

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

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

MAHÓN

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

TETILLA

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

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

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

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

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

GRILLED BROCCOLINI

Toum, Sumac

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CAULIFLOWER

Spicy Yogurt, Salsa Verde

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

PIQUILLOS

'Nduja, Sheep's Cheese, Walnuts

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

GRILLED SPRING ONION

Romesco, Parsley

ASPARAGUS

Hollandaise, Sumac

HUMMUS

Piquillos, Olive Oil

HOUSE-MADE RICOTTA

Peas, Lemon, Levain

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

YELLOWTAIL CRUDO*

Radish, Buddah's Hand, Parsley

GRILLED PULPO

Green Chimichurri, Potatoes

MARINATED BOQUERONES

Dill, Toum, Potato Chips

SEARED PRAWNS

Scallions, Chimichurri

SALMON A LA PLANCHA*

Parsnips, Truffle, Fennel

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Ricotta Whey, Watercress, Levain

CHICKEN THIGH

Aji Verde

TRUFFLED BIKINI

'Nduja, Garlic Aioli

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

HANGER STEAK*

Peterson Farms
Vizcaina Sauce, Crispy Onions

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY

Piquillo Salsa Fresca

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERCRESS & RADISHES

Shallots, Lemon Vinaigrette

KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Salsa Verde, Asparagus, Potatoes

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Marcona Almonds

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ICE CREAM

Fletcher's Ice Cream

Choice of: Vanilla Bean, Chocolate, Vegan Lemon Poppysseed or 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

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
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</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
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
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

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

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
2022	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>Trepat Blend</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</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
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Touriga Nacional</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
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
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2020	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	
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	
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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)

ACID TRIP Asnella / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

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

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

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 Powder & 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

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
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 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

Peroni, Lager—Italy 9

Estrella Damm, Daura Gluten-Free Lager—Spain 9

Hamm's, Lager—MN 5

Utepils, Skölsch (12oz.)—MN 10

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

Fulton, Lonely Blonde—MN 8.5

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

Lupulin, Hooey IPA—MN 12.5

Castle Danger, Ode IPA—MN 9

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

