

Embutidos | SLICED, CURED MEATS

Jamón Serrano HOUSE CURED \$12

*Jamón Ibérico de Bellota IMPORTED \$29

Fuet HOUSE CURED CATALAN SALAMI \$6

Chorizo HOUSE CURED \$6

"El Plat Cap" CHEF'S SELECTION OF CURED MEATS \$26
Served with picos and pan de cristal con tomáquet

Quesos | IBERIAN CHEESES
\$6 EACH

Valdeón BOLD AND SPICY GOAT AND COW'S MILK BLUE

Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK

"El Plat Cap de Queso" CHEF'S SELECTION OF
IBERIAN CHEESES \$16
served with housemade membrillo, Marcona almond
and extra virgin olive oil torta

"El Gran Plat Cap" CHEF'S GRAND SELECTION OF
CURED MEATS AND CHEESES \$38
served with housemade membrillo, Marcona almond,
extra virgin olive oil torta, pan de cristal, tomáquet

Pintxos | BITE-SIZE SKEWERS
\$2.75 EACH offered table side

Boquerones WHITE ANCHOVIE, CAMPO REAL OLIVES,
PEARL ONION AND PIPARRA PEPPER

Chorizo ROASTED ARTICHOKE AND PIQUILLO PEPPER

Manchego JAMÓN SERRANO AND APRICOT-SHERRY CONSERVA

Tortilla de Espinacas SPINACH TORTILLA WITH CAÑA DE CABRA,
RAISIN AND PINENUT

Huevos de Codorniz QUAIL EGG "DIABLO", PICKLED
MUSTARD SEED AND JAMÓN SERRANO

Montaditos | OPEN FACE
SANDWICHES

Pan con tomate ICONIC CRISTAL BREAD AND TOMÁQUET \$5
ADD HOUSE CURED JAMÓN SERRANO \$10

Salmón Ahumado SMOKED SALMON, QUESO FRESCO
AND TRUFFLE HONEY \$8

Mar y montaña, "sea and mountain" IBÉRICO LARDO GENTLY
MELTED OVER SEA URCHIN WITH LOMO IBÉRICO \$14

Tapas Frías | COLD TAPAS

Aceitunas y Almendras HOUSECURED OLIVES AND
MARCONA ALMONDS \$5 EACH

Patatas Xips y Salsa Aperitivo SMOKEY POTATO CHIPS WITH
SHAVED MANCHEGO AND MEMBRILLO-VERMOUTH VINEGAR \$4

Huevos Nacional DEVILED EGGS FILLED WITH ENGLISH PEA AND
SMOKED PIMENTÓN ALIOLI, ON PICKLED SAFFRON
POTATO WITH OLIVE OIL POACHED BONITO \$7

*Espárragos Trigueros A LA PARRILLA WITH COAL ROASTED
ROMESCU SAUCE \$12

Ensalada de Kale LACINATO KALE, PRESERVED KUMQUATS,
CAÑA DE CABRA, MARCONA ALMONDS, MANDARINS
CONFITURA WITH WARM GARBANZO DRESSING \$13

Tapas Calientes | HOT TAPAS

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY
POTATOES, BRAVAS SALSA AND GARLIC ALIOLI \$8

Croquetas de Pollo CHICHARRON CRUSTED CHICKEN
AND ENGLISH PEA CROQUETAS WITH CURED SEASONAL
CITRUS \$9

**"Bikini" BRIOCHE A LA PLANCHA WITH CAÑA DE CABRA,
ROASTED EGGPLANT AND QUINCE JALEA \$10

Pimientos de Padrón PADRÓN PEPPERS WITH
JAMÓN SERRANO AND SHERRY VINEGAR \$10

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS
WITH BLACK GARLIC AND CHILI SAUCE \$14

**"Sunny side-up" Huevo WITH SHRIMP, CRISPY POTATO, GARLIC
CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$13

Pulpo a la Parrilla WOOD GRILLED MEDITERRANEAN OCTOPUS,
FRESHLY DUG FINGERLING POTATO, PIMENTÓN OLIVE OIL \$14

Albóndigas a la Feria DUCK AND PORK MEATBALLS WITH
TART CHERRY-TEMPRANILLO SALSA AND CRISPY SHALLOT \$14

Raciones | LARGER, FAMILY STYLE

A LA BRASA / FROM THE WOOD GRILL

**"Gaucho" Bistec WOOD GRILLED BONE-IN 32OZ NATURAL BEEF
RIBEYE WITH AROMATIC MOORISH PEPPER
SERVES 2-4 \$84

Lubina a la Brasa WOOD GRILLED [SEMI-BONELESS] BRANZINO
WITH MANZANILLA OLIVE AND PRESERVED MEYER LEMON
SALSA \$32

Pluma ACORN FED, SPANISH IBÉRICO DE BELLOTA
PORK SHOULDER LOIN WITH HONEY-CHILI GLAZE \$38

LA VERDURA / MARKET VEGETABLES

Verduras a la Catalana BROCCOLI SPICARELLO, CATALAN STYLE
WITH GARBANZOS, CAPER-RAISIN PUREE, PINE NUTS, RAISINS
AND GARLIC \$8

Setas al ajillo WILD AND CULTIVATED MUSHROOMS WITH
GARLIC, CHILLI AND SHERRY \$10

PAELLA / SPANISH RICE

*Paella, THE CLASSIC, MADE WITH BOMBA RICE, JAMÓN
SERRANO-SHELLFISH BROTH, GULF SHRIMP, CLAMS,
CHORIZO WITH ASPARAGUS, ARTICHOKE CHIPS, SUGAR PEA,
MUSTARD FLOWER AND LEMON ALIOLI
\$45 SERVES 2-3

(please allow 30-40 minutes to prepare)

*What Chef Michael is eating now

Chef de Cuisine DOMINICK MAIETTA

3% WILL BE ADDED FOR SAN FRANCISCO CITY MANDATE

DUE TO CALIFORNIA DROUGHT CONDITIONS, WATER WILL
ONLY BE SERVED UPON REQUEST