green Chimichurri, Levain	14.5
GREEN BEANS Sauce Gribiche	10.5	CHICKEN THIGH Aji Verde	12
BURRATA Pickled Peach, Watercress, Basil	12	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
		TRUFFLED BIKINI 'Nduja, Garlic Aioli	11

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERCRESS & RADISHES Shallots, Lemon Vinaigrette	9
KALE SALAD Manchego, Garlic, Boquerones, Meyer Lemon	12
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	28.5
WHOLE BARRAMUNDI Salsa Verde, Green Beans, Potatoes	31.5

	HALF / FULL
PAELLA VERDURAS Green Beans, Bell Peppers, Cherry Tomato, Onions, Aioli	22 / 44
PAELLA MARISCOS Shrimp, Mussels, Clams, Calamari	29.5 / 59
PAELLA SALVAJE Chicken, Pork Belly, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	36 / 72

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
CHURROS Dulce De Leche	11
BASQUE BURNT CHEESECAKE Blueberries	10.5
ICE CREAM <i>Fletcher's Ice Cream</i> Choice of: Chocolate, Vanilla, Lemon Poppyseed Sorbet, Mango Sorbet	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
NV	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

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

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

RED

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

SHERRY

DRY

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

SWEET

Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	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)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	17.5
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.	16
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



COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ,Guava-Lavender-Lemon	11
BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5

DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5

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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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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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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SANGRIA

WHITE OR RED 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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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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BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Hamm’s, Lager—MN	5
Castle Danger, Hazy Sunday—MN	9
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Fulton, Lonely Blonde—MN	8.5
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Founder’s , All Day, Session IPA—MI	7.5
Peroni, Lager—Italy	9
Lupulin, Hooey IPA—MN	12.5
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