

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

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

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

Calçot a la Parrilla Con Romesco CHARRED SPRING ONIONS,
FIRE ROASTED ROMESCO \$12

Ensalada de Kale LACINATO KALE, PICKLED KUMQUATS, CANDIED
PISTACHIOS, CAÑA DE CABRA, TANGERINE CONFITURA, WARM
FAVA BEAN-ENGLISH PEA VINAIGRETTE \$14

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 IBÉRICO DE BELLOTA
PORK SHOULDER LOIN WITH HONEY-CHILI GLAZE \$38

LA VERDURA / MARKET VEGETABLES

Verduras a la Catalana CAULILINI, 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 PRWNS, CLAMS,
CHORIZO, SUGAR SNAP PEAS, THUMBALINA CARROTS,
ARTICHOKE CHIPS, LOCAL MUSTARD FLOWERS, AND LEMON
ALIOLI \$48

(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

Gintonic | SPANISH GIN & TONICS

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

Spanish Holiday \$14
BONAL GENTIANE-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, LEMON GRASS 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 CURACAO, 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 Porron \$36

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

Cerveza | BEER

Trumer Pilsner \$8
BERKELEY, 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

iSASTEGi
375 ml / \$20
TOLOSA, 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, CURACAO, FINO SHERRY, FRESNO CHILE, LIME

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

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

Porrons | 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

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415.704.8866