

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 17
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 16.5
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

HOT SOPPRESSATA 12.5
Washington, US
Pork Salami. Paprika, Chile De Arbol, Sherry

DÉLICE DE BOURGOGNE 9.5
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

APERITIVO BOARD 28.5
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 6.5
Thyme, Lemon Zest

CRISPY BRUSSELS SPROUTS 12
Hot Pimentón, Feta

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

GRILLED BROCCOLINI 10.5
Toum, Sumac

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

CAULIFLOWER 11.5
Spicy Yogurt, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS 11.5
Sherry, Oregano, Garlic

PIQUILLOS 12
'Nduja, Sheep's Cheese, Walnuts

GRILLED SPRING ONIONS 11
Romesco, Parsley

ASPARAGUS 12.5
Hollandaise, Sumac

HUMMUS 7.5
Piquillos, Olive Oil

HOUSE-MADE RICOTTA 10.5
Peas, Lemon, Levain

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

SHRIMP MONTADITO 15
Garlic Aioli, Fresno Pepper, Herbs

GRILLED PULPO 17.5
Green Chimichurri, Potatoes

YELLOWTAIL CRUDO* 15.5
Radish, Buddah’s Hand, Parsley

MARINATED BOQUERONES 8.5
Dill, Toum, Potato Chips

SEARED PRAWNS 17.5
Scallions, Chimichurri

SALMON A LA PLANCHA* 16.5
Parsnips, Truffle, Fennel

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS 14.5
Ricotta Whey, Watercress, Levain

CHICKEN THIGH 11.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 11
'Nduja, Garlic Aioli

HANGER STEAK* 16.5
Peterson Farms
Vizcaina Sauce, Crispy Onions

ALBONDIGAS 11.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 11.5
Piquillo Salsa Fresca

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

WATERCRESS & RADISHES 9
Shallots, Lemon Vinaigrette

KALE SALAD 12
Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

CHICKEN PIMIENTOS 28.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 31.5
Salsa Verde, Asparagus, Potatoes

PAELLA VERDURAS HALF / FULL 22 / 44
Asparagus, Bell Peppers, Spring Onions, Peas, Aioli

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Chickpeas

PAELLA MARISCOS 29.5 / 59
Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA* 36 / 72
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Blueberries

CREPAS WITH SEASONAL FRUIT 8.5
Citrus Cream, Spiced Apples, Marcona Almonds

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

ICE CREAM 5
Fletcher's Ice Cream
Choice of: Vanilla Bean, Chocolate, Vegan Lemon Poppseed 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>	3oz	6oz	bottle
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

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
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

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
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>Mencía</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
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

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	9.5	38
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
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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

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

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	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16	
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		17	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8	
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48		12	
GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Tangerine Powder & Dragonfruit Powder		13.5	
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg		13	
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, BarCava		13	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		14	
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13	
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5	
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			
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	
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	

