

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 17.5 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 16.5 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 9.5 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 28.5 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 OVEJA 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 8.5 Broccolini, Hollandaise	HOUSE-MADE FOCACCIA 4.5 Rosemary, Sea Salt	BEET SALAD 11.5 Dill Chimichurri, Goat Cheese Crema
JAMÓN SERRANO BENEDICT 12.5 Pan Con Tomato, Hollandaise, Pimentón	HUMMUS 8 Wild Mushrooms, Scallions	KALE SALAD 12 Manchego, Garlic, Boquerones, Meyer Lemon, Migas
OLIVE OIL PANCAKES 9.5 Cultured Butter, Maple Syrup	WHIPPED SHEEP'S CHEESE 10 Truffle, Honey, Pimentón	ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
HUEVOS ESTRELLADOS 12.5 Frites, Aioli, Jamón Ibérico, Egg	PATATAS BRAVAS 9.5 Salsa Brava, Garlic Aioli	
MONTADITO 13 Pimenton Aioli, Chistorras	POTATO TORTILLA 7.5 Chive Sour Cream	
STEAK & EGGS 17.5 Sunny Side Up Egg, Red Chimichurri	MARINATED BOQUERONES 8.5 Guindillas, Olives, Garlic	CHICKEN PIMIENTOS 28.5 Potatoes, Lemon, Hot Cherry Peppers
SLAB BACON 13 <i>Nueske's</i> Maple Syrup, Pimenton	DORADE CRUDO* 16.5 Sea Salt, Lemon, Pepper	WHOLE BRANZINO 31.5 Salsa Verde, Green Beans, Potatoes
TORRIJAS 8.5 Strawberries, Crema Catalana, Lime, Mint	SEARED PRAWNS 17.5 Aji, Red Onions	PAELLA VERDURAS HALF / FULL 22 / 44 Asparagus, Bell Peppers, Cauliflower, Mushrooms, Onions, Aioli
MARINATED OLIVES & GIARDINIERA 7.5 Thyme, Lemon Zest	GAMBAS AL AJILLO 11 Guindilla Pepper, Scallions, Garlic	PAELLA MARISCOS 29.5 / 59 Shrimp, Mussels, Clams, Calamari
ASPARAGUS 12.5 Jalapeño Sauce	GRILLED PULPO 17.5 Pimentón, Roasted Red Pepper, Potatoes	PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Sausage, Chickpeas
ROASTED FENNEL 10.5 Feta, Coriander	STEAMED MUSSELS 14.5 Nora Peppers, Chistorra Chorizo	PARRILLADA BARCELONA* 36 / 72 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	CHICKEN THIGH 12 Aji Verde	
LEEKs 10 Salbitxada	PORK LOIN 13.5 Roasted Tomato, Garlic, Olives	CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble
WATERMELON SALAD 9 Lime, Pimenton, Mint	TRUFFLED BIKINI 11 Serrano, Manchego, Garlic Aioli	OLIVE OIL CAKE 10.5 Sea Salt
HEIRLOOM TOMATO CARPACCIO 8.5 Olive Oil, Oregano, Sea Salt	SPICED BEEF EMPANADAS 9.5 Red Pepper Sauce	FLAN CATALÁN 8
ROASTED MUSHROOMS 11.5 Sherry, Oregano, Garlic	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli	BASQUE BURNT CHEESECAKE 10.5 Strawberries
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	FILET MIGNON* 19.5 Horseradish, Gremolata	ARROZ CON LECHE 8 Milk, Cinnamon
GRILLED BROCCOLINI 10.5 Truffle Vinaigrette	ALBONDIGAS 11.5 Spiced Meatballs In Jamón-Tomato Sauce	ICE CREAM 6 <i>Fletcher's Ice Cream</i> Choice of: Chocolate, Vanilla, Raspberry Sorbet

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
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

2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade,	Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	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
2025	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
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>	5.5	11	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	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

2023	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko,	Curico Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2022	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	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
2021	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	48
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
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura,	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
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
2023	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	<i>Cabernet 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

Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	3oz	bottle
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	pitcher
	10.5	38

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
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

