

PINTXOS  
BITE-SIZED SKEWERS

Served table side each \$3.5

**Dátiles**

MEDJOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA

**Fuet**

CATALAN SAUSAGE, SPANISH OLIVE AND ESCALIVADA VEGETABLES WILD FENNEL

**Champinones**

SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO

**Boquerones**

SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA & PICKLED MEYER LEMON

EMBUTIDOS  
SLICED CURED MEATS

**Pan con Tomate**

ICONIC CRISTAL BREAD WITH TOMATO CONFITURA

\$5

**El Plat Cap**

CHEF'S SELECTION OF CURED MEATS

\$30

**Jamón Serrano**

REDONDO IGLESIAS, 16 MONTHS, IMPORTED

\$15

\* **Jamón Ibérico de Bellota**

ACORN FED, PURE BREED, IMPORTED

\$32

**Fuet**

CATALAN DRY-CURED SAUSAGE

\$12

**Chorizo de Leon**

ICONIC, ZESTY 100% IBERIAN SAUSAGE

\$12

\* **El Gran Plat Cap**

CHEF'S GRAND SELECTION OF CURED MEATS & CHEESES

\$39

QUESOS  
IBERIAN CHEESES

**El Plat Cap de Queso**

CHEF'S SELECTION OF IBERIAN CHEESES

\$25

**Torta De Casar**

SOFT, RIPE IBERICO COW'S MILK CHEESE

\$10

**Caña de Cabra**

TWO TEXTURED SOFT RIPENED GOAT'S MILK

\$10

**Manchego Crudo**

EXQUISITE FARMSTEAD SHEEP'S MILK

\$10

ENSALATAS  
SALAD AND GREENS

**Ensalada de Kale**

LACINATO KALE WITH CHARRED GOOSEBERRIES, GOAT CHEESE, CANDIED PISTACHIOS, GOOSEBERRY CONFITURA AND FRESH CARBANZO DRESSING

\$15

**Cogollos**

GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN

\$16

TAPAS FRIAS  
COLD TAPAS

**Olivos del Venedo**

WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL

\$10

**Almendras Marcona**

HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT

\$8

\* **Salmón Ahumado**

SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY

\$14

**Huevos Nacionales**

DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR

\$14

TAPAS CALIENTES  
HOT TAPAS

**Patatas Bravas**

FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI

\$11

\* **Bocadillo La Casa "Bikini"**

ROASTED EGGPLANT, CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA

\$12

**Bocadillo De Cochinillo**

TWELVE HOUR ROASTED PORK BELLY, PICKLED CUCUMBER, CALABRIAN CHILI AIOLI, HOUSE BRIOCHE

\$16

**Gambas Negras**

OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD

\$18

\* **Huevos Rotos**

SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GALIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING

\$20

**Pulpo a la Parrilla**

WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES

\$18

**Pimientos de Padron**

FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT

\$10

**Croquetas de Pollo**

CLASSIC CHICKEN & ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS

\$12

**Albondigas de Cordero**

SPRING LAMB MEATBALLS WITH SULTANA RAISINS, MARCONA ALMONDS, SPICED YOGURT AND GREEN GARLIC MOJO

\$18

DE LA BRASA

FROM THE WOOD GRILL

\* **Gaucho Bistec**

32 OZ. TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS

\$120

**Lubina de Mar**

MEDITERRANEAN SEA BASS WITH PEA RELISH, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO

\$38

**Pluma**

IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE & PETIT NASTURTIUM LEAVES

\$44

DEL MERCADO

FROM THE MARKET

**Verduras a la Catalana**

MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE

\$12

**Setas al Ajillo**

GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, & POACHED EGG YOLK

\$14

**Trigueros de Espárragos con Romesco**

GRILLED DELTA ASPARAGUS WITH FIRE ROASTED ROMESCO AND RIBOLIN CHEESE

\$15

LAS PAELLAS

CLASSIC SPANISH RICE

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

**Paella Mar y Montaña**

HEAD-ON GULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFFRITO, AND JAMON-SHELLFISH BROTH

\$56

\* **Paella Valenciana**

GRILLED RABBIT, JUDIAS BLANCAS, ROASTED BABY ROOT VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFFRITO, AND RABBIT BROTH

\$50

\* **Paella de Primavera**

SPRING VEGETABLE PAELLA WITH FAVA BEANS, ENGLISH PEAS, WHITE ASPARAGUS, AND WILD MUSHROOMS WITH WHITE SOFFRITO AND FENNEL BROTH

\$48

## Gintonic | SPANISH GIN & TONICS

<b>Barça Gintonic</b>	\$17
BLOOM GIN, FEVER TREE TONIC, GRAPEFRUIT, JUNIPER, RED GRAPES & LOCAL THYME	
<b>Napa Lemon</b>	\$16
MALFY LEMON GIN, LA CIGARRERA MANZANILLA, WINTER LEMON TONIC	
<b>Spanish Holiday</b>	\$16
KETEL ONE GRAPEFRUIT & ROSE, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA	
<b>Membrillo</b>	\$16
BLOOM GIN, QUINCE ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC	

## Cócteles Espanolas | SPANISH STORIES

<b>Isabella's Colada</b>	\$17
BACARDI, MEZCAL, PANDAN COCONUT CREAM, PINEAPPLE, LEMONGRASS	
<b>Paradise Gardens</b>	\$16
GREY GOOSE CITRUS VODKA, PATRÓN CITRUS ORANGE, POMEGRANATE, LEMON, DRAGONFRUIT AIR	
<b>Catalan Truffle Old Fashioned</b>	\$18
BLACK TRUFFLE HAVANA CLUB, RON ZACAPA 23YR, HAZLENUT, SMOKED HONEY, TRUFFLES	
<b>Lisbon Shore Leave</b>	\$16
WHITE PORT, CUCUMBER, MEYER LEMON, FEVER TREE ELDERFLOWER TONIC	

## Cócteles Inspirados | BAY AREA INSPIRED

<b>Championship "Policy"</b>	\$17
JW BLACK, CARPANO ANTICA, ANGSTURTA BITTERS, CASA PIENA BARREL SMOKE, FORTY NINER GOLD DUST	
<b>The Castro</b>	glass \$16 / 750 ml porron \$42
ESPOLON BLANCO, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW	

## Cerveza | BEER

<b>Henhouse Saison</b>	\$8	<b>Estrella Damm</b>	\$8
SANTA ROSA, CA. [ON TAP]		BARCELONA, SPAIN [BTL]	
<b>Trade Brewing Pale Ale</b>	\$8	<b>1906 Reserva Esp., Helles Bock</b>	\$8
NAPA, CA. [ON TAP]		GALICIA, SPAIN [BTL]	
<b>Trumer Pilsner</b>	\$8	<b>Estrella Galicia 0.0, NA</b>	\$8
BERKELEY, CA [ON TAP]		BARCELONA, SPAIN [BTL]	
<b>Lagunitas IPA</b>	\$8	<b>Estrella Galicia, Lager</b>	\$8
PETALUMA, CA. [BTL]		BARCELONA, SPAIN [BTL]	
<b>Hanabi Lager</b>	\$25		
NAPA, CA. [BTL]			

## Sidra | HARD CIDER

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

## Refrescos | SOFT LIBATIONS

<b>J &amp; T</b>	\$8	<b>Fever Tree</b>	\$4
JUNIPER, LIME AND FEVER TREE MEDITERRANEAN TONIC		MEDITERRANEAN TONIC	
<b>Limonada</b>	\$4	<b>Coca Cola Mexicana</b>	\$5
CHOICES: *ROSEMARY BLUEBERRY *PASSION TAMARIND *STRAWBERRY MINT		<b>Old Fashion Sprite</b>	\$5
		<b>Diet Coke</b>	8oz / \$4
		<b>Aqua Panna</b>	\$6
		<b>San Pellegrino</b>	\$6

## Cócteles Vanguardia | MODERN COCKTAILS

<b>Manzanilla Mule</b>	\$16
LA CIGARRERA MANZANILLA, ST GERMAIN ELDERFLOWER LIQUOR, LIME, GINGER BEER	
<b>"Salt Air" Margarita</b>	\$16
DON JULIO BLANCO TEQUILA, AGAVE, LIME, GREY SALT "AIR"	
<b>Cafe Quemado</b>	\$16
COFFEE INFUSED MAESTRO SIERRA BRANDY, TOASTED SPICES, RON ZACAPA 23 YR, CLOCHE SMOKED	
<b>Port of Spain</b>	\$16
MONTELOBOS MEZCAL VIDA, ANGSTURTA, LIME HIBISCUS ROSE VANILLA AIR	

## Sangria | SANGRÍA

<b>Roja</b>	glass \$10	750 ml porron \$44
RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE		
<b>Blanca</b>	glass \$10	750 ml porron \$44
WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE		



## Porrons | TRADITIONAL SPANISH PARTY PITCHER

TO PASS AROUND, ¡VALE!

<b>Rebujito</b>	\$36
MANZANILLA SHERRY, CINNAMON, LEMON SODA	
<b>Kalimotxo</b>	\$40
MEXICAN COKE, RED SANGRÍA CINNAMON, A BASQUE FAVORITE	

# COQUETA



707.244.4350