

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

FUET

Catalunya, ES
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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

MAHÓN

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

CABRA ROMERO

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

AGED MAHÓN

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

TETILLA

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

IDIAZÁBAL

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

VALDEON

Castilla- Leon, ES
Semi Firm, Goat's Milk, Aged 3 Months. Sweet, Assertive Blue Cheese, Complex

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

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

HOT SOPPRESSATA

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, Mahón, Manchego, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GRILLED BROCCOLINI

Toum, Sumac

GRILLED TURNIPS

Romesco, Parsley

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

FIGS MONTADITO

Speck, Ricotta

HUMMUS

Piquillos, Olive Oil

HOUSE-MADE RICOTTA

Roasted Butternut Squash, Focaccia

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

ROASTED SWEET POTATO

Goat Cheese, Urfa Pepper

MARINATED BOQUERONES

Dill, Toum, Potato Xips

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

GRILLED PULPO

Green Chimichurri, Potatoes

TUNA CRUDO*

Radish, Celery, Cidra

SEARED PRAWNS

Scallions, Chimichurri

SALMON A LA PLANCHA

Parsnips, Truffle, Fennel

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Saffron Sofrito, Focaccia

CHICKEN THIGH

Aji Verde

TRUFFLED BIKINI

Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

STEAK TAPA

Vizcaina Sauce, Crispy Onions

PORK BELLY

Cherry Pepper Chimichurri

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, Potatoes

HALF / FULL

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Marcona Almonds

BASQUE BURNT CHEESECAKE

Poached Pears

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		Xarel-lo Blend	5.5 11 44
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
2023	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
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	6 12 48
2023	Aylin , San Antonio, Chile		Sauvignon Blanc	6 12 48
2022	Asnella , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2020	Capítulo 7 , Mendoza, Argentina		Pedro Ximénez	5 10 40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5 10 40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.5 13 52
2022	Iniceri, Abisso , Sicily, Italy		Catarratto	6 12 48
2023	Leitz, Feinherb , Rheingau, Germany		Riesling	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		Mencia	5.5 11 44
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6 12 48
2023	Familia Schroeder, Saurus , Patagonia, Argentina		Pinot Noir	5 10 40
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	7 14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6 12 48
2021	Pedro González Mittelbrunn , Castilla Y León, Spain		Prieto Picudo	5 10 40
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2022	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain		Trepat Blend	6 12 48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	6 12 48
2023	La Vinyeta, Bongo* , Emporda, Spain		Monastrell	5 10 40
2020	Alto de la Ballena , Maldonado, Uruguay		Cabernet Franc Blend	6 12 48
2022	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	7 14 56
2021	Polkura , Colchagua, Chile		Syrah	6.5 13 52
2022	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal		Touriga Nacional	5.75 11.50 46

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

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)

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

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero /Le Naturel Zero Blanco / Le Naturel Zero Tinto
All Non - Alcoholic Wines



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

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

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

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

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

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
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Peroni, Lager—Italy	9
Hamm's, Lager—MN	5
Summit Brewing, Oatmeal Stout—MN	9
Castle Danger, Ode IPA—MN	9
Fulton, Lonely Blonde—MN	8.5
Utepils, Skölsch (12oz.)—MN	10
Lupulin, Hooey IPA—MN	12.5
Damm, Daura Gluten-Free Lager—Spain	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
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28