

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

TAPAS

VEGETABLE BENEDICT Broccolini, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	9.5
JAMÓN SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	12.5	POTATO TORTILLA Chive Sour Cream	7.5
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	9.5	MARINATED BOQUERONES Guindillas, Olives, Garlic	8.5
HUEVOS ESTRELLADOS Frites, Aioli, Jamón Ibérico, Egg	12.5	SEARED PRAWNS Aji, Red Onions	17.5
MONTADITO Pimenton Aioli, Chistorras	13	SALMON CRUDO* Citrus Mix, Aleppo Flakes	16
STEAK & EGGS Sunny Side Up Egg, Red Chimichurri	17.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
SLAB BACON <i>Nueske's</i> Maple Syrup, Pimenton	13	GRILLED PULPO Pimentón, Roasted Red Pepper, Potatoes	17.5
TORRIJAS Oranges, Crema Catalana, Lime, Mint	8.5	STEAMED MUSSELS Nora Peppers, Chistorra Chorizo	14.5
ASPARAGUS Jalapeño Sauce	12.5	CHICKEN THIGH Aji Verde	12
SPRING GRILLED ONIONS Salbitxada	9	PORK LOIN Roasted Tomato, Garlic, Olives	13.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	7.5	TRUFFLED BIKINI Serrano, Manchego, Garlic Aioli	11
HEIRLOOM TOMATO, CARPACCIO Olive Oil, Oregano, Sea Salt	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	4.5	SPICED BEEF EMPANADAS Red Pepper Sauce	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	FILET MIGNON* Horseradish, Gremolata	19.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	11.5
GRILLED BROCCOLINI Truffle Vinaigrette	10.5		
ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5		
WHIPPED SHEEP'S CHEESE Truffle, Honey, Pimentón	10		
HUMMUS Wild Mushrooms, Scallions	8		

SALADS

WATERMELON SALAD Lime, Pimenton, Mint	9
BEET SALAD Dill Chimichurri, Goat Cheese Crema	11.5
KALE SALAD Manchego, Garlic, Boquerones, Meyer Lemon, Migas	12
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11

LARGE PLATES

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

DESSERTS

CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Pickled Apple	10.5
ARROZ CON LECHE Milk, Cinnamon	8
ICE CREAM <i>Fletcher's Ice Cream</i> Choice of: Chocolate, Vanilla, Raspberry Sorbet	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

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

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	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
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho, Avesso, Loureiro</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

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

SWEET

			3oz	bottle
	Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	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.			18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.			14
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples			17
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.			17.5

COCKTAILS

BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado, Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain's most iconic regions.	15.5
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian 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	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5	pitcher 38
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka Peach Nectar, Lemon, Grapefruit Bitters	glass 13	carafe 52
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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—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
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28