

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SPANISH CHORIZO Lowry Hill Provisions Pork Sausage. Smoky, Spicy, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
FUET Lowry Hill Provisions Pork Sausage. Rich, Garlic, Black Pepper
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruit
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
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
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

CABRA ROMERO Castilla-La Mancha, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
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	16.5
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
HOT SOPPRESSATA Washington, US Pork Salami. Paprika, Chile De Arbol, Sherry	12.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
<i>Basque Salami, Manchego, Fuet, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas</i>	

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5
CAULIFLOWER Spiced Yogurt, Salsa Verde	11.5
GREEN BEANS Sauce Gribiche	10.5
HONEYDEW MELON Nora Pepper, Mint, Lime	8.5
HEIRLOOM TOMATO Watermelon, Feta, Basil	9.5
GRILLED BROCCOLINI Toum, Sumac	10.5
ZUCCHINI Mojo Verde	9
ROASTED MUSHROOMS Sherry, Oregano, Garlic	11.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
TURNIPS Romesco, Parsley	11
HUMMUS Piquillos, Olive Oil	7.5
WHIPPED SHEEPS CHEESE Truffle Honey, Pimentón	10
BURRATA Pickled Peach, Watercress, Basil	12.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	9.5

MARINATED BOQUERONES Dill, Toum, Potato Chips	8.5
BARRAMUNDI Aji Amarillo, Green Beans, Peppadew Peppers	17.5
STEAMED MUSSELS Corn, Green Chimichurri, Levain	13.5
YELLOWTAIL CRUDO* Radish, Lemon, Parsley	16
SEARED PRAWNS Scallion Chimichurri	17.5
GRILLED PULPO Roasted Corn, Tomato, Spices	17.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CHICKEN THIGH Aji Verde	12
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	8.5
HANGER STEAK* <i>Peterson Farms</i> Vizcaina Sauce, Crispy Onions	17.5
PORK LOIN Roasted Tomato, Toasted Garlic, Olives	13.5
TRUFFLED BIKINI 'Nduja, Garlic Aioli	11
SPICED BEEF EMPANADAS Red Pepper Sauce	9.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	11.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERCRESS & RADISHES Shallots, Lemon Vinaigrette	9
KALE SALAD Manchego, Garlic, Boquerones, Meyer Lemon	12
WHOLE BARRAMUNDI Salsa Verde, Green Beans, Potatoes	31.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	28.5
PAELLA VERDURAS Green Beans, Bell Peppers, Cherry Tomato, Onions, Aioli	HALF / FULL 22 / 44
PAELLA SALVAJE Chicken, Pork Belly, Chickpeas, Pork Sausage	28 / 58
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29.5 / 59
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	36 / 72

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberries	10.5
CHURROS Dulce De Leche	11
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
ICE CREAM <i>Fletcher’s Ice Cream</i> Choice of: Vanilla Bean, Chocolate, Mango Sorbet, Vegan Lemon Poppyseed	6

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
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	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
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
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
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	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</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
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional</i>	5.75	11.5	46
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
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Franc Blend</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
		<i>Cabernet Franc, Malbec</i>	6.5	13	52

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>Palo Cortado</i>	10	60
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
		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
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		17
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

COCKTAILS

BEEES & 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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GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Tangerine & Dragonfruit Powders	13.5
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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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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

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

BEER

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	9
Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Utepils, Ewald Hefeweizen—MN	8.5
Peroni, Lager—Italy	9
Hamm’s, Lager—MN	5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN	12
Lupulin, Hooey IPA—MN	12.5
Founder’s , All Day, Session IPA—MI	7.5
Castle Danger, West Coast IPA—MN	9
Odell Brewing, Myrcenary Double IPA—CO	10.5
Fulton, Lonely Blonde—MN	8.5
Excelsior, Bayside Brown Ale—MN	9
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28