

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

FUET

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SPECK

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

VALDEÓN

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

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

MAHÓN

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

ETXEGARAI

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

AGED MANCHEGO

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

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

TETILLA

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns.

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

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, Mahón, Manchego,
Pickled Vegetables, Olives, Guindilla
Peppers, Patatas Bravas*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED BROCCOLINI

Toum, Sumac

10.5

PICKLED BEETS

Skordalia, Dill, Chives

8.5

CATALAN RATATOUILLE

Vital Farm Egg, Migas

9.5

CHILLED GREEN BEANS

Tomato, Oregano

8.5

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

10.5

GRILLED ZUCCHINI

Capers, Anchovies, Olives

8.5

HOUSE-MADE RICOTTA

Tomato Mermelada, Focaccia

10.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

7.5

CHAMPIÑONES A LA PLANCHA

Urfa Biber

10.5

HUMMUS

Za'atar, Olive Oil

8

CHARRED GEM LETTUCE

Truffle Vinaigrette, Mahón

11.5

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

4.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

TUNA CRUDO*

Radish, Celery, Cidra

15.5

MARINATED BOQUERONES

Dill, Toum, Potato Xips

8.5

SEARED PRAWNS

Corn Purée, Aleppo Pepper

17.5

SWORDFISH A LA PLANCHA

Vierge Sauce

15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

GRILLED PULPO

Green Chimichurri, Potatoes

17.5

STEAMED MUSSELS

Saffron Sofrito, Focaccia

14.5

PORK ROULADE

White Beans, Escabeche

12.5

CHICKEN THIGH

Aji Verde

11.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

11.5

PORK BELLY

Cherry Pepper Chimichurri

11.5

GRILLED BISTRO FILET

Chermoula, Grilled Onions

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Little Gem Lettuce

11

CUCUMBERS & RADISHES

Citrus Vinaigrette

8

HEIRLOOM TOMATOES

Sherry Vinaigrette, Pickled Red Onions

10.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

28.5

WHOLE BRANZINO

Salsa Verde, Zucchini

31.5

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

HALF / FULL

29.5 / 58.5

PAELLA VERDURAS

Corn, Zucchini, Cauliflower, Aioli

22 / 44

PAELLA SALVAJE

Gaucho Sausage, Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

36 / 72

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10

BASQUE BURNT CHEESECAKE

Rhubarb

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8.5

EXECUTIVE CHEF ALEX DAYTON | SOUS CHEF BANGALY KABA

*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	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.25	10.5	42
NV	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepát	6.5	13	52

WHITE

			3oz	6oz	bottle
2023	Mila , Rias Baixas, Spain	Albariño	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.75	13.5	54
2021	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	5.5	11	44
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2020	Capítulo 7 , Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.75	11.5	46
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.25	12.5	50
2021	L'Alpage , Mont-Sur-Rolle, Switzerland	Chasselas	7	14	56

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.25	10.5	42
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44

RED

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

SHERRY

DRY

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

SWEET

			3oz	bottle
East India Solera	Lustau, 750mL	Oloroso Dulce	9	72
Solera 1927	Alvear, 375mL	Pedro Ximénez	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)

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

ACID TRIP Asnella / L'Alpage / Belinda
High. Acid. Wines.

COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 7
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

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

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

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 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
Utepils, Skölsch—MN	8.5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Fulton, Lonely Blonde—MN	8.5
Founder's, All Day, Session IPA—MI	7.5
Castle Danger, Ode IPA—MN	9
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

CIDER

Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28