

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

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

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

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

4.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

7.5

ZUCCHINI

Romesco

9

CAULIFLOWER

Toum, Manchego

11.5

CHARRED CARROTS

Mojo Canario

8.5

GRILLED BROCCOLINI

Truffle Vinaigrette

10.5

ASPARAGUS

Pistachio Pesto

12.5

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

11.5

ROASTED BEETS

Dill Chimichurri, Goat Cheese

11.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

HUMMUS

Wild Mushrooms, Scallions

7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón, Grilled Levain

10

SWEET POTATOES

Chermoula

9

POTATO TORTILLA

Chive Sour Cream, Olive Oil

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

9.5

SALMON A LA PLANCHA*

Aji Amarillo, Peppadew

16.5

MARINATED BOQUERONES

Guindillas, Olives, Garlic

8.5

STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

14.5

SALMON CRUDO*

Citrus Mix, Aleppo Flakes

16

GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

17.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

SEARED PRAWNS

Aji, Red Onions

17.5

CHICKEN THIGH

Aji Verde

12

FILET MIGNON*

Horseradish, Gremolata

19.5

PORK LOIN

Roasted Tomato, Garlic, Olives

13.5

PORK BELLY

Mojo Rojo

10.5

TALOS CON CHISTORRA

Idiazábal, Vizcaina

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli, Pimentón

8.5

TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

9.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

11.5

SALADS

ENSALADA MIXTA

Olives, Giardiniera, Gem Lettuce

11

KALE SALAD

Boquerones, Manchego, Migas

12

BURRATA

Watercress, Basil Oil, Grilled Grapes

12.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Pepper

28.5

WHOLE BRANZINO

Salsa Verde, Broccolini, Patatas Bravas

31.5

HALF / FULL
PAELLA VERDURAS 22 / 44

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

PAELLA MARISCOS 29.5 / 59

Shrimp, Mussels, Calamari, Clams

PAELLA SALVAJE 28 / 58

Chicken, Pork Belly, Chickpeas, Pork Sausage

PARRILLADA BARCELONA* 36 / 72

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE 11

Sea Salt, Olive Oil

FLAN CATALÁN 8

CHOCOLATE CAKE 9.5

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE 8

Milk, Cinnamon

ICE CREAM 6

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	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
2024	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
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho, Avesso, Loureiro</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	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
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	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
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota, Bergamota Tinto , Dao, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	9.5	38
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
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

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

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

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 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
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
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

