

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

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

IDIAZÁBAL

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

AGED MAHÓN

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

CABRA ROMERO

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

BUENALBA

Toledo, ES
Firm, Raw Goat Milk, 12 Months. Creamy,
Fruity

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

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

HOT SOPRESSATA

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

AGED MANCHEGO, RESERVE

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 14 Months.
Buttery, Nutty, Complex

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

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

GRILLED BROCCOLINI

Toum, Sumac

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

TORRIJAS

Orange, Crème Catalan, Lime, Mint

HOUSE-MADE RICOTTA

Tomato Mermelada, Grilled Levain

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

HUMMUS

Za'atar, Olive Oil

GRILLED TURNIPS

Romesco, Parsley

CRISPY BRUSSEL SPROUTS

Hot Pimenton, Feta

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

VEGGIE BENEDICT

Vegetable(S) Will Vary, Hollandaise

ROASTED MUSHROOMS

Almonds, Parsley, Garlic

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

CONFIT TUNA DIP

Smoked Roe, Lemon Zest

TUNA CRUDO*

Radish, Celery, Cidra

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

SEARED PRAWNS

Hollandaise, Grapefruit Mojo

HUEVOS ESTRADILLOS

Frites, Aioli, Mangalica, Egg

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

MARINATED BOQUERONES

Dill, Toum, Potato Xips

STEAMED MUSSELS

Saffron Sofrito, Grilled Levain

SEARED SCALLOPS

Chorizo, Mint

CHICKEN THIGH

Aji Verde

STEAK & EGGS

Sunny Side Up Egg, Peterson Farms, Chermoula

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SLAB BACON

Maple Syrup Pimenton

TRUFFLED BIKINI

Jamón Serrano, Mahón

SALADS

ENSALADA MIXTA

Olives, Onions, Little Gem Lettuce

KALE SALAD

Manchego, Garlic, Boquerones, Myer Lemon

PICKLED BEETS

Skordalia, Dill, Chives

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

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Poached Pears

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Blueberry Compote, Pistachios

EXECUTIVE CHEF ALEX DAYTON | SOUS CHEF BANGALY KABA

*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		Xarel-lo Blend	5.25 10.5 42
NV	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7 14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain		Trepat	6.5 13 52

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain		Albariño	6 12 48
2023	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	6.75 13.5 54
2022	Le Naturel , Navarra, Spain		Garnacha Blanca	5 10 40
2023	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	5.5 11 44
2020	Capítulo 7 , Mendoza, Argentina		Pedro Ximénez	4.75 9.5 38
2023	Aylin , San Antonio, Chile		Sauvignon Blanc	5.75 11.5 46
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5 10 40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.25 12.5 50
2022	Iniceri, Abisso , Sicily, Italy		Catarratto	6 12 48
2023	Leitz, Feinherb , Rheingau, Germany		Riesling	6.25 12.5 50

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		Mencía	5.25 10.5 42
2023	Familia Schroeder, Saurus , Patagonia, Argentina		Pinot Noir	4.75 9.5 38
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6 12 48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		Malvar, Airén	5.5 11 44

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		Tempranillo	6.5 13 52
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6 12 48
2021	Pedro González Mittelbrunn , Castilla Y León, Spain		Prieto Picudo	4.5 9 36
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.25 12.5 50
2022	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		Tempranillo	4.5 9 (L) 50
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencía	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6 12 48
2020	Coster dels Olivers , Priorat, Spain		Garnacha, Cariñena	7.5 15 60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain		Trepat Blend	5.75 11.5 46
2023	La Vinyeta, Bongo* , Emporda, Spain		Monastrell	5 10 40
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	5.75 11.5 46
2023	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5 10 40
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	7 14 56
2021	Polkura , Colchagua, Chile		Syrah	6.5 13 52
2022	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2018	Alto de la Ballena , Maldonado, Uruguay		Cabernet Franc Blend	5.75 11.5 46
2020	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône, France		Grenache Blend	7 14 56
2020	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

SHERRY

DRY

		3oz	bottle	
	Jarana , Lustau, 750mL		Fino	5.5 44
	La Cigarrera , 375mL		Manzanilla	9.5 38
	Los Arcos , Lustau, 750mL		Amontillado	6 48
	Almacenista, 'Gonzalez Obregon' , Lustau, 500mL		Amontillado	10 60
	Península , Lustau, 750mL		Palo Cortado	9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso	12 48
	Asuncion , Alvear, 375mL		Oloroso	13.5 54

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		Oloroso Dulce	9 72
	Solera 1927 , Alvear, 375mL		Pedro Ximénez	15 60

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)

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

COCKTAILS

BLOODY MARY (No ABV) 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA (No ABV) 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 7
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

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

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

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 10.5
Dark Rum, Guava Nectar 38

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

BEER

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C. 7.5
Fair State Brewing Co-op, Pilsner (16oz.)—MN 11
Peroni, Lager—Italy 9
Hamm's, Lager—MN 5
Fulton, Lonely Blonde—MN 8.5
Utepils, Skölsch—MN 8.5
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
Lupulin, Hooley IPA—MN 12.5
Estrella Damm, Daura Gluten-Free Lager—Spain 9

CIDER
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN 10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain 28