

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

Chicago, US
Berkshire Pork, Peppery, Fruit

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET

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

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SPECK

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

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

AGED MAHÓN

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

CABRA ROMERO

Castilla-La Mancha, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

TETILLA

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

WAGYU CECINA

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

HOT SOPRESSATA

Washington, US
Pork Salami. Paprika, Chile De Arbol, Sherry

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

APERITIVO BOARD

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

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

TAPAS

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

TORRIJAS

Orange, Crème Catalan, Lime, Mint

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

VEGETABLE BENEDICT

Hollandaise

HUEVOS ESTRADILLOS

Frites, Aioli, Mangalica, Egg

STEAK & EGGS

Peterson Farms
Sunny Side Up Egg, Chermoula

SLAB BACON

Maple Syrup Pimenton

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HOUSE-MADE RICOTTA

Roasted Butternut Squash, Grilled Levain

GRILLED BROCCOLINI

Toum, Sumac

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

ROASTED MUSHROOMS

Almonds, Parsley, Garlic

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GRILLED TURNIPS

Romesco, Parsley

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

HUMMUS

Za'atar, Olive Oil

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

TUNA CRUDO*

Radish, Celery, Cidra

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

SEARED PRAWNS

Hollandaise, Grapefruit Mojo

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES

Dill, Toum, Potato Xips

STEAMED MUSSELS

Saffron Sofrito, Grilled Levain

SEARED SCALLOPS

Chorizo, Mint

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS

Skordalia, Dill, Chives

KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Salsa Verde, Turnips

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE

Chicken, Morcilla, Pork Belly, Chickpeas

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

HALF / FULL
29.5 / 59

22 / 44

28 / 56

36 / 72

DESSERTS

FLAN CATALÁN

Poached Pears

BASQUE BURNT CHEESECAKE

Sea Salt

OLIVE OIL CAKE

Coffee Crème Anglaise, Almond Crumble

CHOCOLATE CAKE

Citrus Cream, Spiced Apples, Marcona Almonds

CREPAS WITH SEASONAL FRUIT

8.5

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>	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>Trepát</i>	6.5	13	52

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
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	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
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
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
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
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

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
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

			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	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	5	10	40
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	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	<i>Trepát Blend</i>	6	12	48
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	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Earth First, Clasico , Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
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
2020	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet 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
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

GRENACHE (ON THE ROCKS) Le Naturel / Coster Dels Olivers / Cuvée Paul 18.5
All grenache, but grown in three distinctly different soil types: Clay, Licorella, and Limestone

BIO-CURIOUS Diorama / Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / A Portela 16
High. Acid. Wines.



COCKTAILS

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15.5

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

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka Peach Nectar, Lemon, Grapefruit Bitters
glass carafe 13 52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Utepils, Skölsch—MN	8.5
Lupulin, Hooey IPA—MN	12.5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Castle Danger, Ode IPA—MN	9
Founder's, All Day, Session IPA—MI	7.5
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Odell Brewing, Myrcenary Double IPA—CO	10.5
Summit Brewing, Oatmeal Stout—MN	9
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28