

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	FUET California, US Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	JAMÓN MANGALICA 17 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruit	SPANISH CHORIZO Lowry Hill Provisions Pork Sausage. Smoky, Spicy, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	LOMO IBÉRICO DE BELLOTA 16.5 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	BIG CHILI 12.5 Lowry Hills Meats Pork, Spicy, Garlicky
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Castilla-La Mancha, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 14 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE 9.5 Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	<i>Jamón Serrano, Manchego, Spanish Chorizo, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas</i>

TAPAS

VEGETABLE BENEDICT 8.5 Brussels, Hollandaise	PATATAS BRAVAS 9.5 Salsa Brava, Garlic Aioli
JAMÓN SERRANO BENEDICT 12.5 Pan Con Tomato, Hollandaise, Pimentón	POTATO TORTILLA 7.5 Chive Sour Cream
OLIVE OIL PANCAKES 9.5 Cultured Butter, Maple Syrup	GRILLED PULPO 17.5 Pimentón, Roasted Red Pepper, Potatoes
HUEVOS ESTRELLADOS 12.5 Frites, Aioli, Jamón Serrano, Egg	MARINATED BOQUERONES 8.5 Guindillas, Olives, Garlic
MONTADITO 13 Pimenton Aioli, Chistorras	SEARED PRAWNS 17.5 Aji, Red Onions
STEAK & EGGS 17.5 Sunny Side Up Egg, Red Chimichurri	SALMON CRUDO* 16 Citrus Mix, Aleppo Flakes
TORRIJAS 8.5 Oranges, Crema Catalana, Lime, Mint	GAMBAS AL AJILLO 11 Guindilla Pepper, Scallions, Garlic
ASPARAGUS 12.5 Jalapeño Sauce	STEAMED MUSSELS 14.5 Nora Peppers, Chistorra Chorizo
SPRING GRILLED ONIONS 9 Salbixada	CHICKEN THIGH 12 Aji Verde
MARINATED OLIVES & GIARDINIERA 7.5 Thyme, Lemon Zest	PORK LOIN 13.5 Roasted Tomato, Garlic, Olives
ZUCCHINI A LA PLANCHA 9 Romesco	FLANK STEAK 17.5 Red Pepper Chimichurri
HOUSE-MADE FOCACCIA 4.5 Rosemary, Sea Salt	TRUFFLED BIKINI 11 Serrano, Manchego, Garlic Aioli
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	SPICED BEEF EMPANADAS 9.5 Red Pepper Sauce
GRILLED BROCCOLINI 10.5 Truffle Vinaigrette	PORK BELLY 10.5 Mojo Rojo
ROASTED MUSHROOMS 11.5 Sherry, Oregano, Garlic	ALBONDIGAS 11.5 Spiced Meatballs In Jamón-Tomato Sauce
WHIPPED SHEEP'S CHEESE 10 Truffle, Honey, Pimentón	
HUMMUS 8 Wild Mushrooms, Scallions	

SALADS

BURRATA 12 Watercress, Basil Oil, Grilled Grapes	BEET SALAD 11.5 Dill Chimichurri, Goat Cheese Crema
KALE SALAD 12 Manchego, Garlic, Boquerones, Meyer Lemon, Migas	

LARGE PLATES

CHICKEN PIMIENTOS 28.5 Potatoes, Lemon, Hot Cherry Peppers	HALF / FULL
	PAELLA VERDURAS 22 / 44 Asparagus, Bell Peppers, Cauliflower, Mushrooms, Onions, Aioli
	PAELLA MARISCOS 29.5 / 59 Shrimp, Mussels, Clams, Calamari
	PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Sausage, Chickpeas
	PARRILLADA BARCELONA* 36 / 72 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8
BASQUE BURNT CHEESECAKE 10.5 Pickled Apple
ARROZ CON LECHE 8 Milk, Cinnamon
ICE CREAM 6 <i>Fletcher's Ice Cream</i> 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	<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

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
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
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
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	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	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
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</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

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
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>Mencía</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	14	56
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>	6.5	13	52
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

			3oz	bottle
	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

SWEET

			3oz	bottle
	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 sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Abisso / 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

Reyka Vodka, Housemade Bloody Mary Mix

11

MIMOSA

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

11

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

PICA PICA

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

12.5

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

11

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

13

ALEBRIJES

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

13.5

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

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

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
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