

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

Illinois, 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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

MAHÓN

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

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

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

AGED MAHÓN

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

VALDEÓN

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

IDIAZÁBAL

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

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 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

9.5

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

11.5

SLAB BACON

Maple Syrup Pimentón

13

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

TORRIJAS

Orange, Crème Catalan, Lime, Mint

8.5

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

11

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

12.5

HUMMUS

Za'atar, Olive Oil

8

VEGETABLE BENEDICT

Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

HUEVOS ESTRADILLOS

Frites, Aioli, Mangalica, Egg

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

STEAK & EGGS

Peterson Farms
Sunny Side Up Egg, Chermoula

17.5

MARINATED BOQUERONES

Dill, Tourn, Potato Xips

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

15

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4.5

SEARED PRAWNS

Scallion Chimichurri

17.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

PIQUILLOS

'Nduja, Sheep's Cheese, Walnuts

12

STEAMED MUSSELS

Ricotta Whey, Watercress, Levain

14.5

GRILLED BROCCOLINI

Tourn, Sumac

10.5

CHICKEN THIGH

Aji Verde

11.5

ASPARAGUS

Hollandaise, Sumac

12.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

HOUSE-MADE RICOTTA

Peas, Lemon, Levain

10.5

TRUFFLED BIKINI

'Nduja, Garlic Aioli

11.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

WATERCRESS & RADISHES

Shallots, Lemon Vinaigrette

8.5

KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon

12

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

28.5

WHOLE BRANZINO

Salsa Verde, Turnips, Potatoes

31.5

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

HALF / FULL

29.5 / 59

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

22 / 44

PAELLA SALVAJE

Chicken, Morcilla, Pork Belly, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

36 / 72

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Poached Pears

10.5

OLIVE OIL CAKE

Sea Salt

10.5

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Marcona Almonds

8.5

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	Trepato	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
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
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48
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	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48

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	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	Trepato Blend	6	12 48
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10 40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15 60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12 48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	Touriga Nacional	5.75	11.5 46
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	6	12 48
2021	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

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

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.



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

BEEES & 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, 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

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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

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

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—MN	8.5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Fulton, Lonely Blonde—MN	8.5
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Founder's, All Day, Session IPA—MI	7.5
Lupulin, Hooey IPA—MN	12.5
Castle Danger, Ode IPA—MN	9
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