

PINTXOS

Dátiles	\$3
MEDJOOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA	
Fuet	\$3
CATALAN SAUSAGE, SPANISH OLIVE AND ESCALIVADA VEGETABLES WILD FENNEL	
Champinones	\$3
SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO	
Boquerones	\$3
SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA & PICKLED MEYER LEMON	
Pan con Tomate	\$5
ICONIC CRISTAL BREAD WITH TOMATO CONFITURA	
* El Gran Plat Cap	\$39
CHEF'S GRAND SELECTION OF CURED MEATS & CHEESES	

EMBUTIDOS

El Plat Cap	\$19
CHEF'S SELECTION OF CURED MEATS	
Jamón Serrano	\$15
REDONDO IGLESIAS, 16 MONTHS, IMPORTED	
* Jamón Ibérico de Bellota	\$29
ACORN FED, PURE BREED, IMPORTED	
Fuet	\$10
CATALAN DRY-CURED SAUSAGE	
Chorizo de Leon	\$12
ICONIC, ZESTY 100% IBERIAN SAUSAGE	

QUESOS

El Plat Cap de Queso	\$19
CHEF'S SELECTION OF IBERIAN CHEESES	
Torta De Casar	\$10
SOFT, RIPE IBERICO COW'S MILK CHEESE	
Caña de Cabra	\$10
TWO TEXTURED SOFT RIPENED GOAT'S MILK	
Manchego Crudo	\$10
EXQUISITE FARMSTEAD SHEEP'S MILK	

ENSALATAS

Ensalada de Kale	\$14
LACINATO KALE WITH CHARRED GOOSEBERRIES, GOAT CHEESE, CANDIED PISTACHIOS, GOOSEBERRY CONFITURA AND FRESH CARBANZO DRESSING	
Cogollos	\$15
GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN	

TAPAS FRIAS

Olivos del Venedo	\$9
WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL	
Almendras Marcona	\$7
HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT	
* Salmón Ahumado	\$12
SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY	
Huevos Nacionales	\$12
DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR	

TAPAS CALIENTES

Patatas Bravas	\$10
FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI	
* Bocadillo La Casa "Bikini"	\$12
ROASTED EGGPLANT, CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA	
Bocadillo De Cochinillo	\$8
TWELVE HOUR ROASTED PORK BELLY, PICKLED CUCUMBER, CALABRIAN CHILI AIOLI, HOUSE BRIOCHE	
Gambas Negras	\$18
OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD	
* Huevos Rotos	\$16
SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GALIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING	
Pulpo a la Parrilla	\$18
WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES	
Pimientos de Padron	\$9
FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT	
Croquetas de Pollo	\$12
CLASSIC CHICKEN & ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS	
Albondigas de Cordero	\$15
SPRING LAMB MEATBALLS WITH SULTANA RAISINS, MARCONA ALMONDS, SPICED YOGURT AND GREEN GARLIC MOJO	

DE LA BRASA

[FROM THE WOOD GRILL]

* Gaucho Bistec	\$98
32 OZ. TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS	
Lubina de Mar	\$36
MEDITERRANEAN SEA BASS WITH PEA RELISH, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO	
Pluma	\$42
IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE & PETIT NASTURTIUM LEAVES	

DEL MERCADO

Verduras a la Catalana	\$12
MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE	
Setas al Ajillo	\$14
GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, & POACHED EGG YOLK	
Trigueros de Espárragos con Romesco	\$14
GRILLED DELTA ASPARAGUS WITH FIRE ROASTED ROMESCO AND RIBOLIN CHEESE	

LAS PAELLAS

[PLEASE ALLOW 30-40 MINUTES TO PREPARE OUR PAELLAS]

Paella Mar y Montaña	\$52
HEAD-ON CULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFFRITO, AND JAMON-SHELLFISH BROTH	
* Paella Valenciana	\$48
GRILLED RABBIT, JUDIAS BLANCAS, ROASTED BABY ROOT VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFFRITO, AND RABBIT BROTH	
* Paella de Primavera	\$42
SPRING VEGETABLE PAELLA WITH FAVA BEANS, ENGLISH PEAS, WHITE ASPARAGUS, AND WILD MUSHROOMS WITH WHITE SOFFRITO AND FENNEL BROTH	

Gintonic | SPANISH GIN & TONICS

N.V. Barça	\$16
BCN PRIORAT GIN, FEVER TREE TONIC, GRAPEFRUIT, JUNIPER, RED GRAPES & LOCAL THYME	
Napa Lemon	\$15
MALFY LEMON GIN, LA CIGARRERA MANZANILLA, WINTER LEMON TONIC	
Spanish Holiday	\$15
KETEL ONE GRAPEFRUIT & ROSE, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA	
Membrillo	\$14
BLOOM GIN. QUINCE ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC	

Cócteles Espanolas | SPANISH STORIES

Isabella's Colada	\$15
BACARDI, MEZCAL, PANDAN COCONUT CREAM, PINEAPPLE, LEMONGRASS	
Paradise Gardens	\$15
GREY GOOSE CITRUS VODKA, PATRON CITRUS MANGO, POMEGRANATE, LEMON, DRAGONFRUIT AIR	
Catalan Truffle Old Fashioned	\$15
BLACK TRUFFLE HAVANA CLUB, RON ZACAPA 23YR, HAZLENUT, SMOKED HONEY, TRUFFLES	
Lisbon Shore Leave	\$13
WHITE PORT, CUCUMBER, MEYER LEMON, FEVER TREE ELDERFLOWER TONIC	

Cócteles Inspirados | NAPA VALLEY INSPIRED

Championship "Policy"	\$16
JW BLACK, CARPANO ANTICA, ANGOSTURA BITTERS, CASA PIENA BARREL SMOKE, FORTY NINER GOLD DUST	
The Castro	glass \$14 / 750 ml porron \$38
ESPOLON BLANCO, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW	

Cerveza | BEER

Trumer Pilsner	\$8	1906 Reserva Esp., Helles Bock	\$8
BERKELEY, CA [BTL]		GALICIA, SPAIN [BTL]	
Estrella Damm	\$7	Estrella Galicia O.O, NA	\$8
BARCELONA, SPAIN [BTL]		BARCELONA, SPAIN [ON TAP]	
Lagunitas IPA	\$8	Estrella Galicia, Lager	\$8
PETALUMA, CA. [BTL]		BARCELONA, SPAIN [BTL]	

Sidra | HARD CIDER

SASTEGI	375 ml / \$15
TOLOSA, SPAIN	
Stem Rose Off-Dry	12 oz / \$6
FT. COLLINS, COSTELLA	
Poma Aurea	6oz / \$12 25oz / \$39
ASTURIAS, SPAIN	

Refrescos | SOFT LIBATIONS

J & T	\$8	Fever Tree Mediterranean Tonic	\$4
JUNIPER, LIME AND FEVER TREE MEDITERRANEAN TONIC		Coca Cola Mexicana \$5	
Limonada	\$4	Old Fashion Sprite \$5	
CHOICES: *ROSEMARY BLUEBERRY *PASSION TAMARIND *STRAWBERRY MINT		Diet Coke 8oz / \$4	
		Aqua Panna \$5	

Cócteles Vanguardia | MODERN COCKTAILS

Guava Mojito	\$15
HERBAL TEA INFUSED BACARDI, PASSIONFRUIT, MINT, LIME, EGG WHITE, MARTINI PROSECCO	
"Salt Air" Margarita	\$13
DON JULIO BLANCO TEQUILA, AGAVE, LIME, GREY SALT "AIR"	
Cafe Quemado	\$15
COFFEE INFUSED MAESTRO SIERRA BRANDY, TOASTED SPICES, RON ZACAPA 23 YR, CLOCHE SMOKED	
Port of Spain	\$14
MONTELOBOS MEZCAL VIDA, ANGOSTURA, LIME HIBISCUS ROSE VANILLA AIR	

Sangria | SANGRÍA

Roja	glass \$9	750 ml porron \$36
RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE		
Blanca	glass \$9	750 ml porron \$36
WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE		



Porrons | TRADITIONAL SPANISH PARTY PITCHER
TO PASS AROUND, ¡VALE!

Rebujito	\$17
MANZANILLA SHERRY, CINNAMON, LEMON SODA	
Kalimotxo	\$17
MEXICAN COKE, RED SANGRÍA CINNAMON, A BASQUE FAVORITE	

COQUETA



707.244.4350