

C O Q U E T A



707.244.4350

Embutidos | SLICED, CURED MEATS

Jamón Serrano IMPORTED \$13

*Jamón Ibérico de Bellota 5j IMPORTED \$29

Fuet CATALAN SALAMI \$6

Chorizo IBERIAN SAUSAGE \$6

"El Plat Cap" CHEF'S SELECTION OF CURED MEATS \$26
Served with picos and pan de cristal con tomato confitura

Quesos | IBERIAN CHEESES
\$6 EACH

Valdeón BOLD AND SPICY GOAT AND COW'S MILK BLUE

Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK

"El Plat Cap de Queso" CHEF'S SELECTION OF
IBERIAN CHEESES \$16
served with membrillo, Marcona almond
and extra virgin olive oil torta

"El Gran Plat Cap" CHEF'S GRAND SELECTION OF
CURED MEATS AND CHEESES \$39
served with membrillo, Marcona almond,
extra virgin olive oil torta, pan de cristal, tomato confitura

Pintxos | BITE-SIZE SKEWERS
\$2.75 EACH offered table side

Boquerones WHITE ANCHOVIE, CAMPO REAL OLIVES,
PEARL ONION AND PIPARRA PEPPER

Chorizo ROASTED ARTICHOKE AND PIQUILLO PEPPER

Manchego JAMÓN SERRANO AND APRICOT-SHERRY CONSERVA

Montaditos | SPANISH TOAST

Pan con tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA \$5
ADD IMPORTED JAMÓN SERRANO \$10

Salmón Ahumado SMOKED SALMON WITH QUESO FRESCO
AND TRUFFLE HONEY \$9

Mar y montaña, "sea and mountain" IBÉRICO LARDO GENTLY
MELTED OVER SEA URCHIN WITH LOMO IBÉRICO JAMÓN \$15

Tapas Frías | COLD TAPAS

Aceitunas o Almendras HOUSECURED OLIVES OR
MARCONA ALMONDS \$5 EACH

Patatas Xips y Salsa Aperitivo SMOKEY POTATO CHIPS WITH
SHAVED MANCHEGO AND MEMBRILLO-VERMOUTH VINEGAR \$4

Calabacin a la parrilla SUMMER SQUASH WITH ROMESCO,
SHAVED MANCHEGO AND CRUSHED MARCONA ALMONDS \$13

Ensalada de Kale LACINATO KALE WITH PICKLED STONE FRUIT,
CANDIED ALMONDS, CAÑA DE CABRA, CHERRY CONFITURA AND
WARM FRESH GARBANZO VINAIGRETTE \$14

Ensalada de Hinojo SHAVED FENNEL WITH DRY CURED BLACK
OLIVES, GUINDILLA VINAIGRETTE, PICKLED KUMQUATS,
TOASTED PINENUTS, AND FENNEL FRONDS \$14

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

Chef/Owner MICHAEL CHIARELLO

Executive Chef DOMINICK MAIETTA

Chef de Cuisine JOAQUIM COLL

General Manager MATTHEW ENGELBRACHT

Tapas Calientes | HOT TAPAS

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

Croquetas de Pollo CHICHARRON CRUSTED CHICKEN
AND ENGLISH PEA CROQUETAS WITH CURED SEASONAL
CITRUS \$10

Pimientos de Padrón ROASTED PADRÓN PEPPERS WITH
JAMÓN SERRANO AND SHERRY VINEGAR \$10

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS
WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY
BREAD \$15

*"Sunny side-up" Huevo WITH SHRIMP, CRISPY POTATO, GARLIC
CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$14

Pulpo a la Parrilla WOOD GRILLED OCTOPUS WITH PIMENTÓN
CONFIT POTATOES \$15

Albóndigas a la Feria GRILLED DUCK AND PORK MEATBALLS WITH
TART CHERRY-TEMPRANILLO SALSA AND CRISPY SHALLOT \$15

Raciones | LARGER, FAMILY STYLE

A LA BRASA / FROM THE WOOD GRILL

*"Gacho" Bistec WOOD GRILLED BONE-IN 32OZ NATURAL BEEF
RIBEYE WITH AROMATIC MOORISH PEPPER
SERVES 2-4 \$88

Lubina a la Brasa WOOD GRILLED (SEMI-BONELESS) BRANZINO
WITH MANZANILLA OLIVE AND PRESERVED MEYER LEMON
SALSA \$32

Pluma ACORN FED, SPANISH IBÉRICO DE BELLOTA
PORK SHOULDER LOIN WITH HONEY-CHILI GLAZE \$38

LA VERDURA / MARKET VEGETABLES

Verduras a la Catalana BROCCOLI DE CICCIO
"HEIRLOOM BROCCOLI" CATALAN STYLE WITH GARBANZOS,
CAPER-RAISIN PUREE, PINE NUTS, RAISINS AND GARLIC \$9

Setas al ajillo WILD AND CULTIVATED MUSHROOMS WITH
GARLIC, CHILLI, SHERRY AMONTILLADO \$10
ADD POACHED EGG \$3

Zanahorias en escabeche BABY CARROTS 3 WAYS, GRILLED,
MASHED, AND IN VINAIGRETTE, TARRAGON \$11

PAELLA / CLASSIC SPANISH RICE

Paella Mar y montaña, MADE WITH BOMBA RICE, GULF PRAWNS,
CLAMS, MUSSLES, ENGLISH PEAS, JAMÓN -LOBSTER BROTH,
CHORIZO, AND LEMON ALIOLI \$48

*Paella Valencian Style, MADE WITH BOMBA RICE, BRAISE RABBIT
AND CHICKEN, BABY GREEN BEANS, RED PEPPER,
MEYER LEMON, ROSEMARY, ROASTED CHICKEN BROTH AND
LEMON ALIOLI \$48

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

*What Chef Michael is eating now

Gintonic | SPANISH GIN & TONICS

Barça Gintonic \$14.50
BLOOM LONDON DRY
GIN, FEVER TREE TONIC,
GRAPEFRUIT AND THYME

Conquistador \$14
NOLET'S GIN, ANISE TONIC,
APPLE, CELERY, LEMON JUICE
FENNEL SALT RIM

La Venencia \$13
BULLDOG, LUSTAU FINO SHERRY
FEVER TREE TONIC

Galleon \$14
BEEFEATER, STRAWBERRY SHRUB,
LIME, APRICOT TONIC

Cócteles Vanguardia | MODERN COCKTAILS

"Salt Air" Margarita \$12
PUEBLO VIEJO BLANCO, AGAVE,
LIME, GREY SALT "AIR"

Beso de Barca \$14
PUEBLO VIEJO BLANCO, LIME,
RASPBERRY-JALAPENO SUGAR
ROSE AIR

Cócteles Inspirados | BAY AREA INSPIRED COCKTAILS

Championship "Policy" \$14
JW BLACK, CARPANO ANTICA,
ANGOSTURA BITTERS
CASA PIENA BARREL SMOKE

The Castro \$14
PUEBLO VIEJO BLNCO,
CURACAO, FINO SHERRY,
FRESNO CHILI, LIME

Sutter Smash \$14
FOUR ROSES BOURBON, CYNAR,
APRICOT, MINT, LEMON

Sangria | SANGRÍA

RED WINE, MANZANILLA SHERRY, CITRUS, GINGER BERRIES,
CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$9

WHITE WINE, ROASTED APPLES, SPICES, HOUSE
RECIPE
Glass \$9

Porróns

TRADITIONAL SPANISH
PARTY PITCHER

500ml... To Pass Around, ¡Vale!



Kalimotxo \$17
MEXICAN COKE, RED SANGRÍA
CINNAMON
A BASQUE FAVORITE

Agua de Valencia \$19
BULLDOG GIN, VODKA, CAVA
BLOOD ORANGE JUICE

Refrescos | SOFT LIBATIONS

J & T \$5
JUNIPER, LIME AND FEVER
TREE MEDITERRANEAN TONIC

Fever Tree Mediterranean Tonic \$4

Coca Cola Mexicana \$4

Limonada \$3
SPARKLING LEMONADE,
ROSEMARY, SEASONAL FRUIT

Old Fashion Sprite \$4

Diet Coke 8oz \$3

Housemade Tonic \$3
ANISE

VINO

BURBUJAS (50Z)

NAVERAN, CAVA BRUT ROSE, PENEDÉS 12
AVNYO, CAVA BRUT RESERVA, PENEDÉS 12
ETOILE, BRUT, NORTH COAST 15

Porróns | CARAFFE



BLANCOS/WHITES (250ML)

CASTELO DO PAPA, GODELLO, VALDEORRAS, 2017 15
GRANBAZAN, ALBARINO, RIAS BAIXAS, 2017 20
URIONDO, BIZKAIKO TXAKOLINA, BIZKAIA, 2017 15
HILL FAMILY, ALBARINO, NAPA VALLEY, 2018 16
PRIEST RANCH, GRENACHE BLANC, 2017 20
RIVERS MARIE 'BEARWALLOW', CHARDONNAY, 2017 30

ROSE/ROSADO

SAINTSBURY VIN GRIS ROSE, PINOT NOIR, TAP 15
SANS WINE CO, CARINENA, ANDERSON VALLEY, 375ML CAN 22
ZESTOS ROSADO, GARNACHA, MADRID, 2018 14

ROJO/RED (250ML)

CFV, ZINFANDEL, 'CIANA,' NAPA, 2014 19
CFV, CABERNET, 'BAMBINO E MAMMA,' NAPA, 2015 29
CVNE, TEMPRANILLO BLEND, RIOJA RESERVA, 2014 20
CAPCANCES 'LA NIT', GARNACHA, MONTSANT, 2016 18
EL CENTIMO, RIOJA CRIANZA, 2010 22
SUERTES DEL MARQUES '7 FUENTES', LISTAN NEGRO/
TINTILLA TENERIFE, 2016 18
CANDADO DE HAZA, TINTO FINO, RIBERA DEL DUERO, '15... 17
PARADOR, TEMPRANILLO, NAPA, 2013 20
MIRA, SYRAH, HYDE VINEYARD NAPA, 2015 25

Cerveza | BEER

Trumer Pilsner \$8
BERKELEY, CA [ON TAP]

Old Republic 'Dead Canary' Lager \$8
NEVADA CITY, CA [ON TAP]

Berryessa 'Whippersnapper' English mild Session Ale \$8
WINTERS, CA [ON TAP]

HenHouse 'Saison' \$8
SANTA ROSA, CA [ON TAP]

Estrella Damm Lager \$7
BARCELONA, SPAIN [IN BTL]

Fort Point 'Native' IPA \$8
SAN FRANCISCO, CA [ON TAP]

Sidra | HARD CIDER

isastegi
375oz \$14

PAIS VASCO, SPAIN

COQUETA

DESSERTS

Postre | **DESSERTS**
9.00 EACH

Tres Chocolates

El Greco

THREE VARIATIONS ON CHOCOLATE AND OLIVE OIL FINISHED WITH SEA SALT

Churro 'Fantasia'

Pablo Picasso

CRISPY SPANISH DOUGHNUTS WITH DRINKING CHOCOLATE AND MIXED BERRY POWDER

Bizcocho de Arroz con Leche

Salvador Dalí

WARM ARROZ CON LECHE CAKE WITH HUCKLEBERRIES, AND ARROZ CON LECHE ICE CREAM

Helado de Servicio Suave | **SOFT SERVE ICE CREAM**
8.00 EACH

Vanilla WITH PEDRO XIMENEZ REDUCTION AND ROASTED MARCONA ALMONDS

Chocolate WITH PEDRO XIMENEZ REDUCTION AND CHOCOLATE ROCKS

Swirl WITH PEDRO XIMENEZ REDUCTION, ROASTED MARCONA ALMONDS, AND CHOCOLATE ROCKS

Postres Pequeños | **DESSERT BITES**
4.00 EACH

Manchego cheesecake WITH CARAMEL POPCORN

Vinos Dulces | DESSERT WINES

California 2oz 375ml

FAR NIENTE, DOLCE, SAUVIGNON BLANC/SEMILLON, 2011 25 145

Spain 2oz

OLIVARES, MONASTRELL, JUMILLA,8 375ML,45

CESAR FLORIDO, MOSCATEL, CHIPIONA,8 375ML,45

LUSTAU, PX SAN EMILIO, JEREZ DE LA FRONTERA,8 750ML,45

Portugal 2oz

RARE WINE CO., VERDELHO, 'SAVANNAH', MADEIRA12

D'OLIVEIRA, MALVASIA 1994, MADEIRA, 35

D'OLIVEIRA, MALVASIA 1984, MADEIRA, 50

GRAHAM'S, 20 YEAR OLD TAWNY PORTO18

TAYLOR, LBV PORTO,10

Cafés | COFFEES

Stumptown Coffee Portland, OR

HOLLER MOUNTAIN / TRAPPER CREEK DECAF

2 CUP FRENCH PRESS 6 4 CUP FRENCH PRESS 12

Steven Smith Teamaker 22 OZ, \$6 EACH

ORGANICALLY GROWN, SUSTAINABLY FARMED SOURCING FROM THE FINEST
TEAS AND BOTANICALS FROM INDIA, CHINA, SRI LANKA AND AFRICA

BUNGALOW BLACK TEA BLEND

FEZ MOROCCAN MINT GREEN TEA

RED NECTAR CAFFEINE-FREE ROOIBOS BLEND