

Cerveza | BEER

Berryessa Breweing Pilsner \$8 Estrella Galicia \$7
 Berryesa, CA [ON TAP] LA CORUNA, SPAIN

Fieldwork \$8 Estrella Inedit \$8
 Rotating IPA BARCELONA, SPAIN [WHEAT]
 BERKELEY, CA [ON TAP]

Estrella Damm \$7
 BARCELONA, SPAIN

Sidra | HARD CIDER

Trabanco
 12 oz \$14 / 25 oz \$26
 ASTURIAS, SPAIN

Maeloc
 12 oz \$9
 GALICIA, SPAIN

Isastegi \$18
 AZUR, SPAIN

Tilted Shed Ciderworks
 25 oz \$30
 WINDSOR, CA

Refrescos | SOFT LIBATIONS

J & T \$5
 JUNIPER, LIME AND FEVER
 TREE MEDITERRANEAN TONIC

Fever Tree Mediterranean Tonic \$4

Coca Cola Mexicana \$4

Limonada \$3
 SPARKLING LEMONADE,
 ROSEMARY, SEASONAL FRUIT

Old Fashion Sprite \$4

Diet Coke 8oz \$3

Housemade Tonic \$3
 ANISE



415.704.8866

Gintonic | SPANISH GIN & TONICS

Barça Gintonic \$14.50
 BLOOM LONDON DRY GIN,
 INDI TONIC, GRAPEFRUIT AND
 THYME

Conquistador \$14
 BULLDOG GIN, ANISE TONIC,
 APPLE, LEMON JUICE
 FENNEL SALT RIM

Spanish Holiday \$14
 BONAL GENTIANE-QUINA,
 VODKA, LEMON AND SODA

Jerez Fintonic \$12
 LUSTAU FINO SHERRY
 FEVER TREE TONIC

Galleon \$14
 BEEFEATER LONDON DRY GIN,
 LIME AND STRAWBERRY SHRUB

Flaca \$13
 BULLDOG GIN, LEMONGRASS
 TONIC, MAELOC HARD CIDER

Castizos | SPANISH INSPIRED COCKTAILS

De Copas con Dalí \$13
 YZAGUIRRE VERMOUTH BLANCO,
 CAMPARI, ORANGE, LEMON,
 CAVA ROSE

La Venencia \$13
 WINT & LILA GIN
 LUSTAU FINO SHERRY
 LEMON INDI & CO BOTANICAL
 TONIC

El Madrazo \$13
 WINT & LILA GIN
 YZAGUIRRE VERMOUTH BLANCO
 & ROJO, ORANGE CURACAO,
 BITTERS

Marrasquino \$12
 LUSTAU FINO SHERRY
 YZAGUIRRE VERMOUTH BLANCO &
 ROJO, MARASCHINO,
 ORANGE JUICE

Sangria | SANGRÍA

RED WINE, MANZANILLA SHERRY, CITRUS, GINGER BERRIES,
 CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
 Glass \$9 / 750ml Porrón \$36

WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE
 Glass \$9 / 750ml Porrón \$36

Cócteles Vanguardia | MODERN COCKTAILS

Mojito "Costa Brava" \$12
 AREHUCAS RUM, LIME,
 MINTED CANE SUGAR
 LIME "AIR"

Beso de Barca \$12
 PUEBLO VIEJO BLANCO,
 LIME, RASPBERRY-
 JALAPENO SUGAR ROSE
 "AIR"

"Salt Air" Margarita \$12
 PUEBLO VIEJO BLANCO, AGAVE,
 LIME, GREY SALT "AIR"

The Sun Never Sets \$13
 PARTIDA AÑEJO, LICOR43,
 LIME, PINEAPPLE.
 MEZCAL ESPUMA

Cócteles Inspirados | SF INSPIRED COCKTAILS

Crimson & Fog \$14
 RITTENHOUSE RYE, CAMPARI,
 PUNT E MES, STAR ANISE
 NOLA COFFEE LIQUEUR

Championship "Policy" \$14
 JW BLACK, CARPANO ANTICA,
 ANGSTURA BITTERS
 CASA PIENA BARREL SMOKE

The Castro \$13
 PUEBLO VIEJO BLANCO,
 CURACAO, FINO SHERRY,
 FRESNO CHILE, LIME

Sutter Smash \$13
 FOUR ROSES BOURBON, CYNAR,
 APRICOT, MINT, LEMON

Porróns

TRADITIONAL SPANISH
 PARTY PITCHER

500ml... To Pass Around, ¡Vale!



Rebujito \$17
 MANZANILLA SHERRY,
 CINNAMON, LEMON SODA

Kalimotxo \$17
 MEXICAN COKE, RED SANGRÍA
 CINNAMON
 A BASQUE FAVORITE

Clara \$17
 ESTRELLA DAMM,
 ROSEMARY LEMON SODA,
 ORANGE BITTERS

Agua de Valencia \$19
 BULLDOG GIN, VODKA, CAVA
 BLOOD ORANGE JUICE

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

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
IBÉRIAN 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" IBÉRIKO LARDO GENTLY
MELTED OVER SEA URCHIN WITH LOMO IBÉRIKO \$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

*Falso Tuetano de Delicata ROASTED DELICATA SQUASH, MARROW
BEAN PUREE, MIGAS, ROMESCU \$14

.Ensalada de Kale LACINATO KALE, CAÑA DE CABRA, PECANS,
TANGERINE CONFITURA, POMEGRANATE, PICKLED PERSIMMONS
WITH WARM FRESH CARBANZO 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

**"Gaucha" 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 IBÉRIKO DE BELLOTA
PORK SHOULDER LOIN WITH HONEY-CHILI GLAZE \$38

LA VERDURA / MARKET VEGETABLES

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

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

PAELLA / SPANISH RICE

*Paella, THE CLASSIC, MADE WITH BOMBA RICE, JAMÓN
SERRANO-SHELLFISH BROTH, GULF SHRIMP, CLAMS,
CHORIZO WITH BABY CARROTS, GIGANTE BEANS, PICKLED
GARLIC SCAPES AND LEMON ALIOLI \$45
(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