



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](mailto:specialevents@coquetanv.com).*

## \$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.

## \$85 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

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

**Pluma** Acorn fed, Spanish Ibérico de Bellota pork shoulder loin with honey-chili glaze

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

**Setas al Ajillo** Wild and cultivated mushrooms with garlic, chili, and sherry

### 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.