

PINTXOS
BITE-SIZED SKEWERS

Offered 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

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

Cócteles Espanolas | SPANISH STORIES

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

Cócteles Inspirados | BAY AREA INSPIRED

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

Cerveza | BEER

Henhouse Saison	\$8	Estrella Damm	\$8
SANTA ROSA, CA. [ON TAP]		BARCELONA, SPAIN [BTL]	
Trade Brewing Pale Ale	\$8	1906 Reserva Esp., Helles Bock	\$8
NAPA, CA. [ON TAP]		GALICIA, SPAIN [BTL]	
East Brother Bohemian Pilsner	\$8	Estrella Galicia 0.0, NA	\$8
RICHMOND, CA [BTL]		BARCELONA, SPAIN [BTL]	
Almanac LOVE Hazy IPA	\$8	Estrella Galicia, Lager	\$8
ALAMEDA, CA. [BTL]		BARCELONA, SPAIN [BTL]	
Hanabi Lager	\$25		
NAPA, CA. [BTL]			

Sidra | HARD CIDER

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

Refrescos | SOFT LIBATIONS

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

Cócteles Vanguardia | MODERN COCKTAILS

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

Sangria | SANGRÍA

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



Porrons | TRADITIONAL SPANISH PARTY PITCHER

TO PASS AROUND, ¡VALE!

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

COQUETA



707.244.4350