

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

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

SEARED PRAWNS

Aji, Red Onions

17.5

HEIRLOOM TOMATO, CARPACCIO

Olive Oil, Oregano, Sea Salt

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

SPRING ONIONS

Salbixada

9

STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

14.5

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

11.5

GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

17.5

CHARRED CARROTS

Mojo Canario

8.5

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

BURRATA

Watercress, Basil Oil, Grilled Grapes

12.5

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

WATERMELON SALAD

Lime, Pimenton, Mint

9

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 | BarCava, Brut , Penedès, Spain | Xarel-lo Blend | 3oz | 6oz | bottle |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | Xarel-lo | 5.5 | 11 | 44 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 7 | 14 | 56 |
| | | | 6.5 | 13 | 52 |

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

| | | | |
|--|---------------|-----|--------|
| Bodegas Gómez Nevado , 750mL | Abocado | 3oz | bottle |
| Solera 1927 , Alvear, 375mL | Pedro Ximénez | 10 | 80 |
| Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 15 | 60 |
| East India Solera , 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

