

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruit

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

FUET

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

SPECK

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

NIDUJA

Chicago, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

DRUNKEN GOAT

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

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

TETILLA

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

IDIAZÁBAL

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

CAÑA DE CABRA

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

VALDEON

Castilla- Leon, ES
Semi Firm, Goat's Milk, Aged 3 Months. Sweet, Assertive Blue Cheese, Complex

CABRA ROMERO

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

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

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smokey

HOT SOPPRESSATA

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

Jamon Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Guindilla Peppers, Patatas Bravas

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GRILLED BROCCOLINI

Toum, Sumac

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

GRILLED TURNIPS

Romesco, Parsley

HOUSE-MADE RICOTTA

Roasted Butternut Squash, Grilled Levain

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

HUMMUS

Piquillo, Olive Oil

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

ROASTED SWEET POTATO

Goat Cheese, Urfa Pepper

MARINATED BOQUERONES

Dill, Toum, Potato Xips

TUNA CRUDO*

Radish, Celery, Cidra

AGNOLOTTI

Sobrasada Sausage, Guindilla Pepper

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

SALMON A LA PLANCHA

Parsnip, Truffle, Fennel

SEARED PRAWNS

Scallion, Chimichurri

GRILLED PULPO

Green Chimichurri, Potatoes

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Saffron Sofrito, Grilled Levain

FIGS MONTADITO

Speck, Ricotta

RAVIOLI

Duck Confit, Idiazabal, Kale

CHICKEN THIGH

Aji Verde

TRUFFLED BIKINI

Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

HANGER STEAK

Peterson Farms
Vizcaina Sauce, Crispy Onions

PORK BELLY

Cherry Pepper Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS

Skordalia, Dill, Chives

KALE SALAD

Manchego, Garlic, Boquerones, Meyer Lemon

LARGE PLATES

WHOLE BRANZINO

Salsa Verde, Turnips

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Poached Pears

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

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	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
2023	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	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

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

SHERRY

DRY

			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		5.5	44
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

			3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
La Cigarrera , 375mL	<i>Manzanilla</i>		9.5	38

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / Fino Jarana / 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 / B.R.O.T. / A Portela
High. Acid. Wines.

COCKTAILS

BEES & 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

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

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

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

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

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

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 11 39
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
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Utepils, Skölsch (16oz.)—MN	10
Peroni, Lager—Italy	9
Fulton, Lonely Blonde—MN	8.5
Castle Danger, Ode IPA—MN	9
Lupulin, Hooey IPA—MN	12.5
Founder's, All Day, Session IPA—MI	7.5
Hamm's, Lager—MN	5
Summit Brewing, Oatmeal Stout—MN	9
Damm, Daura Gluten-Free Lager—Spain	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