

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

SPANISH CHORIZO
Lowry Hill Provisions
Pork Sausage. Smoky, Spicy, Pimentón

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

FUET
Lowry Hill Provisions
Pork Sausage. Rich, Garlic, Black Pepper

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruit

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

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

TETILLA
Galicia, ES
Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy

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, EVOO Rubbed. Salty, Sharp

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

CABRA ROMERO
Castilla-La Mancha, ES
Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

JAMÓN MANGALICA 17
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 16.5
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

HOT SOPPRESSATA 12.5
Washington, US
Pork Salami. Paprika, Chile De Arbol, Sherry

DÉLICE DE BOURGOGNE 9.5
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

APERITIVO BOARD** 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamón Serrano, Manchego, Spanish Chorizo, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

GRILLED BROCCOLINI 10.5
Toum, Sumac

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

ZUCCHINI 9
Mojo Verde

CAULIFLOWER 11.5
Spiced Yogurt, Salsa Verde

GREEN BEANS 10.5
Sauce Gribiche

TURNIP TARTAR 9.5
Truffle, Seaberries, Radish

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS 11.5
Sherry, Oregano, Garlic

HONEYDEW MELON 8.5
Nora Pepper, Mint, Lime

TURNIPS 11
Romesco, Parsley

BURRATA 12
Pickled Peach, Watercress, Basil

HUMMUS 7.5
Piquillos, Olive Oil

WHIPPED SHEEPS CHEESE 9.5
Truffle, Honey, Pimenton

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

SHRIMP MONTADITO 15
Garlic Aioli, Fresno Pepper, Herbs

MARINATED BOQUERONES 8.5
Dill, Toum, Potato Chips

YELLOWTAIL CRUDO* 15.5
Radish, Lemon, Parsley

STRIPED BASS 17.5
Aji Amarillo, Green Beans, Peppadew Peppers

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

GRILLED PULPO 17.5
Roasted Corn, Tomato, Spiced Honey

STEAMED MUSSELS 13.5
Corn, Green Chimichurri, Levain

SEARED PRAWNS 17.5
Scallion Chimichurri

CHICKEN THIGH 11.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 11.5
Spiced Meatballs In Jamón-Tomato Sauce

HANGER STEAK* 16.5
Peterson Farms
Vizcaina Sauce, Crispy Onions

TRUFFLED BIKINI 11
'Nduja, Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 11.5
Mojo Rojo

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

WATERCRESS & RADISHES 9
Shallots, Lemon Vinaigrette

KALE SALAD 12
Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

CHICKEN PIMIENTOS 28.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 31.5
Salsa Verde, Green Beans, Potatoes

PAELLA VERDURAS HALF / FULL 22 / 44
Green Beans, Bell Peppers, Cherry Tomato, Onions, Aioli

PAELLA SALVAJE 28 / 58
Chicken, Pork Belly, Chickpeas

PAELLA MARISCOS 29.5 / 59
Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA* 36 / 72
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10.5
Blueberries

CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

CHURROS 11
Dulce De Leche

ICE CREAM 5
Fletcher's Ice Cream
Choice of: Chocolate, Vanilla, Mango Sorbet, Lemon Poppypeed 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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			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
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	5.5	11	44
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.75	13.5	54
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
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

2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			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
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	6	12	48
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	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
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			
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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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 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	pitcher
	11	39

BEER

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	9
Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Founder’s , All Day, Session IPA—MI	7.5
Lupulin, Hooey IPA—MN	12.5
Castle Danger, Hazy Sunday—MN	9
Peroni, Lager—Italy	9
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Odell Brewing, Myrcenary Double IPA—CO	10.5
Fulton, Lonely Blonde—MN	8.5
Excelsior, Bayside Brown Ale—MN	9
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28