

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

TAPAS

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

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	WATERCRESS & RADISHES 8.5 Shallots, Lemon Vinaigrette
KALE SALAD 12 Manchego, Garlic, Boquerones, Meyer Lemon	
CHICKEN PIMIENTOS 28.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE BRANZINO 31.5 Salsa Verde, Asparagus, Potatoes
PAELLA VERDURAS HALF / FULL 22 / 44 Brussels, Bell Peppers, Cauliflower, Aioli	PAELLA MARISCOS 29.5 / 59 Shrimp, Mussels, Clams
PAELLA SALVAJE 28 / 56 Chicken, Morcilla, Pork Belly, Chickpeas	PARRILLADA BARCELONA* 36 / 72 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8	CHOCOLATE CAKE** 9.5 Coffee Crème Anglaise, Almond Crumble
OLIVE OIL CAKE 10.5 Sea Salt	BASQUE BURNT CHEESECAKE 10.5 Blueberries
CHURROS 11 Dulce De Leche	ICE CREAM 5 Fletcher's Ice Cream Choice of: Chocolate, Vanilla Bean, Mango Sorbet

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	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
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
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
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
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

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

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	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
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
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

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
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

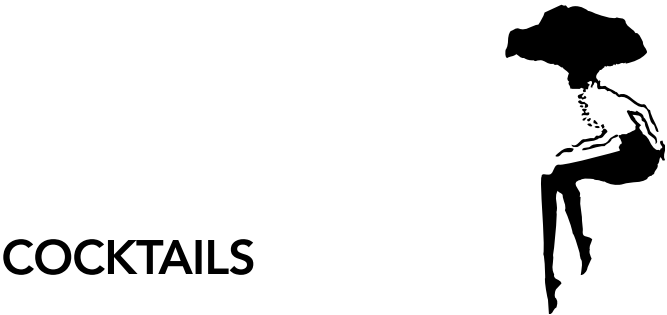
SWEET

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

WINE FLIGHTS

3 Half Glasses

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
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
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	17.5



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
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11

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
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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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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 39
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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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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	
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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	
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BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Hamm’s, Lager—MN	5
Utepils, Skölsch—MN	8.5
Castle Danger, Ode IPA—MN	9
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
Odell Brewing, Myrcenary Double IPA—CO	10.5
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28