



N A P A V A L L E Y

Private Dining and Special Events

Coqueta means “flirt” or “infatuation” in Spanish, and represents Michael Chiarello and his team’s love and exploration of Spanish culture. Coqueta is our interpretation of Spanish cuisine, wine, and inspired cocktails, highlighting the bounty of Northern California. Our second location, Coqueta Napa Valley, finds its home right in the heart of Yountville in the historic Napa Valley.

Coqueta offers group dining and cocktail receptions in both indoor and outdoor spaces. Our outdoor spaces include the Coqueta Patio, the Veranda, and our Ottimo Terrace. Indoor spaces include our Cocina, our Chiarello Family Vineyards Tasting Salon and our indoor Ottimo space.

We look forward to seeing you and throwing your party or special event!

A toast to you and the memories made around the table.

Salud,

Michael Chiarello



COQUETA

N A P A V A L L E Y

OUR ACCOMODATIONS: We have various options for group accommodations dependent upon the size and needs of your group.

Cocina: (Private) This space can accommodate 32 guests for a private seated event or a private standing reception in our indoor dining room.

Chiarello Family Vineyards Salon: (Private) Located in V Marketplace, this private room can accommodate up to 20 guests and is completely private.

Veranda: This is one of our outdoor spaces that can accommodate up to 30 guests for a seated event.

Patio: Our other outdoor space that accommodates up to 40 guests on our high tables.

If you are interested in booking your next event with us, please contact our Special Events office! You can call us at 707.754.4467 or email us at specialevents@coquetanv.com.

\$40 Express Tapas Lunch Menu

Tapas Frias (Choose One)

El Gran Plat Cap Chef's grand selection of cured meats and Iberian cheeses with membrillo de naranja, marcona almonds, extra virgin olive oil tortas and pan de cristal con tomate

Ensalada de Kale Lacinato kale, pickled stone fruit, candied almonds, cana de cabra, cherry confitura with warm fresh garbanzo vinaigrette

Cogollos Flash grilled baby gem lettuce with roasted pepper, garlic and sherry vinaigrette

Tapas Calientes (Choose Two - One piece per person)

Croquetas de Pollo Chicharron crusted chicken and English pea croquetas with cured seasonal citrus

Pulpo a la Parrilla Wood grilled Mediterranean octopus, freshly dug fingerling potato, pimentón olive oil

Gambas Negras Olive oil poached head-on gulf prawns, black garlic and chili sauce

Albondigas a La Feria Duck and pork meatballs with tart cherry tempranillo salsa and crispy shallots

Postre (Choose One)

Manchego Cheesecake with caramel popcorn

Soft Serve Ice Cream Flavors change daily

Please note: Ingredients vary by season.

\$55 Lunch Menu

Tapas Frias

El Gran Plat Cap Chef's grand selection of cured meats and Iberian cheeses with membrillo de naranja, marcona almonds, extra virgin olive oil tortas and pan de cristal con tomate

Ensalada de Kale Lacinato kale, pickled stone fruit, candied almonds, cana de cabra, cherry confitura with warm fresh garbanzo vinaigrette

Tapas Calientes

Croquetas de Pollo Chicharron crusted chicken and English pea croquetas with cured seasonal citrus

Patatas Bravas Freshly dug, lightly smoked, crispy potatoes, bravas salsa and garlic alioli

Albondigas a La Feria Duck and pork meatballs with tart cherry tempranillo salsa and crispy shallots

Raciones (Choose one style of Paella)

Paella Mar y Montana Bomba rice, Jamón-lobster broth, Gulf prawns, clams, mussels, chorizo with English peas, & lemon alioli

Paella Valencian Style Bomba rice, braised rabbit and chicken, baby green beans, red pepper, meyer lemon, rosemary, roasted chicken broth and lemon alioli

Postre

Manchego Cheesecake with caramel popcorn

Churro "Fantasia" Crispy Spanish doughnuts with drinking chocolate and mixed berry powder

Please note: Ingredients vary by season.

\$65 Vegetarian Menu

Tapas Frias / Cold Tapas

El Plat Cap de Queso Chef's selection of Iberian cheeses with membrillo de naranja, marcona almonds, extra virgin olive oil tortas

Bikini de Espinacas Spinach sandwich with manchego cheese

Ensalada de Kale Lacinato kale, pickled stone fruit, candied almonds, cana de cabra, cherry confitura with warm fresh garbanzo vinaigrette

Ensalada de Hinojo Shaved fennel with dry cured black olives, guindilla vinaigrette, pickled kumquats, toasted pinenuts, and fennel fronds

Tapas Calientes / Hot Tapas

Cogollos Flash grilled baby gem lettuce with roasted pepper, garlic and sherry vinaigrette

Patatas Bravas Freshly dug, lightly smoked, crispy potatoes, bravas salsa and garlic alioli

Zanahorias en Escabeche Baby carrots 3 ways: grilled, mashed, and in vinaigrette, tarragon

Raciones y Verduras / Larger, Family Style

Vegetarian Paella The classic made with bomba rice, vegetable broth with broccoli Romanesco, baby turnips, judia blanca beans & lemon alioli

Verduras a la Catalana Caulilini "baby cauliflower" Catalan style with garbanzos, caper-raisin puree, pine nuts, raisins, and garlic

Postre / Dessert

Manchego Cheesecake with caramel popcorn

Churro "Fantasia" Crispy Spanish doughnuts with drinking chocolate and mixed berry powder

Please note: Ingredients vary by season.

\$70 Menu

Tapas Frias / Cold Tapas

El Gran Plat Cap Chef's grand selection of cured meats and Iberian cheeses with membrillo de naranja, marcona almonds, extra virgin olive oil tortas and pan de cristal con tomate

Bikini de Espinacas Spinach sandwich with manchego cheese

Ensalada de Kale Lacinato kale, pickled stone fruit, candied almonds, cana de cabra, cherry confitura with warm fresh garbanzo vinaigrette

Salmón Ahumado Smoked salmon with queso fresco and truffle honey

Tapas Calientes / Hot Tapas

Croquetas de Pollo Chicharron crusted chicken and English pea croquetas with cured seasonal citrus

Pulpo a la Parrilla Wood grilled Mediterranean octopus, freshly dug fingerling potato, pimentón olive oil

Gambas Negras Olive oil poached head-on gulf prawns, black garlic and chili sauce

Albondigas a La Feria Duck and pork meatballs with tart cherry tempranillo salsa and crispy shallots

Raciones y Verduras / Larger, Family Style

*CHOOSE ONE PAELLA

***Paella Mar y Montana** Bomba rice, Jamón-lobster broth, Gulf prawns, clams, mussels, chorizo with English peas, & lemon alioli

OR

***Paella Valencian Style** Bomba rice, braised rabbit and chicken, baby green beans, red pepper, meyer lemon, rosemary, roasted chicken broth and lemon alioli

Gaucho Bistec wood grilled Bone in 32oz. natural beef ribeye, aromatic moorish pepper

Verduras a la Catalana Caulilini "baby cauliflower" Catalan style with garbanzos, caper-raisin puree, pine nuts, raisins, and garlic

Postre / Dessert

Manchego Cheesecake with caramel popcorn

Churro "Fantasia" Crispy Spanish doughnuts with drinking chocolate and mixed berry powder

Please note: Ingredients vary by season.