

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
Mild-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

28.5
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

CARAFLEX CABBAGE

Fennel Agridolce

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CAULIFLOWER

Toum, Manchego

GRILLED BROCCOLINI

Truffle Vinaigrette

CHARRED CARROTS

Mojo Canario

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

CRISPY BRUSSELS

Agrodolce, Feta

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED BEETS

Dill Chimichurri, Goat Cheese

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón, Grilled Levain

BURRATA

Watercress, Basil Oil, Grilled Grapes

HUMMUS

Wild Mushrooms, Scallions

SWEET POTATOES

Chermoula

POTATO TORTILLA

Chive Sour Cream, Olive Oil

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

4.5

SALMON A LA PLANCHA*

Aji Amarillo, Peppadew

MARINATED BOQUERONES

Guindillas, Olives, Garlic

SALMON CRUDO*

Citrus Mix, Aleppo Flakes

GRILLED PULPO

Pimenton, 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

PORK BELLY

Mojo Rojo

TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli, Pimentón

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

16.5

8.5

16

17.5

11

14.5

17.5

12

19.5

13.5

7.5

10.5

11.5

9.5

8.5

11.5

11.5

SALADS

ENSALADA MIXTA

Olives, Giardiniera, Gem Lettuce

KALE SALAD

Boquerones, Manchego, Migas

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Pepper

WHOLE BRANZINO

Salsa Verde, Broccolini, Patatas Bravas

PAELLA VERDURAS

Brussels Sprouts, 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

Poached Apples

OLIVE OIL CAKE

Sea Salt, Olive Oil

ICE CREAM

Choice of: Chocolate, Raspberry Sorbet, Vanilla

17

17

9.5

14

28.5

11

12

28.5

31.5

HALF / FULL

22 / 44

29.5 / 59

28 / 58

36 / 72

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	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

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	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.75	13.5	54
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
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
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

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

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
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
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

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

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

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 / Clos Lojen / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Bico Amarelo / 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

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

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

