

COQUETA



415.704.8866

Gintonic | SPANISH GIN & TONICS

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

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

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

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

Jerez Fintonic \$12
LUSTAU FINO SHERRY FEVER TREE TONIC

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

Castizos | SPANISH INSPIRED COCKTAILS

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

El Madrazo \$13
BULLDOG GIN YZAGUIRRE VERMOUTH BLANCO & ROJO, ORANGE CURAÇAO, BITTERS

La Venencia \$13
BULLDOG LUSTAU FINO SHERRY FEVER TREE TONIC

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

Cerveza | BEER

Berryessa Breweing Pilsner \$8
Berryessa, CA [ON TAP]

Fieldwork \$8
Rotating IPA
BERKELEY, CA [ON TAP]

Estrella Damm \$7
BARCELONA, SPAIN

Estrella Inedit \$8
BARCELONA, SPAIN [WHEAT]

Sidra | HARD CIDER

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

Maeloc
12 oz \$9
GALICIA, SPAIN

Refrescos | SOFT LIBATIONS

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

Limonada \$3
SPARKLING LEMONADE, ROSEMARY, SEASONAL FRUIT

Housemade Tonic \$3
ANISE

Fever Tree Mediterranean Tonic \$4

Coca Cola Mexicana \$4

Old Fashion Sprite \$4

Diet Coke 8oz \$3

Cócteles Vanguardia | MODERN COCKTAILS

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

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

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

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

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

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

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

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

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 IMPORTED \$13

*Jamón Ibérico de Bellota 5j IMPORTED \$29

Fuet CATALAN SALAMI \$6

Chorizo IBERIAN SAUSAGE \$6

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

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 \$39
served with housemade membrillo, Marcona almond, extra virgin olive oil torta, pan de cristal, tomato confitura

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 CRYSTAL BREAD, TOMATO CONFITURA \$5
ADD HOUSE CURED JAMÓN SERRANO \$10

Salmón Ahumado SMOKED SALMON, QUESO FRESCO AND TRUFFLE HONEY \$9

Mar y montaña, "sea and mountain" IBERICO LARDO GENTLY MELTED OVER SEA URCHIN WITH LOMO IBERICO \$15

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 Nacionales 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, POMAGRANATE, PEAR CONFITURA, PICKLED PERSIMMONS, PEPITAS WITH WARM CARBANZO DRESSING \$14

Chef de Cuisine DOMINICK MAIETTA

Tapas Calientes | HOT TAPAS

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES, BRAVAS SALSA AND GARLIC ALIOLI \$10

Croquetas de Pollo CHICHARRON CRUSTED CHICKEN AND ENGLISH PEA CROQUETAS WITH CURED SEASONAL CITRUS \$10

*"Bikini" BRIOCHE A LA PLANCHA WITH CAÑA DE CABRA, ROASTED EGGPLANT AND QUINCE JALEA \$12

Coles de Bruselas CRISPY FRIED BRUSSELS SPROUTS, YOGURT CREMOSO, SWEET PIMENTÓN \$10

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE \$15

*"Sunny side-up" Huevo WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$14

Pulpo a la Parrilla WOOD GRILLED MEDITERRANEAN OCTOPUS, FRESHLY DUG FINGERLING POTATO, PIMENTÓN OLIVE OIL \$15

Albóndigas a la Feria DUCK AND PORK MEATBALLS WITH TART CHERRY-TEMPRANILLO SALSA AND CRISPY SHALLOT \$15

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 \$88

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

Pluma ACORN FED, SPANISH IBERICO 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 \$9

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 BROCCOLI ROMANESCO, BABY TURNIPS, JUDÍA BLANCA BEANS, AND LEMON ALIOLI \$48
(please allow 30-40 minutes to prepare)

*What Chef Michael is eating now

3% WILL BE ADDED FOR SAN FRANCISCO CITY MANDATE

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