

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, Olive Oil Rubbed. Salty, Sharp

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

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

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

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

BIG CHILI 12.5
Lowry Hills Meats
Pork, Spicy, Garlicky

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

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

TAPAS

OLIVE OIL PANCAKES 9.5
Cinnamon Butter, Maple Syrup

JAMÓN SERRANO BENEDICT 12.5
Pan Con Tomato, Hollandaise, Pimentón

SLAB BACON 13
Maple Syrup Pimentón

VEGETABLE BENEDICT 8.5
Hollandaise

TORRIJAS 8.5
Oranges, Crema Catalana, Lime, Mint

HUEVOS ESTRELLADOS 12.5
Frites, Aioli, Jamón Serrano, Egg

STEAK & EGGS 17.5
Peterson Farms
Sunny Side Up Egg, Chermoula

HOUSE-MADE FOCACCIA 4.5
Rosemary, Sea Salt

ZUCCHINI 9
Mojo Verde

MARINATED OLIVES & GIARDINIERA 7.5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

GRILLED BROCCOLINI 10.5
Toum, Sumac

CRISPY BRUSSELS 12.5
Agridolce, Feta

BURRATA 12
Pickled Peach, Watercress, Basil

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

ROASTED MUSHROOMS 11.5
Sherry, Oregano, Garlic

WHIPPED SHEEP'S CHEESE 10
Truffle, Honey, Pimentón

HUMMUS 8
Za'atar, Olive Oil

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 9.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 8.5
Dill, Toum, Potato Xips

SEARED PRAWNS 17.5
Scallion Chimichurri

YELLOWTAIL CRUDO* 16
Radish, Buddah's Hand, Parsley

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS 14.5
Corn, Green Chimichurri, Levain

CHICKEN THIGH 12
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 11
'Nduja, Garlic Aioli

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEEF SALAD 11.5
Dill Chimichurri, Goat Cheese Crema

KALE SALAD 12
Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

CHICKEN PIMIENTOS 28.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BARRAMUNDI 31.5
Salsa Verde, Green Beans, Potatoes

PAELLA VERDURAS HALF / FULL 22 / 44
Green Beans, Bell Peppers, Cherry Tomato, Onions, Aioli

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

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Chickpeas

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

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

CHURROS 11
Dulce De Leche

BASQUE BURNT CHEESECAKE 10.5
Pear

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

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. 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	<i>Xarel-lo Blend</i>	5.5	11	44
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

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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
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
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho, Avesso, Loureiro</i>	4.5	9	36
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

			3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

			3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
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
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
2022	Gota, Bergamota Tinto , Dao, Portugal	<i>Touriga Nacional</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

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
	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

			3oz	bottle
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
	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

BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Guava-Lavender-Lemon	11
BEEES & 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
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11

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, Dragonfruit & Tangerine Powders	13.5
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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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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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GINTONICS

Inspired by three of Spain’s most iconic regions.	15.5
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian 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

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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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
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