

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 WITH CAMPO REAL OLIVES, PEARL ONION AND PIPARRA PEPPER
- Chorizo WITH 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" WITH PICKLED MUSTARD SEED AND JAMÓN SERRANO

Montaditos | OPEN FACE SANDWICHES

- Pan con Tomate ICONIC CRISTAL BREAD WITH EARLY GIRL TOMAQUET \$5  
ADD HOUSE CURED JAMÓN SERRANO \$10
- Salmón Ahumado SMOKED SALMON WITH QUESO FRESCO AND TRUFFLE HONEY \$9
- Mar y Montaña, "sea and mountain" IBÉRICO LARDO GENTLY MELTED OVER SEA URCHIN WITH LOMO IBÉRICO JAMÓN \$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
- \*Calabacin a la parrilla SUMMER SQUASH WITH ROMESCO, SHAVED MANCHEGO AND CRUSHED MARCONA ALMONDS \$14
- Ensalada de Kale LACINATO KALE WITH FIGS, CANDIED PISTACHIOS, CAÑA DE CABRA, DATE CONFITURA, AND WARM FRESH GARBANZO VINAIGRETTE \$14

Tapas Calientes | HOT TAPAS

- Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH 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
- Pimientos De Padrón ROASTED PADRON PEPPERS WITH JAMÓN SERRANO AND SHERRY VINEGAR \$9
- Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD \$15
- \*"Sunny Side-up" Huevo WITH BABY SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL, AND CHORIZO DRESSING \$14
- Pulpo a la Parrilla WOOD GRILLED OCTOPUS WITH PIMENTÓN CONFIT POTATOES \$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
- \*"Gaucho" 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 - 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 DI CICCIO CATALAN STYLE WITH GARBANZOS, RAISINS, GARLIC, PINE NUTS, AND CAPER-RAISIN PUREE \$9
- Setas al ajillo WILD AND CULTIVATED MUSHROOMS WITH GARLIC, CHILI, AND AMONTILLADO SHERRY \$10
- PAELLA / SPANISH RICE
- \*Paella Mar y Montaña, MADE WITH BOMBA RICE, GULF PRWNS, CLAMS, MUSSELS, BLUE LAKE BEANS, JAMÓN-LOBSTER BROTH, CHORIZO, 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

**Conquistador \$14**  
NOLETS 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**  
MARTINI ROSSI VERMOUTH  
BLANCO, CAMPARI, ORANGE,  
LEMON, CAVA ROSE

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

**El Madrazo \$13**  
BULLDOG 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 Porron \$36**

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

Cerveza | BEER

**Trumer Pilsner \$8**  
BERKELEY, CA [ON TAP]

**Estrella Damm \$7**  
BARCELONA, SPAIN

**Fort Point \$8**  
IPA  
SAN FRANCISCO, CA [ON TAP]

**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

**Fever Tree Mediterranean Tonic \$4**

**Limonada \$3**  
SPARKLING LEMONADE,  
ROSEMARY, SEASONAL FRUIT

**Coca Cola Mexicana \$4**

**Old Fashion Sprite \$4**

**Diet Coke 8oz \$3**

**Housemade Tonic \$3**  
ANISE

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,  
ANGOSTURA 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

Porrons | 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

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415.704.8866