

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 Lowry Hill Provisions Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	17
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruit	'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	16.5
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SPANISH CHORIZO Lowry Hill Provisions Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	HOT SOPRESSATA Washington, US Pork Salami. Paprika, Chile De Arbol, Sherry	12.5
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	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	9.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean			APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Jamón Serrano, Drunken Goat, Chorizo, Tetilla, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas</i>				

TAPAS

OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	9.5	GRILLED SNAP PEAS Hot Pimentón, Feta	12
SLAB BACON Maple Syrup Pimentón	13	EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
TORRIJAS Orange, Crema Catalana, Lime, Mint	8.5	HOUSE-MADE RICOTTA Peas, Lemon, Levain	10.5
JAMÓN SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	12.5	HUMMUS Za'atar, Olive Oil	8
VEGETABLE BENEDICT Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7.5
HUEVOS ESTRELLADOS Frites, Aioli, Mangalica, Egg	12.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
STEAK & EGGS <i>Peterson Farms</i> Sunny Side Up Egg, Chermoula	17.5	MARINATED BOQUERONES Dill, Tourn, Potato Xips	8.5
ZUCCHINI Mojo Verde	9	SHRIMP MONTADITO Garlic Aioli, Fresno Pepper, Herbs	15
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SEARED PRAWNS Scallion Chimichurri	17.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	YELLOWTAIL CRUDO* Radish, Buddha's Hand, Parsley	15.5
BURRATA Truffle Chimichurri, Snap Peas	12	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
PIQUILLOS 'Nduja, Sheep's Cheese, Walnuts	12	STEAMED MUSSELS Ricotta Whey, Watercress, Levain	14.5
GRILLED BROCCOLINI Tourn, Sumac	10.5	CHICKEN THIGH Aji Verde	11.5
ASPARAGUS Hollandaise, Sumac	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5	TRUFFLED BIKINI 'Nduja, Garlic Aioli	11.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERCRESS & RADISHES Shallots, Lemon Vinaigrette	8.5
KALE SALAD Manchego, Garlic, Boquerones, Meyer Lemon	12

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	28.5
WHOLE BRANZINO Salsa Verde, Turnips, Potatoes	31.5
PAELLA VERDURAS Brussels, Bell Peppers, Cauliflower, Aioli	22 / 44
PAELLA MARISCOS Shrimp, Mussels, Clams	29.5 / 59
PAELLA SALVAJE Chicken, Morcilla, Pork Belly, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	36 / 72

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Poached Pears	10.5

EXECUTIVE CHEF ALEX DAYTON | SOUS CHEF KEVIN CHALLE

*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.
Items marked with ** are related to tree nuts. 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>	3oz	6oz	bottle
NV	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	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
2023	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
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	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
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Touriga Nacional</i>	5.75	11.5	46
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

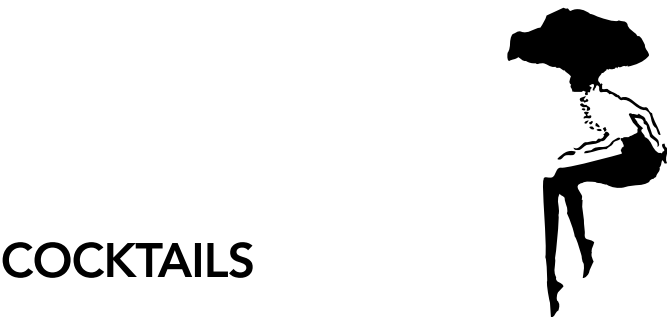
			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44	
La Cigarrera , 375mL	<i>Manzanilla</i>	9.5	38	
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48	
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	10	60	
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72	
15 Años , El Maestro Sierra,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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
		9	72

WINE FLIGHTS

3 Half Glasses			
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.			16
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)			13.5
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.			14.5



COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ,Guava-Lavender-Lemon	11
BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	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
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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 Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Hayman’s London Dry 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 11 pitcher 39
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
Utepils, Skölsch—MN	8.5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Fulton, Lonely Blonde—MN	8.5
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Founder’s , All Day, Session IPA—MI	7.5
Lupulin, Hooey IPA—MN	12.5
Castle Danger, Ode IPA—MN	9
Odell Brewing, Myrcenary Double IPA—CO	10.5
Summit Brewing, Oatmeal Stout—MN	9
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28