

# 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

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### CHORIZO PICANTE

La Rioja, ES  
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

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

#### IDIAZÁBAL

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

#### 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

#### BUENALBA

Toledo, ES  
Firm, Raw Goat Milk, 12 Months. Creamy,  
Fruity

#### TETILLA

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

#### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged  
2 Months. Mildly Pungent

#### MAHÓN

Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

### GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

#### JAMÓN MANGALICA

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

#### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

#### HOT SOPRESSATA

Washington, US  
Pork Salami. Paprika, Chile De Arbol, Sherry

#### AGED MANCHEGO, RESERVE

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 14 Months. Buttery,  
Nutty, Complex

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Mahon, Manchego,  
Pickled Vegetables, Olives, Guindilla  
Peppers, Patatas Bravas*

### TAPAS

#### OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

#### TORRIJAS

Orange, Crème Catalan, Lime, Mint

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

#### VEGETABLE BENEDICT

Hollandaise

#### HUEVOS ESTRADILLOS

Frites, Aioli, Mangalica, Egg

#### STEAK & EGGS

*Peterson Farms*  
Sunny Side Up Egg, Chermoula

#### SLAB BACON

Maple Syrup Pimenton

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### HOUSE-MADE RICOTTA

Roasted Butternut Squash, Grilled Levain

#### GRILLED BROCCOLINI

Toum, Sumac

#### ROASTED CAULIFLOWER

Spiced Yogurt, Mint

#### ROASTED MUSHROOMS

Almonds, Parsley, Garlic

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### GRILLED TURNIPS

Romesco, Parsley

#### CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

#### HUMMUS

Za'atar, Olive Oil

#### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### POTATO TORTILLA

Chive Sour Cream

#### TUNA CRUDO\*

Radish, Celery, Cidra

#### SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

#### SEARED PRAWNS

Hollandaise, Grapefruit Mojo

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### MARINATED BOQUERONES

Dill, Toum, Potato Xips

#### STEAMED MUSSELS

Saffron Sofrito, Grilled Levain

#### SEARED SCALLOPS

Chorizo, Mint

#### CHICKEN THIGH

Aji Verde

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### PICKLED BEETS

Skordalia, Dill, Chives

#### KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE BRANZINO

Salsa Verde, Turnips

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

#### PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

#### PAELLA SALVAJE

Chicken, Morcilla, Pork Belly, Chickpeas

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

8

#### BASQUE BURNT CHEESECAKE

Poached Pears

#### OLIVE OIL CAKE

Sea Salt

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Marcona Almonds

## EXECUTIVE CHEF ALEX DAYTON

\*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

		3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain		Xarel-lo Blend	5.5 11 44
NV	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain		Macabeo Blend	7 14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain		Trepat	6.5 13 52

## WHITE

		3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain		Albariño	6 12 48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain		Hondarribi Zuri	6.75 13.5 54
2023	<b>Menade</b> , Rueda, Spain		Verdejo	6.25 12.5 50
2022	<b>Le Naturel</b> , Navarra, Spain		Garnacha Blanca	5 10 40
2023	<b>Pinord, Diorama</b> , Penedès, Spain		Xarel-lo	4.75 9.5 38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain		Macabeo	7 14 56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain		Pedro Ximénez	6 12 48
2022	<b>Asnella</b> , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2020	<b>Capítulo 7</b> , Mendoza, Argentina		Pedro Ximénez	5 10 40
2023	<b>Aylin</b> , San Antonio, Chile		Sauvignon Blanc	6 12 48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay		Chardonnay	5 10 40
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.5 13 52
2022	<b>Iniceri, Abisso</b> , Sicily, Italy		Catarratto	6 12 48
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany		Riesling	6.5 13 52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain		Mencia	5.5 11 44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina		Pinot Noir	5 10 40
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain		Malvar, Airén	5.5 11 44

## RED

		3oz	6oz	bottle
2018	<b>Nucerro, Reserva</b> , Rioja, Spain		Tempranillo	7 14 56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain		Tempranillo	6 12 48
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain		Prieto Picudo	5 10 40
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2022	<b>Glup Glup</b> , Cariñena, Spain		Garnacha	4.5 9 36
2021	<b>Azul y Garanza</b> , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain		Mencia	6.5 13 52
2023	<b>Sotabosc</b> , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2020	<b>Coster dels Olivers</b> , Priorat, Spain		Garnacha, Cariñena	7.5 15 60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá, Spain		Trepat Blend	6 12 48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain		Bobal	6 12 48
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain		Monastrell	5 10 40
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina		Malbec	5.25 10.5 42
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2020	<b>Peñalolen</b> , Maipo, Chile		Cabernet Sauvignon	7 14 56
2021	<b>Polkura</b> , Colchagua, Chile		Syrah	6.5 13 52
2022	<b>Casas del Bosque</b> , Casablanca, Chile		Pinot Noir	7 14 56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile		País	5.75 11.5 46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay		Cabernet Franc Blend	6 12 48
2020	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône, France		Grenache Blend	7 14 56
2020	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

# SHERRY

## DRY

		3oz	bottle	
	<b>Jarana</b> , Lustau, 750mL		Fino	5.5 44
	<b>La Cigarrera</b> , 375mL		Manzanilla	9.5 38
	<b>Los Arcos</b> , Lustau, 750mL		Amontillado	6 48
	<b>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL		Amontillado	10 60
	<b>Península</b> , Lustau, 750mL		Palo Cortado	9 72
	<b>15 Años</b> , El Maestro Sierra, 375mL		Oloroso	12 48
	<b>Asuncion</b> , Alvear, 375mL		Oloroso	13.5 54

## SWEET

		3oz	bottle	
	<b>East India Solera</b> , Lustau, 750mL		Oloroso Dulce	9 72
	<b>Solera 1927</b> , Alvear, 375mL		Pedro Ximénez	15 60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Coster Dels Olivers / Cuvée Paul 18.5  
All grenache, but grown in three distinctly different soil types: Clay, Licorella, and Limestone



# COCKTAILS

**BLOODY MARY** 11  
Reyka Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

**PICA PICA** 12.5  
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

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

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry 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**  
Rioja Wine, Elderflower, Citrus Infused 11  
Dark Rum, Guava Nectar 39

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

# BEER

## BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain 9  
Utepils, Skölsch—MN 8.5  
Fair State Brewing Co-op, Pilsner (16oz.)—MN 11  
Castle Danger, Ode IPA—MN 9  
Fulton, Lonely Blonde—MN 8.5  
Founder's , All Day, Session IPA—MI 7.5  
Modist Brewing, Dreamyard Hazy IPA (16oz.)—MN 12  
Odell Brewing, Myrcenary Double IPA—CO 10.5  
Summit Brewing, Oatmeal Stout—MN 9  
Lupulin, Hooey IPA—MN 12.5  
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN 10.5  
Isastegi, Sagardo Natural Cider (750mL)—Spain 28