

PINTXOS

Dátiles MEDJOOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA \$3

Fuet CATALAN SAUSAGE, SPANISH OLIVE, ESCALIVADA VEGETABLES AND WILD FENNEL \$3

Champinones SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO \$3

Boquerones SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA AND PICKLED KUMQUAT \$3

Pan con Tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA \$5

El Gran Plat Cap CHEF'S GRAND SELECTION OF CURED MEATS AND CHEESES \$39

EMBUTIDOS

El Plat Cap CHEF'S SELECTION OF CURED MEATS \$19

Jamón Serrano REDONDO IGLESIAS, 16 MONTHS, IMPORTED \$15

 **Jamón Ibérico de Bellota** ACORN FED, PURE BREED, IMPORTED \$29

Fuet CATALAN DRY CURED SAUSAGE \$10

Chorizo de Leon ICONIC, ZESTY IBERIAN DRY CURED SAUSAGE \$10

QUESOS

El Plat Cap de Queso CHEF'S SELECTION OF IBERIAN CHEESES \$19

Torta Del Casar VERY SOFT, RIPENED RAW SHEEP'S MILK CHEESE \$10


Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK \$10

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK \$10

ENSALADAS

Ensalada de Kale LACINATO KALE WITH PICKLED KUMQUAT, GOAT CHEESE, CANDIED PISTACHIOS MANDARIN CONFITURA, AND WARM CARBANZO DRESSING \$14

Cogollos GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN \$15

 **Ensalada De León** ROASTED BABY BEETS WITH CANA DE CABRA CHEESE, POMELO, RYE COCA, AND PEDRO XIMENEZ DRESSING \$14

TAPAS FRIAS

Olivos del Venedo WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL \$9

Almendras Marcona HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT \$7

 **Salmón Ahumado** SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY \$12

Huevos Nacionales DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR \$12

Chef Owner - Michael Chiarello

Director - Michael Iglesias

Culinary Director - Art Coutinho

Chef de Cuisine - Colton Hays

General Manager - Harry Tanielian

TAPAS CALIENTES

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC ALIOLI \$10

 **Bocadillo de La Casa "Bikini"** ROASTED EGGPLANT, CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA \$12

Bocadillo De Calamari "LA MADRILEÑA"~ CRISPY CALAMARI, SPICY TOMATO SOFRITO, GUINDILLA PEPPERS, AND SQUID INK ALIOLI ON HOUSE BRIOCHE. \$8

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS, BLACK GARLIC - CHILI SAUCE AND GRILLED COUNTRY BREAD \$18

 **Huevos Rotos** SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$16

Pulpo a la Parrilla WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES \$18


Croquetas de Pollo CLASSIC CHICKEN AND ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS \$12

Pimientos de Padron FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT \$9

Albondigas de Venado VENISON MEATBALLS WITH HUCKLEBERRY SALSA, SMOKED MUSHROOM SOFRITO, AND CRISPY SHALLOTS. \$15

DE LA BRASA

FROM THE WOOD GRILL

 **Gaucha Bistec** 32 OZ TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS \$98

Lubina de Mar MEDITERRANEAN SEA BASS ALA PLANCHA, WITH CACERENA OLIVES, CARA CARA ORANGES, MOJO VERDE AND, GRILLED MEYER LEMON \$36

Pluma IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE AND PETIT NASTURTIUM LEAVES \$42

DEL MERCADO

Verduras a la Catalana MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE \$12


Setas al ajillo GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, AND POACHED EGG YOLK \$14

Trigueros de Espárragos con Romesco GRILLED DELTA ASPARAGUS WITH FIRE ROASTED ROMESCO AND RIBOLIN CHEESE \$14

LAS PAELLAS

(please allow 30-40 minutes to prepare our Paella's)

Paella Mar y Montaña HEAD-ON GULF PRAWNS A LA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFRITO, AND JAMON-SHELLFISH BROTH \$52

 **Paella Valenciana** GRILLED RABBIT, JUDIAS BLANCAS, ROASTED BABY ROOT VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFRITO, AND RABBIT BROTH \$48

Paella de Tinta "BLACK PAELLA" BABY CALAMARI A LA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN SQUIDE INK SOFRITO, AND SEAFOOD BROTH \$46

Paella de Bosque SHERRY GLAZED WILD MUSHROOMS, ROASTED CELERY ROOT, GREEN GARLIC, WHITE SOFRITO, AND PORCINI MUSHROOM BROTH \$42



What Chef Michael is eating now

Botellón

POPULAR SPANISH
ACTIVITY INVOLVING
DRINKING & SOCIALIZING



Cerveza | BEER

Stiegl Radler \$6
SALZBURG, AUSTRIA (500ML)

Estrella Galicia \$5
CORUNA, SPAIN

Estrella Damm \$7
BARCELONA, SPAIN

Trumer Pilsner \$6
BERKELEY, CA.

KYLA Hard Kombucha \$6
Lavender Lemonade
HOOD RIVER, OR

Sidra | HARD CIDER

Trabanco
12 oz \$14 / 25 oz \$26
ASTURIAS, SPAIN

iSASTEGi
375 ml / \$15
TOLOSA, SPAIN

Stem Rose Off-Dry
12 oz / \$6
FT. COLLINS, CO

Poma Aurea
6 oz / \$12 / 25 oz / \$39
ASTURIAS, SPAIN



COQUETA



415.704.8866

Refrescos | SOFT LIBATIONS

J & T \$8
JUNIPER, LIME AND FEVER
TREE MEDITERRANEAN TONIC

Limonada \$8
*ROSEMARY BLUEBERRY
*KIWI PANDAN
*PASSION TAMARIND
*STRAWBERRY MINT

Fever Tree Mediterranean Tonic \$4

Coca Cola Mexicana \$5

Old Fashion Sprite \$5

Diet Coke 8oz \$4

Estrella Galicia N/A Beer \$6

Te Helado \$6
SHAKEN ICED TEA WITH AGAVE



Gintonic | SPANISH GIN & TONICS

Barça \$16
BLOOM GIN, GRAPEFRUIT,
JUNIPER, LOCAL ROSEMARY,
FEVER TREE TONIC

East Indies \$15
NOLETS, UBE, LIME,
LEMONGRASS, LOTUS CHIP,
FEVER TREE TONIC

Galleon \$15
PINK GIN, LEMON,
BERRY SHRUBB,
FEVER TREE TONIC

Son of Sevilla \$15
TANQUERAY FLOR DE SEVILLA,
ST. GERMAIN, LIME, VANILLA,
STAR ANISE, APRICOT TONIC

Spanish Holiday \$15
KETEL ONE GRAPEFRUIT & ROSE,
BONAL, ORANGE CORDIAL, LEMON,
CUCUMBER, SODA

Membrillo \$15
BULLDOG GIN, QUINCE,
WINTER ORANGE, SAFFRON,
MEYER LEMON, FEVER TREE
MEDITERRANEAN TONIC

Cócteles Españolas | SPANISH STORIES

Paradise Gardens \$15
GREY GOOSE CITRUS VODKA,
PATRON CITRONGE MANGO,
POMEGRANATE, LEMON,
DRAGONFRUIT AIR

San Sebastian Sling \$15
BOMBAY SAPPHIRE, CITRUS
ATXA PATXARAN, BENEDECTINE,
CREME DE MURE

Pamplona Afternoon \$14
BCN GIN, PATXARAN,
MEYER LEMON,
SPARKLING GARNACHA

Canary Magic \$15
RON ZACAPPA, LEMON,
BANANA INFUSED HENNESSY,
PINEAPPLE HONEY,
PEYCHAUDS, TONIC WATER

Isabella's Colada \$16
BACARDI 8, MEZCAL UNION,
PANDAN COCONUT CREAM,
PINEAPPLE, LEMONGRASS

Morrofino \$15
ABSOLUT JUICE APPLE EDITION
MARTINI BIANCO, LEMON,
ORANGE CORDIAL,
FLAMED APPLE MIST

Cócteles Vanguardia | MODERN COCKTAILS

The Passion of a Mojito \$15
HERBAL TEA INFUSED BACARDI,
PASSIONFRUIT, MINT, LIME,
EGG WHITE, MARTINI PROSECCO

The Sun Never Sets \$15
CAZADORES BLANCO, LIME,
PARTIDA ANEJO, LICOR 43,
BENEDECTINE, PINEAPPLE
MEZCAL TORCHED ESPUMA

Salt Air Margarita \$15
DON JULIO BLANCO TEQUILA,
AGAVE, LIME, GREY SALT "AIR"

Port of Spain \$15
MONTELOBOS MEZCAL VIDA,
ANGOSTURA, LIME
HIBISCUS ROSE VANILLA AIR

Cócteles Inspirado | S.F. BAY AREA INSPIRED

Championship "Policy" \$16
JW BLACK, CARPANO ANTICA,
ANGOSTURA BITTERS
CASA PIENA BARREL SMOKE,
NINER GOLD

The Castro \$14 / \$38
ESPOLON BLANCO,
DRY CURACAO, FINO SHERRY,
FRESNO CHILE, LIME,
PRIDE RAINBOW

Sutter Smash \$14
BULLEIT BOURBON,
CYNAR, APRICOT,
MINT, LEMON

Widower's Kiss \$16
ANGELS ENVY BOURBON,
SANTA TERESA 1796,
BACARDI SPICED, MAPLE,
PEDRO XIMENEZ, CAP CORSE

Slushitos | FROZEN DRINKS

Rebujito Frozé \$12
LA CIGARRERA MANZANILLA,
LEMON, ROSÉ WINE

Smoky Cokey \$12
LAGAVULIN 8YR,
HOUSE-MADE COLA

Sangria | SANGRÍA

RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES,
CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$10 / 750ml Porron \$36



Porrons

TRADITIONAL SPANISH
PARTY PITCHER
To Pass Around, ¡Vale!

