

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

Illinois, 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

'NDUJA

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

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

MAHÓN

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

CABRA ROMERO

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

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

LOMO IBÉRICO DE BELLOTA

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

JAMÓN MANGALICA

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

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

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

CRISPY BRUSSELS SPROUTS

Hot Pimentón, Feta

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GRILLED BROCCOLINI

Toum, Sumac

GRILLED TURNIPS

Romesco, Parsley

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS

Sherry, Oregano, Garlic

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

FIGS MONTADITO

Speck, Ricotta

HUMMUS

Piquillos, Olive Oil

HOUSE-MADE RICOTTA

Roasted Butternut Squash, Grilled Levain

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

ROASTED SWEET POTATO

Goat Cheese, Urfa Pepper

SHRIMP MONTADITO

Garlic Aioli, Fresno Pepper, Herbs

MARINATED BOQUERONES

Dill, Toum, Potato Xips

TUNA CRUDO*

Radish, Celery, Cidra

SEARED PRAWNS

Scallion, Chimichurri

SALMON A LA PLANCHA

Parsnip, Truffle, Fennel

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Saffron Sofrito, Grilled Levain

GRILLED PULPO

Green Chimichurri, Potatoes

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

STEAK TAPA

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

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Salsa Verde, Turnips, Potatoes

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA VERDURAS

Brussels, Bell Peppers, Cauliflower, Aioli

PAELLA SALVAJE

Chicken, Pork Belly, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Poached Pears

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Marcona Almonds

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. 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	5.5	11 44
NV	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13 52

WHITE

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
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	7	14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	Prieto Picudo	5	10 40
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2021	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	Trepat Blend	6	12 48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12 48
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15 60
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10 40
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6	12 48
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14 56
2021	Polkura , Colchagua, Chile	Syrah	6.5	13 52
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	Touriga Nacional	5.75	11.50 46

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

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. / Negre De Folls
High. Acid. Wines. 16

UNTOXICATED Leitz Eins Zwei Zero /Le Naturel Zero Blanco / Le Naturel Zero Tinto
All Non - Alcoholic Wines 13.5



COCKTAILS

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

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

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

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
Tierra Limpia Brut Rosé, Lillet Rosé, Prairie Vodka 13
Peach Nectar, Lemon, Grapefruit Bitters 52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—D.C.	7.5
Fair State Brewing Co-op, Pilsner (16oz.)—MN	11
Peroni, Lager—Italy	9
Hamm's, Lager—MN	5
Summit Brewing, Oatmeal Stout—MN	9
Castle Danger, Ode IPA—MN	9
Fulton, Lonely Blonde—MN	8.5
Utepils, Skölsch (12oz.)—MN	10
Lupulin, Hooley IPA—MN	12.5
Damm, Daura Gluten-Free Lager—Spain	9
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
Minneapolis Cider Co, Orchard Blend, Dry Cider—MN	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28