

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

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

FUET

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

SPANISH CHORIZO

Lowry Hill Provisions
Pork Sausage. Smoky, Spicy, Pimentón

AGED MANCHEGO

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

CABRA ROMERO

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

DRUNKEN GOAT

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

TETILLA

Galicia, ES
Semi-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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 14 Months. Buttery, Nutty, Complex

VALDEÓN

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

AGED MAHÓN

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

JAMÓN MANGALICA

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

WAGYU CECINA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

BIG CHILI

Lowry Hills Meats
Pork, Spicy, Garlicky

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

TAPAS

YOGURT & GRANOLA

Seasonal Fruit, Honey

HUEVOS A LA FLAMENCA

Chili Flakes, Egg

VEGETABLE BENEDICT

Brussels, Hollandaise

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

HUEVOS ESTRELLADOS

Frites, Aioli, Jamón Serrano, Egg

MONTADITO

Pimenton Aioli, Chistorras

STEAK & EGGS

Sunny Side Up Egg, Red Chimichurri

TORRIJAS

Oranges, Crema Catalana, Lime, Mint

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

ZUCCHINI A LA PLANCHA

Romesco

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GRILLED BROCCOLINI

Truffle Vinaigrette

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

WHIPPED SHEEP'S CHEESE

Truffle, Honey, Pimentón

HUMMUS

Wild Mushrooms, Scallions

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

MARINATED BOQUERONES

Guindillas, Olives, Garlic

SEARED PRAWNS

Aji, Red Onions

SALMON CRUDO*

Citrus Mix, Aleppo Flakes

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

CHICKEN THIGH

Aji Verde

PORK LOIN

Roasted Tomato, Garlic, Olives

FLANK STEAK

Red Pepper Chimichurri

TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

PORK BELLY

Mojo Rojo

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BURRATA

Watercress, Basil Oil, Grilled Grapes

BEEF SALAD

Dill Chimichurri, Goat Cheese Crema

KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon, Migas

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BARRAMUNDI

Salsa Verde, Green Beans, Potatoes

PAELLA VERDURAS

Asparagus, Bell Peppers, Cauliflower, Mushrooms, Onions, Aioli

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Pickled Apple

BASQUE BURNT CHEESECAKE

Milk, Cinnamon

ARROZ CON LECHE

Fletcher's Ice Cream

ICE CREAM

Choice of: Chocolate, Vanilla, Raspberry Sorbet

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

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

WHITE

		3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6	12 48
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5 50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40
2024	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
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5 58
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12 48
2023	Bico Amarelo , Vinho Verde, Portugal	Alvarinho, Avesso, Loureiro	4.5	9 36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10 40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52
NV	Leitz Eins Zwei Zero , Rheingau, Germany	NA Riesling	4.75	9.5 38

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56
2022	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13 52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	Trepat Blend	6	12 48
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10 40
2021	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
2020	Gota, Bergamota Tinto , Dao, Portugal	Touriga Nacional	6	12 48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14 56
2022	Polkura , Colchagua, Chile	Syrah	6.5	13 52
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6	12 48
2022	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
	Bodegas Gómez Nevado , 750mL	Abocado	10 80
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	15 60
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9.5 38
	East India Solera , Lustau, 750mL	Oloroso Dulce	9 72

WINE FLIGHTS

3 Half Glasses

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

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

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Guava-Lavender-Lemon

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

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

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

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

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

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

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

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 Andalusian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalusian 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
Peroni, Lager—Italy	9
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Hamm's, Lager—MN	5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Fulton, Lonely Blonde—MN	8.5
Lift Bridge, Mango Blonde—MN	8
Founder's, All Day, Session IPA—MI	7.5
Lupulin, Hooey IPA—MN	12.5
Summit Brewing, EPA—MN	8.5
Castle Danger, West Coast—MN	9
Odell Brewing, Myrcenary Double IPA—CO	10.5
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
WarPigs, Foggy Geezer Hazy IPA—IN	9.5
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28