

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

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

Valdeon

PASTEURIZED COW'S & GOAT'S MILK BLUE CHEESE

\$10

MONTADITOS
OPEN FACE SANDWICHES

Pan con Tomate

ICONIC CRISTAL BREAD WITH TOMATO CONFITURA

\$5

* **Salmón Ahumado**

SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY

\$14

ENSALATAS
SALADS

Ensalada de Kale

LACINTO KALE WITH STRAWBERRIES, GOAT CHEESE, CANDIED PISTACHIOS, STRAWBERRY CONFITURA, AND FRESH GARBANZO 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

Huevos Nacionales

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

\$14

TAPAS CALIENTES
HOT TAPAS

* **Bocadillo La Casa "Bikini"**

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

\$12

Bocadillo De Cochinito

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

Croquetas de Pollo

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

\$12

Albondigas a la Feria

DUCK & PORK MEATBALLS, TART CHERRY TEMPRANILLO SALSA & CRISPY SHALLOTS

\$18

DE LA BRASA
FROM THE WOOD GRILL

* **Gaucha Bistec**

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

\$120

Lubina de Mar

MEDITERRANEAN SEA BASS, PRESERVED MEYER LEMON, AND 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

Patatas Bravas

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

\$11

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, & EGG YOLK ADD POACHED EGG \$3

\$14

Espárragos con Romesco

GRILLED ASPARAGUS WITH FIRE ROASTED ROMESCO AND MANCHEGO CHEESE

\$15

Pimientos de Padron

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

\$10

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 & CHICKEN, ROASTED BABY ROOT VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFFRITO, AND RABBIT BROTH

\$50

* **Paella de Primavera**

SPRING VEGETABLE PAELLA WITH ENGLISH PEAS, AND WILD MUSHROOMS, LOCAL MARKET GREENS WITH WHITE SOFFRITO AND FENNEL BROTH

\$48

Gintonic | SPANISH GIN & TONICS

Barça BLOOM GIN, FEVER TREE TONIC, GRAPEFRUIT, JUNIPER, RED GRAPES & LOCAL THYME	\$17
Napa Lemon MALFY LEMON GIN, LA CIGARRERA MANZANILLA, WINTER LEMON TONIC	\$16
Spanish Holiday KETEL ONE GRAPEFRUIT & ROSE, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA	\$16
Membrillo BLOOM GIN, QUINCE ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC	\$16
Galleon BEEFEATER LONDON DRY GIN, LIME, STRAWBERRY-APRICOT SHRUB	\$16
Conquistador NORDES GIN, ANISE TONIC, APPLE, LEMON, FENNEL SALT RIM	\$16

Cócteles Espanolas | SPANISH STORIES

Isabella's Colada BACARDI, MEZCAL, PANDAN COCONUT CREAM, PINEAPPLE, LEMONGRASS	\$17
Sutter Smash FOUR ROSES BOURBON, MEYER LEMON, APRICOT TONIC, MINT	\$16
Catalan Truffle Old Fashioned BLACK TRUFFLE HAVANA CLUB, RON ZACAPA 23YR, HAZLENUIT, SMOKED HONEY, TRUFFLES	\$18
Lisbon Shore Leave WHITE PORT, CUCUMBER, MEYER LEMON, FEVER TREE ELDERFLOWER TONIC	\$16

Cerveza | BEER

East Brother Bohemian Pilsner RICHMOND, CA [BTL]	\$8	Estrella Damm BARCELONA, SPAIN [BTL]	\$8
Almanac LOVE Hazy IPA ALAMEDA, CA. [BTL]	\$8	1906 Reserva Esp., Helles Bock GALICIA, SPAIN [BTL]	\$8
		Estrella Galicia 0.0, NA BARCELONA, SPAIN [BTL]	\$8
		Estrella Galicia, Lager BARCELONA, SPAIN [BTL]	\$8

Sidra | HARD CIDER

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

Refrescos | SOFT LIBATIONS

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

Cócteles Vanguardia | MODERN COCKTAILS

Manzanilla Mule LA CIGARRERA MANZANILLA, ST GERMAIN ELDERFLOWER LIQUOR, LIME, GINGER BEER	\$16
"Salt Air" Margarita MAESTRO DOBEL TEQUILA, AGAVE, LIME, GREY SALT "AIR"	\$16
Beso de Barça MAESTRO DOBEL TEQUILA, LIME, RASPBERRY-JALAPENO SUGAR, ROSE AIR	\$16
Mojito "Costa Brava" AREHUCAS RUM, LIME, MINTED CANE SUGAR, LIME "AIR"	\$16

Cócteles Inspirados | BAY AREA INSPIRED

Championship "Policy" JW BLACK, CARPANO ANTICA, ANGOSTURA BITTERS, CASA PIENA BARREL SMOKE, FORTY NINER GOLD DUST	\$17
The Castro MAESTRO DOBEL TEQUILA, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW	glass \$16 / 500 ml porron \$42

Sangria | SANGRÍA

Roja RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE	glass \$10	500 ml porron \$44
Blanca WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE	glass \$10	500 ml porron \$44



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

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

C O Q U E T A



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