

barcelona

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

FUET
California, US
Pork Sausage. Rich, Garlic, Black Pepper

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruit

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

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

CAÑA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

LOMO IBÉRICO DE BELLOTA 17
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

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, Fuet, Mahón, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas

TAPAS

HOUSE MADE FOCACCIA 4.5
Rosemary, Sea Salt

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MARINATED OLIVES & GIARDINIERA 7.5
Thyme, Lemon Zest

WATERMELON 9
Lime, Pimentón, Mint

HEIRLOOM TOMATO CARPACCIO 11.5
Olive Oil, Oregano, Sea Salt

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

LEEEKS 10
Salbitxada

BRAISED CABBAGE 10.5
Almonds, Sherry, Garlic

CHARRED CARROTS 8.5
Mojo Canario

BRUSSELS SPROUTS 11.5
Spiced Honey, Feta

GRILLED BROCCOLINI 10.5
Truffle Vinaigrette

ROASTED BEETS 11.5
Dill Chimichurri, Goat Cheese

CAULIFLOWER 10.5
Toum

ZUCCHINI 9
Romesco

ROASTED MUSHROOMS 11.5
Sherry, Oregano, Garlic

HUMMUS 8
Piquillo Pepper

BURRATA 13
Watercress, Basil Oil, Grilled Grapes

WHIPPED SHEEP'S CHEESE 12.5
Truffle Honey, Pimentón, Grilled Levain

PATATAS BRAVAS 9.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream, Olive Oil

SALMON A LA PLANCHA* 16.5
Aji Amarillo, Peppadew

MARINATED BOQUERONES 8.5
Guindillas, Olives, Garlic

DORADE CRUDO* 16.5
Lime, Coriander, Radish

GRILLED PULPO 17.5
Pimentón, Roasted Red Peppers, Potatoes

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

STEAMED MUSSELS 14.5
Nora Peppers, Chistorra Chorizo

SEARED PRAWNS 17.5
Aji, Red Onions

CHICKEN THIGH 12
Aji Verde

FILET MIGNON* 19.5
Horseradish, Gremolata

PORK LOIN 10.5
Roasted Tomato, Garlic, Olives

TRUFFLED BIKINI 11.5
Serrano, Manchego, Garlic Aioli

TALOS CON CHISTORRA 7.5
Idiazábal, Vizcaina

PORK BELLY 11.5
Mojo Rojo

JAMÓN & MANCHEGO CROQUETAS 8.5
Garlic Aioli, Pimentón

SPICED BEEF EMPANADAS 9.5
Red Pepper Sauce

ALBONDIGAS 11.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

KALE SALAD 12
Boquerones, Manchego, Migas

ENSALADA MIXTA 11
Olives, Giardiniera, Gem Lettuce, Onions

LARGE PLATES

CHICKEN PIMIENTOS 28.5
Potatoes, Lemon, Hot Cherry Pepper

WHOLE BRANZINO 31.5
Salsa Verde, Broccolini, Watercress

PAELLA VERDURAS 22 / 44
Bell Peppers, Mushrooms, Cauliflower, Onions, Salsa Verde Aioli

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

PAELLA SALVAJE 28 / 58
Chicken, Pork Belly, Chickpeas, Pork Sausage

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

DESSERTS

ARROZ CON LECHE 8
Milk, Cinnamon

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 11
Sea Salt, Olive Oil

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 11
Strawberries

ICE CREAM 6
Choice of: Chocolate, Raspberry Sorbet

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
2025	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
2024	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
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho, Avesso, Loureiro</i>	4.5	9	36
2025	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
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2025	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
2025	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

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2022	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2024	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
2023	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.

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

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

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

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

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

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

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

SIDE HUSTLE
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, BarCava

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

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

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

GINTONICS

Inspired by three of Spain’s most iconic regions.

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

RED OR WHITE SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Peroni, Lager—Italy	9
Hamm’s, Lager—MN	5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Fulton, Lonely Blonde—MN	8.5
Lift Bridge, Mango Blonde—MN	8
WarPigs, Foggy Geezer Hazy IPA—IN	9.5
Summit Brewing, EPA—MN	8.5
Castle Danger, West Coast IPA—MN	9
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