

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 Bowl

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

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

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

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

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA 7.5
Thyme, Lemon Zest

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

HONEYDEW MELON 8.5
Nora Pepper, Mint, Lime

GRILLED BROCCOLINI 10.5
Toum, Sumac

ZUCCHINI 9
Mojo Verde

CABBAGE 6.5
Red Chimichurri

BRUSSELS 12.5
Pimentón, Honey, Feta

CAULIFLOWER 11.5
Spiced Yogurt, Salsa Verde

HEIRLOOM TOMATOES 9.5
Watermelon, Feta, Basil Oil

ROASTED MUSHROOMS 11.5
Sherry, Oregano, Garlic

TURNIPS** 11
Romesco, Parsley

HUMMUS 7.5
Piquillos, Olive Oil

WHIPPED SHEEPS CHEESE 10
Truffle Honey, Pimentón, Grilled Levain

BURRATA 12.5
Pickled Peach, Watercress, Basil Oil

POTATO TORTILLA 7.5
Chive Sour Cream, Olive Oil

PATATAS BRAVAS 9.5
Salsa Brava, Garlic Aioli

BARRAMUNDI 17.5
Aji Amarillo, Green Beans, Peppadew

MARINATED BOQUERONES 8.5
Dill, Toum, Pinxto Chips

YELLOWTAIL CRUDO* 16
Radish, Lemon, Parsley Oil

BAY SCALLOPS 14.5
Truffle, Celery Root, Egg Yolk

GRILLED PULPO 17.5
Green Chimichurri, Roast Potatoes

STEAMED MUSSELS 13.5
Green Chimichurri, Grilled Levain

SEARED PRAWNS 17.5
Scallion Chimichurri

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

CHICKEN THIGH 12
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 8.5
Garlic Aioli, Pimentón

HANGER STEAK* 17.5
Peterson Farms
Vizcaína, Crispy Onions

TRUFFLED BIKINI 11
'Nduja, Mahón, Garlic Aioli

PORK LOIN 13.5
Roast Tomato, Toasted Garlic, Olives

SPICED BEEF EMPANADAS 9.5
Red Pepper Sauce

ALBONDIGAS 11.5
Spiced Meatballs In Jamón-Tomato Sauce

SOURDOUGH RIGATONI 11
Soria Chorizo, Aged Manchego

SALADS

ENSALADA MIXTA 11
Olives, Giardiniera, Gem Lettuce

WATERCRESS & RADISHES 9
Shallots, Lemon Vinaigrette

KALE SALAD 12
Boquerones, Manchego, Toasted Breadcrumbs

LARGE PLATES

CHICKEN PIMIENTOS 28.5
Potato, Lemon, Hot Cherry Pepper

WHOLE BARRAMUNDI 31.5
Salsa Verde, Broccolini, Patatas Bravas

PAELLA VERDURAS HALF / FULL 22 / 44
Brussels, Bell Pepper, Cauliflower, Onions, Aioli

PAELLA SALVAJE 28 / 58
Chicken, Pork Belly, Chickpeas, Pork Sausage

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

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

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Blueberry

CHURROS 11
Dulce De Leche

CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt, Olive Oil

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

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