

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

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

7.5

ZUCCHINI

Romesco

9

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

CAULIFLOWER

Toum, Manchego

11.5

CHARRED CARROTS

Mojo Canario

8.5

SPRING ONIONS

Salbixada

9

GRILLED BROCCOLINI

Truffle Vinaigrette

10.5

ROASTED BEETS

Dill Chimichurri, Goat Cheese

11.5

ASPARAGUS

Jalapeño Sauce

12.5

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

11.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón, Grilled Levain

10

HUMMUS

Piquillo Pepper

7.5

SWEET POTATOES

Chermoula

9

POTATO TORTILLA

Chive Sour Cream, Olive Oil

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

9.5

SALMON A LA PLANCHA*

Aji Amarillo, Peppadew

16.5

MARINATED BOQUERONES

Guindillas, Olives, Garlic

8.5

SALMON CRUDO*

Citrus Mix, Aleppo Flakes

16

SEARED PRAWNS

Aji, Red Onions

17.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

STEAMED MUSSELS

Nora Peppers, Chistorra Chorizo

14.5

GRILLED PULPO

Pimentón, Roasted Red Pepper, Potatoes

17.5

CHICKEN THIGH

Aji Verde

12

FILET MIGNON*

Horseradish, Gremolata

19.5

PORK BELLY

Mojo Rojo

10.5

PORK LOIN

Roasted Tomato, Garlic, Olives

13.5

TRUFFLED BIKINI

Serrano, Manchego, Garlic Aioli

11.5

TALOS CON CHISTORRA

Idiazábal, Vizcaina

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli, Pimentón

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

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

OLIVE OIL CAKE

Sea Salt, Olive Oil

11

BASQUE BURNT CHEESECAKE

Strawberries

11

ARROZ CON LECHE

Milk, Cinnamon

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

FLAN CATALÁN

8

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

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

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA

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

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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
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.

Peroni, Lager—Italy

Estrella Damm, Daura Gluten-Free Lager—Spain

Hamm's, Lager—MN

Fair State Brewing Co-op, Pilsner (16oz.)—MN

Fulton, Lonely Blonde—MN

Lift Bridge, Mango Blonde—MN

Founder's, All Day, Session IPA—MI

Summit Brewing, EPA—MN

Castle Danger, West Coast IPA—MN

Odell Brewing, Myrcenary Double IPA—CO

Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN

WarPigs, Foggy Geezer Hazy IPA—IN

Excelsior, Bayside Brown Ale—MN

Minneapolis Cider Co, Orchard Blend, Dry Cider—MN

Isastegi, Sagardo Natural Cider (750mL)—Spain

