

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruit	FUET Lowry Hill Provisions Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild	HOT SOPPRESSATA Washington, US Pork Salami. Paprika, Chile De Arbol, Sherry
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
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	VALDEÓN Castilla- Leon, ES Semi Firm, Goat’s Milk, Aged 3 Months. Sweet, Assertive Blue Cheese, Complex	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Castilla-La Mancha, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty	CABRA ROMERO Castilla-La Mancha, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<i>Jamón Serrano, Mancheco, Spanish Chorizo, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy		

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SHRIMP MONTADITO Garlic Aioli, Fresno Pepper, Herbs	15
HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5	MARINATED BOQUERONES Dill, Tourn, Potato Chips	8.5
GRILLED BROCCOLINI Tourn, Sumac	10.5	YELLOWTAIL CRUDO* Radish, Buddah’s Hand, Parsley	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	GRILLED PULPO Green Chimichurri, Potatoes	17.5
GRAPE GAZPACHO Almonds, Celery	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
ZUCCHINI Mojo Verde	9	STRIPED BASS Aji Amarillo, Asparagus, Peppadew Peppers	17.5
CAULIFLOWER Spiced Yogurt, Salsa Verde	11.5	STEAMED MUSSELS Ricotta Whey, Watercress, Levain	14.5
ASPARAGUS Sauce Gribiche	10.5	SEARED PRAWNS Scallion Chimichurri	17.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHICKEN THIGH Aji Verde	11.5
ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HONEYDEW MELON Nora Pepper, Mint	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	11.5
TURNIPS Romesco, Parsley	11	HANGER STEAK* <i>Peterson Farms</i> Vizcaina Sauce, Crispy Onions	16.5
HUMMUS Piquillos, Olive Oil	7.5	TRUFFLED BIKINI 'Nduja, Garlic Aioli	11
BURRATA Truffle Chimichurri, Asparagus	12	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HOUSE-MADE RICOTTA Peas, Lemon, Levain	10.5	PORK BELLY Mojo Rojo	11.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		
POTATO TORTILLA Chive Sour Cream	7.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERCRESS & RADISHES Shallots, Lemon Vinaigrette	9
KALE SALAD Manchego, Garlic, Boquerones, Meyer Lemon	12

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	28.5
WHOLE BARRAMUNDI Salsa Verde, Asparagus, Potatoes	31.5
PAELLA VERDURAS Asparagus, Bell Peppers, Spring Onions, Peas, Aioli	HALF / FULL 22 / 44
PAELLA SALVAJE Chicken, Pork Belly, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29.5 / 59
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	36 / 62

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberries	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
ICE CREAM <i>Fletcher's Ice Cream</i> Choice of: Chocolate, Vanilla, Mango Sorbet	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	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	5.5	11	44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
			7	14	56

WHITE

2023	Menade , Rueda, Spain	<i>Verdejo</i>	3oz	6oz	bottle
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6.25	12.5	50
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	5	10	40
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.75	13.5	54
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	<i>Garnacha, Cariñena</i>	7.5	15	60
2022	Glup Glup , Cariñena, Spain	<i>Trepat Blend</i>	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Garnacha</i>	4.5	9	36
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Touriga Nacional</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Bobal</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5.5	44
La Cigarrera , 375mL		6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
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
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		15	60

WINE FLIGHTS

3 Half Glasses

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
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
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.	16
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	17

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, BarCava	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Tangerine & Dragonfruit Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15.5
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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
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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	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.	7.5
Founder’s , All Day, Session IPA—MI	7.5
Hamm’s, Lager—MN	5
Lupulin, Hooey IPA—MN	12.5
Castle Danger, West Coast IPA—MN	9
Peroni, Lager—Italy	9
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Odell Brewing, Myrcenary Double IPA—CO	10.5
Excelsior, Bayside Brown Ale—MN	9
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28

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