

# 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

### 'NDUJA

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SPANISH CHORIZO

Lowry Hill Provisions  
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

### FUET

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

### 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

### AGED MAHÓN

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

### 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

### 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

### 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

### 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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### WAGYU CECINA

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

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Manchego, Fuet, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas*

## TAPAS

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### ZUCCHINI

Romesco

### ASPARAGUS

Jalapeño, Olive Oil, Sea Salt

### GRILLED BROCCOLINI

Truffle Vinaigrette

### CAULIFLOWER

Toum, Manchego

### CHARRED CARROTS

Mojo Canario

### ROASTED MUSHROOMS

Sherry, Oregano, Garlic

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ROASTED BEETS

Dill Chimichurri, Goat Cheese

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón, Grilled Levain

### HUMMUS

Wild Mushrooms, Scallions

### SWEET POTATOES

Chermoula

### POTATO TORTILLA

Chive Sour Cream, Olive Oil

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Guindillas, Olives, Garlic

### SALMON CRUDO\*

Citrus Mix, Aleppo Flakes

### GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

### SEARED PRAWNS

Aji, Red Onions

### CHICKEN THIGH

Aji Verde

### FILET MIGNON

Horseradish, Gremolata

### PORK LOIN

Roasted Tomato, Garlic, Olives

### TALOS CON CHISTORRA

Idiazábal, Vizcaina

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli, Pimentón

### TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

## SALADS

### ENSALADA MIXTA

Olives, Giardiniera, Gem Lettuce

### KALE SALAD

Boquerones, Manchego, Migas

### BURRATA

Watercress, Basil Oil, Grilled Grapes

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Pepper

### WHOLE BRANZINO

Salsa Verde, Broccolini, Patatas Bravas

### PAELLA VERDURAS

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

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

### PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas, Pork Sausage

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### ARROZ CON LECHE

Milk, Cinnamon

### BASQUE BURNT CHEESECAKE

Orange Marmalade

### OLIVE OIL CAKE

Sea Salt, Olive Oil

### ICE CREAM

Choice of: Chocolate, Raspberry Sorbet, Vanilla

## 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

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2024	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Alvarinho, Avesso, Loureiro</i>	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
NV	<b>Leitz Eins Zwei Zero</b> , Rheingau, Germany	<i>Petit Manseng Blend</i>	6.5	13	52
		<i>NA Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2022	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepat Blend</i>	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	<b>Gota, Bergamota Tinto</b> , Dao, Portugal	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional</i>	6	12	48
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Baga</i>	5.5	11	(L) 62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Pinot Noir</i>	7.25	14.5	58
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Syrah</i>	7.5	15	60
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6	12	48
		<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	9.5	38
<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	10	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	13.5	54

### SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	3oz	bottle
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	15	60
<b>East India Solera</b> , Lustau, 750mL	<i>Pedro Ximénez</i>	9.5	38
	<i>Oloroso Dulce</i>	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

**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

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

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

**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 & Dragonfruit Powders

**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**  
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,  
Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

## SANGRIA

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

## 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 IPA—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
Excelsior, Bayside Brown Ale—MN	9
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28

