

PINTXOS

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

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

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

QUESO Y EMBUTIDO

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

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

El Plat Cap de Queso CHEF'S SELECTION OF IBERIAN CHEESES \$16

BOCADILLOS

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

Cochinillo Segoviano FOREVER BROASTED SUCKING PIG PICKLED CUCUMBER AND GARLIC AOLI \$12

TAPAS FRIAS

Ensalada de Kale LACINATO KALE WITH PICKLED KUMQUAT, CANDIED ALMONDS, GOAT CHEESE, SMOKED TANGERINE CONFITURA AND FRESH CARBANZO VINAIGRETTE \$14

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

Olivos del Venedo WARM VINEYARD OLIVES WITH CITRUS AND FENNEL \$5

Almendras Marcona HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH GREY SALT \$5

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

TAPAS CALIENTES

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

 **Huevos Rotos** SUNNY SIDE UP WITH SHRIMP, CRISPY POTATO, GALIC CHIP, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$14

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

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, TOPPED WITH JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT \$9

Albondigas de Feria DUCK AND PORK MEATBALLS GRILLED OVER HARD WOOD, TOPPED WITH CHERRY TEMPRANILLO SALSA 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 MICRO CORIANDER \$98

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

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

LAS PAELLAS

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

Paella Mar y Montaña, HEAD-ON GULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH GARLIC SCAPES, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFFRITO, JAMON-SHELLFISH BROTH \$52

 **Paella Valenciana**, GRILLED RABBIT, FRESH SNAP PEAS, CARROTS, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFFRITO AND RABBIT BROTH \$52

DEL MERCADO

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

Espargos Trigueros DELTA ASPARAGUS, GENTLY GRILLED, SERVED OVER FIRE ROASTED ROMESCO SAUCE, TOPPED WITH REBOLLIN CHEESE AND PEA SPROUTS \$14

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

Chef Owner - Michael Chiarello

Director - Michael Iglesias

Culinary Director - Art Coutinho

Chef de Cuisine - Colton Hays

Cerveza | BEER

Trumer Pilsner \$8
BERKELEY, CA [IN BTL]

Lagunitas IPA \$8
PETALUMA, CA [IN BTL]

Estrella Galicia 0.0, NA\$8
BARCELONA, SPAIN [ON TAP]

Estrella Galicia, Lager\$8
BARCELON A, SPAIN [IN BTL]

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

Sidra | HARD CIDER

SASTEGi
375 ml / \$15
TOLOSA, SPAIN

POMA AUREA
6 OZ / \$12 / 25 OZ / \$39
ASTURIAS, SPAIN

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

Refrescos | SOFT LIBATIONS

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

Fever Tree Mediterranean Tonic \$4
Coca Cola Mexicana \$5
Old Fashion Sprite \$5

Limonada \$4
SPARKLING LEMONADE,
ROSEMARY, SEASONAL FRUIT

Diet Coke 8oz \$4

COQUETA



707.244.4350

Gintonic | SPANISH GIN & TONICS

N.V. Barça \$15
BCN PRIORAT GIN, FEVER TREE
TONIC, GRAPEFRUIT, JUNIPER,
RED GRAPES & LOCAL THYME

Membrillo \$14
BLOOM GIN. QUINCE ORANGE,
SAFFRON, MEYER LEMON, FEVER
TREE MEDITERRANEAN TONIC

Napa Lemon \$15
MALFY LEMON GIN,
LA CIGARRERA MANZANILLA,
WINTER LEMON TONIC

Cócteles Vanguardia | MODERN COCKTAILS

Guava Mojito \$14
MINT RUM, GUAVA, LIME, GINGER
FRESNO ESPUMA

Port of Spain \$14
MEZCAL, ANGOSTURA, LIME
HIBISCUS ROSE VANILLA AIR

"Salt Air" Margarita \$13
PUEBLO VIEJO BLANCO, AGAVE,
LIME, GREY SALT "AIR"

Cafe Quemado \$15
COFFEE INFUSED MAESTRO
SIERRA BRANDY, TOASTED
SPICES, RON ZACAPA 23 YR,
CLOCHE SMOKED

Cócteles Inspirados | NAPA VALLEY INSPIRED

Consorzio Martini \$16
FLEURETTE GIN, ATXA
VERMOUTH LIQUID ARBEQUINA
OLIVE

Championship "Policy" \$15
JW BLACK, CARPANO ANTICA,
ANGOSTURA BITTERS
CASA PIENA BARREL SMOKE,
NINER GOLD

The Castro \$14
PUEBLO VIEJO BLANCO,
DRY CURACAO, FINO SHERRY,
FRESNO CHILE, LIME,
PRIDE RAINBOW

Adios Felicia \$14
MEZCAL, ZIN JUICE,
TOBACCO AMONTILLADO
MEYER LEMON, HABANERO

Cócteles Espa- | SPANISH STORIES

Isabella's Colada \$15
BACARDI, MEZCAL,
PANDAN COCONUT CREAM,
PINEAPPLE, LEMONGRASS

Catalan Truffle Old Fashioned \$15
BLACK TRUFFLE HAVANA CLUB,
RON ZACAPA 23YR, HAZLENUIT,
SMOKED HONEY, TRUFFLES

Sangria | SANGRÍA

RED WINE, MANZANILLA SHERRY, CITRUS, GINGER BERRIES,
CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$9 / 750ml Porrón \$36

WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE
Glass \$9 / 750ml Porrón \$36

Porróns

TRADITIONAL SPANISH
PARTY PITCHER
500ml... To Pass Around, ¡Vale!



Rebujito \$17
MANZANILLA SHERRY, CINNAMON,
LEMON SODA

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