

# 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

### SALMON A LA PLANCHA\*

Aji Amarillo, Peppadew

16.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### MARINATED BOQUERONES

Guindillas, Olives, Garlic

8.5

### MARINATED OLIVES & GIARDINIERA

Thyme

7.5

### SALMON CRUDO\*

Citrus Mix, Aleppo Flakes

16

### ZUCCHINI

Romesco

9

### SEARED PRAWNS

Aji, Red Onions

17.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

### CAULIFLOWER

Toum, Manchego

11.5

### STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

14.5

### CHARRED CARROTS

Mojo Canario

8.5

### GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

17.5

### SPRING ONIONS

Salbixada

9

### CHICKEN THIGH

Aji Verde

12

### GRILLED BROCCOLINI

Truffle Vinaigrette

10.5

### FILET MIGNON\*

Horseradish, Gremolata

19.5

### ROASTED BEETS

Dill Chimichurri, Goat Cheese

11.5

### PORK BELLY

Mojo Rojo

10.5

### ASPARAGUS

Jalapeño Sauce

12.5

### PORK LOIN

Roasted Tomato, Garlic, Olives

13.5

### ROASTED MUSHROOMS

Sherry, Oregano, Garlic

11.5

### TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

11.5

### HUMMUS

Piquillo Pepper

7.5

### TALOS CON CHISTORRA

Idiazábal, Vizcaina

7.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón, Grilled Levain

10

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli, Pimentón

8.5

### POTATO TORTILLA

Chive Sour Cream, Olive Oil

7.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

9.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

11.5

## SALADS

### KALE SALAD

Boquerones, Manchego, Migas

12

### ENSALADA MIXTA

Olives, Giardiniera, Gem Lettuce

11

### 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

### PAELLA VERDURAS

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

HALF / FULL

22 / 44

### PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas, Pork Sausage

28 / 58

### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29.5 / 59

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

36 / 72

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt, Olive Oil

11

### ARROZ CON LECHE

Milk, Cinnamon

8

### BASQUE BURNT CHEESECAKE

Strawberries

11

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

### ICE CREAM

Choice of: Chocolate, Raspberry Sorbet, Vanilla

6

## EXECUTIVE CHEF RAFAEL GADEA

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, <i>Malvasia</i>	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, <i>Riesling</i>	4.75	9.5	38
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Alvarinho, <i>Avesso, Loureiro</i>	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6	12	48
			6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

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

## SHERRY

### DRY

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

### SWEET

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

### BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

### TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

### PASSENGER PRINCESS

360 Vodka, Strawberry Infused Cappelletti,  
Lemon, Sparkling Water, Love Potion Bitters

### GIN & JUS

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

### DOS PENÍNSULAS

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

### ALEBRIJES

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

### SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, BarCava

### BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

### IPANEMA

P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

### MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,  
Los Arcos Amontillado, Lemon

## GINTONICS

Inspired by three of Spain's most iconic regions.

### 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  
Dark Rum, Guava Nectar

glass pitcher  
10.5 38

### 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 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

