

# 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

#### VEGETABLE BENEDICT

Brussels, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

9.5

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

12.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

9.5

#### GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

17.5

#### HUEVOS ESTRELLADOS

Frites, Aioli, Jamón Serrano, Egg

12.5

#### MARINATED BOQUERONES

Guindillas, Olives, Garlic

8.5

#### MONTADITO

Pimenton Aioli, Chistorras

13

#### SEARED PRAWNS

Aji, Red Onions

17.5

#### STEAK & EGGS

Sunny Side Up Egg, Red Chimichurri

17.5

#### SALMON CRUDO\*

Citrus Mix, Aleppo Flakes

16

#### TORRIJAS

Oranges, Crema Catalana, Lime, Mint

8.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4.5

#### STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

14.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

7.5

#### CHICKEN THIGH

Aji Verde

12

#### SPRING GRILLED ONIONS

Salbixada

9

#### PORK LOIN

Roasted Tomato, Garlic, Olives

13.5

#### ZUCCHINI A LA PLANCHA

Romesco

9

#### FLANK STEAK

Red Pepper Chimichurri

17.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

11

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

9.5

#### GRILLED BROCCOLINI

Truffle Vinaigrette

10.5

#### PORK BELLY

Mojo Rojo

10.5

#### ROASTED MUSHROOMS

Sherry, Oregano, Garlic

11.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### WHIPPED SHEEP'S CHEESE

Truffle, Honey, Pimentón

10

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

11.5

#### HUMMUS

Wild Mushrooms, Scallions

8

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### BURRATA

Watercress, Basil Oil, Grilled Grapes

12

#### BEET SALAD

Dill Chimichurri, Goat Cheese Crema

11.5

#### KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon, Migas

12

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

28.5

#### WHOLE BARRAMUNDI

Salsa Verde, Green Beans, Potatoes

31.5

#### PAELLA VERDURAS

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

HALF / FULL

22 / 44

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29.5 / 59

#### PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

36 / 72

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### FLAN CATALÁN

8

#### ARROZ CON LECHE

Milk, Cinnamon

8

#### BASQUE BURNT CHEESECAKE

Pickled Apple

10.5

#### ICE CREAM

Fletcher's Ice Cream

6

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

**BEEES & 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, Dragonfruit & Tangerine 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

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

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka 13 52  
Peach Nectar, Lemon, Grapefruit Bitters

# 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