

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 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 Broccolini, Hollandaise	8.5	HOUSE-MADE FOCACCIA Rosemary, Sea Salt	4.5
JAMÓN SERRANO BENEDICT Pan Con Tomato, Hollandaise, Pimentón	12.5	HUMMUS Wild Mushrooms, Scallions	8
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	9.5	WHIPPED SHEEP'S CHEESE Truffle, Honey, Pimentón	12.5
HUEVOS ESTRELLADOS Frites, Aioli, Jamón Ibérico, Egg	12.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	9.5
MONTADITO Pimenton Aioli, Chistorras	13	POTATO TORTILLA Chive Sour Cream	7.5
STEAK & EGGS Sunny Side Up Egg, Red Chimichurri	17.5	MARINATED BOQUERONES Guindillas, Olives, Garlic	8.5
SLAB BACON <i>Nueske's</i> Maple Syrup, Pimenton	13	DORADE CRUDO* Sea Salt, Lemon, Pepper	16.5
TORRIJAS Strawberries, Crema Catalana, Lime, Mint	8.5	SEARED PRAWNS Aji, Red Onions	17.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	7.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
ASPARAGUS Jalapeño Sauce	10.5	GRILLED PULPO Pimentón, Roasted Red Pepper, Potatoes	17.5
ROASTED FENNEL Feta, Coriander	10.5	STEAMED MUSSELS Nora Peppers, Chistorra Chorizo	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PORK BELLY Mojo Rojo	11.5
GRILLED BROCCOLINI Truffle Vinaigrette	10.5	CHICKEN THIGH Aji Verde	12
LEEKs Salbitxada	10	PORK LOIN Roasted Tomato, Garlic, Olives	10.5
WATERMELON SALAD Lime, Pimenton, Mint	9	TRUFFLED BIKINI Serrano, Manchego, Garlic Aioli	11
HEIRLOOM TOMATO CARPACCIO Olive Oil, Oregano, Sea Salt	11.5	SPICED BEEF EMPANADAS Red Pepper Sauce	9.5
ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	FILET MIGNON* Horseradish, Gremolata	19.5
BURRATA Watercress, Basil Oil, Grilled Grapes	13	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	11.5

SALADS

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 Strawberries	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

SOUS CHEF VIVIANA ORTEGA

*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>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
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>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9.5	38
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	10	60
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	13.5	54

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	15	60
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	38
		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.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

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

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Guava-Lavender-Lemon

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Peninsula Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions. 15.5

CATALAN
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka 13 52
Peach Nectar, Lemon, Grapefruit Bitters

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