

# 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 Jowl

### 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

### SPECK

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

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

### 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

### AGED MAHÓN

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

### 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

### 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  
Mild-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

### 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

### DÉLICE DE BOURGOGNE

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

### WAGYU CECINA

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

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### CARAFLEX CABBAGE

Fennel Agridolce

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### CAULIFLOWER

Toum, Manchego

### GRILLED BROCCOLINI

Truffle Vinaigrette

### CHARRED CARROTS

Mojo Canario

### ROASTED MUSHROOMS

Sherry, Oregano, Garlic

### CRISPY BRUSSELS

Agrodolce, Feta

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ROASTED BEETS

Dill Chimichurri, Goat Cheese

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón, Grilled Levain

### BURRATA

Watercress, Basil Oil, Grilled Grapes

### HUMMUS

Wild Mushrooms, Scallions

### SWEET POTATOES

Chermoula

### POTATO TORTILLA

Chive Sour Cream, Olive Oil

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

4.5

### SALMON A LA PLANCHA\*

Aji Amarillo, Peppadew

### MARINATED BOQUERONES

Guindillas, Olives, Garlic

### SALMON CRUDO\*

Citrus Mix, Aleppo Flakes

### GRILLED PULPO

Pimenton, Roasted Red Pepper, Potatoes

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

### SEARED PRAWNS

Aji, Red Onions

### CHICKEN THIGH

Aji Verde

### FLANK STEAK\*

Red Pepper Chimichurri

### PORK LOIN

Roasted Tomato, Garlic, Olives

### TALOS CON CHISTORRA

Idiazábal, Vizcaina

### PORK BELLY

Mojo Rojo

### TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli, Pimentón

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

16.5

8.5

16

17.5

11

14.5

17.5

12

17.5

13.5

7.5

10.5

11.5

9.5

8.5

11.5

## SALADS

### ENSALADA MIXTA

Olives, Giardiniera, Gem Lettuce

### KALE SALAD

Boquerones, Manchego, Migas

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Pepper

### WHOLE BRANZINO

Salsa Verde, Broccolini, Patatas Bravas

### PAELLA VERDURAS

Brussels Sprouts, Bell Peppers, Mushrooms, Cauliflower, Onions, Salsa Verde Aioli

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas, Pork Sausage

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### ARROZ CON LECHE

Milk, Cinnamon

### BASQUE BURNT CHEESECAKE

Poached Apples

### OLIVE OIL CAKE

Sea Salt, Olive Oil

### ICE CREAM

Fletcher's Ice Cream  
Choice of: Chocolate, Raspberry Sorbet, Vanilla

17

17

9.5

14

28.5

11

12

28.5

31.5

HALF / FULL

22 / 44

29.5 / 59

28 / 58

36 / 72

8

9.5

8

11

11

6

## EXECUTIVE CHEF RAFAEL GADEA | SOUS CHEF JOAN MENDEZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	5	10	40
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	6.75	13.5	54
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Alvarinho, Avesso, Loureiro	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	5	10	40
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz Eins Zwei Zero</b> , Rheingau, Germany	NA Riesling	6.5	13	52
			4.75	9.5	38

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2022	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.5	9	36
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	4.75	9.5	(L) 53
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá, Spain	Trepat Blend	6.25	12.5	50
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	7.5	15	60
2020	<b>Gota, Bergamota Tinto</b> , Dao, Portugal	Touriga Nacional	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	6	12	48
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	5.5	11	(L) 62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	7	14	56
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2022	<b>Polkura</b> , Colchagua, Chile	Syrah	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	6.5	13	52
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
			6	12	48

## SHERRY

### DRY

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

### SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	bottle
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	15	60
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9.5	38
		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 / Clos Lojen / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples 17

**ACID TRIP** Bico Amarelo / 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

**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

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

**GIN & JUS** 11  
Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Tangerine & Dragonfruit Powders

**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

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

**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**  
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,  
Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

## SANGRIA

**RED OR WHITE SANGRIA**  
Rioja Wine, Elderflower, Citrus Infused 11  
Dark Rum, Guava Nectar 39

**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

Estrella Damm, Daura Gluten-Free Lager—Spain 9

Fair State Brewing Co-op, Pilsner (16oz.)—MN 11

Hamm's, Lager—MN 5

Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN 12

Peroni, Lager—Italy 9

Fulton, Lonely Blonde—MN 8.5

Founder's, All Day, Session IPA—MI 7.5

Castle Danger, West Coast IPA—MN 9

Lupulin, Hooey IPA—MN 12.5

Odell Brewing, Myrcenary Double IPA—CO 10.5

Excelsior, Bayside Brown Ale—MN 9

Minneapolis Cider Co, Orchard Blend, Dry Cider—MN 10.5

Isastegi, Sagardo Natural Cider (750mL)—Spain 28

