

PINTXOS  
BITE-SIZED SKEWERS

Offered table side each \$3.5

**Dátiles**

MEDJOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA

**Huevo de Codorniz**

SOFT BOILED QUAIL EGG, PICKLED MUSTARD SEEDS, JAMON SERRANO AND ESPELETTE

**Champinones**

SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO

**Boquerones**

SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA & PICKLED MEYER LEMON

**Pan con Tomate**

ICONIC CRISTAL BREAD WITH TOMATO CONFITURA

\$6

**El Gran Plat Cap**

CHEF'S GRAND SELECTION OF CURED MEATS & CHEESES

\$45

EMBUTIDOS  
SLICED CURED MEATS

**El Plat Cap**

CHEF'S SELECTION OF CURED MEATS

\$32

**Jamón Serrano**

REDONDO IGLESIAS, 16 MONTHS, IMPORTED

\$15

 **Jamón Ibérico de Bellota**

ACORN FED, PURE BREED, IMPORTED

\$32

**Salchichón de Ibérico**

100% IBERICO DRY-CURED SAUSAGE

\$12

**Chorizo de Bellota**

ICONIC, ZESTY 100% IBERIAN SAUSAGE

\$12

QUESOS  
IBERIAN CHEESES

**El Plat Cap de Queso**

CHEF'S SELECTION OF IBERIAN CHEESES

\$28

**Caña de Cabra**

TWO TEXTURED SOFT RIPENED GOAT'S MILK

\$10

**Valdeon**

SPICY, SHARP, SPANISH BLUE CHEESE

\$10

**Manchego Crudo**

EXQUISITE FARMSTEAD SHEEP'S MILK

\$10

ENSALATAS  
SALADS

 **Ensalada de Kale**

LACINATO KALE WITH CHARRED GOOSEBERRIES, GOAT CHEESE, CANDIED PISTACHIOS, GOOSEBERRY CONFITURA AND FRESH CARBANZO DRESSING

\$16

**Cogollos**

GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZELNUTS AND CRISPY CHICKEN SKIN

\$18

**Ensalada de Remolacha**

SEASONAL BEETS BRAISED IN PEDRO XIMENEZ, OLIVE OIL AND HERBS, TOSSED WITH CARA CARA ORANGE WILD

\$16

TAPAS FRIAS  
COLD TAPAS

**Olivos del Venedo**

WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL

\$10

**Almendras Marcona**

HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT

\$8

 **Salmón Ahumado**

SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY

\$14

**Mar y Montaña**

DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR

\$18

**Huevos Nacionales**

DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR

\$14

TAPAS CALIENTES  
HOT TAPAS

**Patatas Bravas**

FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI

\$13

 **Bocadillo La Casa "Bikini"**

ROASTED EGGPLANT, CAÑA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA

\$14

**Bocadillo de Cochinito**

3HR BRAISED PORK BELLY, SPANISH SLAW, APPLE-HONEY MUSTARD, PICKLED CUCUMBERS, ON A HOUSE MADE BRIOCHE

\$15

**Platillo De Calamari**

"LA MADRILEÑA" ~ CRISPY CALAMARI, SPICY TOMATO SOFRITO, GUINDILLA PEPPERS, AND SQUID INK WITH A SIDE OF GRILLED MEYER LEMON

\$8

**Gambas Negras**

OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD

\$19

 **Huevos Rotos**

SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GALIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING

\$19

**Pulpo a la Parrilla**

WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES

\$22

**Croquetas de Pollo**

CLASSIC CHICKEN & ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS

\$14

**Albondigas Ala Feria**

LAMB MEATBALLS WITH SULTANA RAISINS, MARCONA ALMONDS, SPICED YOGURT AND GREEN GARLIC MOJO

\$19

DE LA BRASA

FROM THE WOOD GRILL

 **Gaucha Bistec**

32 OZ. TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS

\$128

**Lubina de Mar**

MEDITERRANEAN SEA BASS WITH CASTELVETRANO OLIVES, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO

\$40

**Pluma**

IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE AND PETIT NASTURTIUM LEAVES

\$46

DEL MERCADO

FROM THE MARKET

**Verduras a la Catalana**

MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE

\$14

**Pimientos de Padron**

FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT

\$12

**Setas al Ajillo**

GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, & POACHED EGG YOLK

\$16

 **Espárragos Trigueros**

DELTA ASPARAGUS, GENTLY GRILLED, SERVED OVER FIRE ROASTED ROMESCO SAUCE, TOPPED WITH REBOLLIN CHEESE AND PEA SPROUTS

\$15

LAS PAELLAS

CLASSIC SPANISH RICE

[PLEASE ALLOW 30-40 MINUTES TO PREPARE OUR PAELLAS]

**Paella Mar y Montaña**

HEAD-ON GULF PRAWNS A LA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFRITO, AND JAMON-SHELLFISH BROTH

\$65

**Paella de Tinta**

"BLACK PAELLA" BABY CALAMARI A LA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED SQUID INK SOFRITO, N

\$60

 AND SEAFOOD BROTH

**Paella Primavera**

MARKET VEGETABLES, WITH ENGLISH PEAMINT PUREE WILD

\$52

 WHAT CHEF MICHAEL IS EATING NOW

Chef Owner - Michael Chiarello

Chef de Cuisine - Matthew Siy

Bar Manager - Jose Luis Delgado

General Manager - Yuri Chauca

Gintonic | SPANISH GIN & TONICS

<b>Barça</b>	\$17
BLOOM GIN, GRAPEFRUIT, JUNIPER, LOCAL ROSEMARY, FEVER TREE TONIC	
<b>Galleon</b>	\$17
BEEFEATER GIN, LEMON, BERRY SHRUBB, FEVER TREE TONIC	
<b>Son of Sevilla</b>	\$17
TANQUERAY FLOR DE SEVILLA, ST. GERMAIN, LIME, VANILLA, STAR ANISE, APRICOT TONIC	
<b>Spanish Holiday</b>	\$16
SMIRNOFF, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA	
<b>Membrillo</b>	\$16
HENDRICKS QUINCE, WINTER ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC	
<b>Conquistador</b>	\$16
NOLETS GIN, ANISE TONIC, APPLE, LEMON JUICE FENNEL SALT RIM	

Cócteles Espanolas | SPANISH STORIES

<b>Paradise Gardens</b>	\$16
BELVEDERE LEMON & BASIL, PATRON CITRONCE MANGO, POMEGRANATE, LEMON, DRAGONFRUIT AIR	
<b>Beso De Barça</b>	\$17
MAESTRO DOBLE TEQUILA, RASBERRY JALAPENO, ROSE AIR	
<b>Isabella's Colada</b>	\$17
BACARDI 8, MEZCAL UNION, PANDAN COCONUT CREAM, PINEAPPLE, LEMONGRASS	

Porróns Botellón | TRADITIONAL SPANISH PARTY PITCHER TO PASS AROUND, ¡VALE!

<b>Kalimotxo</b> [750ML]	\$36
MEXICAN COKE, RED SANGRIA, CINNAMON A BASQUE FAVORITE!	
<b>Rebujito</b> [750ML]	\$36
LA CIGARRERA MANZANILLA SHERRY, CINNAMON, LEMON SODA	
<b>Agua De Valencia</b> [750ML]	\$36
BULLDOG GIN, VODKA, CAVA AND BLOOD ORANGE JUICE	
<b>Clara</b> [500ML]	\$25
ROSEMARY, LEMON FILLED WITH TRUMER	

Cerveza | BEER

<b>Moritz</b>	\$8	<b>Trumer Pilsner</b>	\$8
BARCELONA, SPAIN [CAN]		BERKELEY, CA [DRAFT]	
<b>Estrella Galicia Beer</b>	\$8	<b>Fieldwork IPA</b>	\$8
CORUNA, SPAIN [CAN]		BERKELEY, CA [DRAFT]	
<b>Estrella 1906 Reserva</b>	\$8	<b>Stiegl Radler</b>	\$9
GALICIA, SPAIN [BTL]		SALZBURG, AUSTRIA [17 OZ CAN]	

Sidra | HARD CIDER

<b>Trabanco</b>	12oz \$15	25oz \$28
ASTURIAS, SPAIN		
<b>ISASTEGI</b>	375 ml / \$10	
TOLOSA, SPAIN		
<b>Poma Aurea</b>	6oz / \$14	25oz / \$40
ASTURIAS, SPAIN		

Refrescos | SOFT LIBATIONS

<b>J &amp; T</b>	\$9	<b>Fever Tree</b>	
JUNIPER, LIME AND FEVER TREE MEDITERRANEAN TONIC		<b>Mediterranean Tonic</b>	\$5
<b>Limonada</b>	\$9	<b>Coca Cola Mexicana</b>	\$6
*ROSEMARY BLUEBERRY		<b>Old Fashion Sprite</b>	\$6
*PASSION TAMARIND		<b>Diet Coke</b>	8oz / \$5
*STRAWBERRY MINT		<b>Estrella Galicia</b>	
<b>Te Helado</b>	\$8	<b>N/A Beer</b>	\$6
SHAKEN ICED TEA WITH AGAVE AND LEMON			

Cócteles Vanguardia | MODERN COCKTAILS

<b>The Passion of a Mojito</b>	\$17
HERBAL TEA INFUSED BACARDI, PASSIONFRUIT, MINT, LIME, EGG WHITE, MARTINI PROSECCO	
<b>Salt Air Margarita</b>	\$16
MAESTRO DOBLE TEQUILA, AGAVE, FRESHED SQUEEZED LIME, GREY SALT "AIR"	
<b>The Sun Never Sets</b>	\$17
PARTIDA ANEJO, LIME, LICOR 43, PINEAPPLE MEZCAL TORCHED ESPUMA	
<b>Port of Spain</b>	\$16
BANHEZ MEZCAL, ANGOSTURA, LIME HIBISCUS ROSE VANILLA AIR	

Cócteles Inspirados | SF BAY AREA INSPIRED

<b>Golden Gate Daisey</b>	\$16
KETEL ONE CUCUMBER & MINT, SEEDLIP GARDEN, ROSE, LIME, HIERBAS DE GALICIA, SODA, HIBISCUS ROSE VANILLA AIR	
<b>Pac Height Spritz</b>	\$16
GREY GOOSE ESSENCES, APEROL, SEEDLIP SPICE, MOSCATEL, STRAWBERRY, LEMONGRASS, SODA, CAVA	
<b>Widower's Kiss</b>	\$17
ANGELS ENVY BOURBON, SANTA TERESA 1796, BACARDI SPICED, MAPLE, PEDRO XIMENEZ, CAP CORSE	
<b>The Castro</b>	\$17
ESPOLON BLANCO, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW	
<b>Championship "Policy"</b>	\$17
JW BLACK, CARPANO ANTICA, ANGOSTURA BITTERS, CASA PIENA BARREL SMOKE, FORTY NINER GOLD DUST	
<b>Sutter Smash</b>	\$17
BULLEIT BOURBON, CYNAR, APRICOT PUREE, FRESH MINT, LEMON	



Sangria | SANGRÍA



<b>Tinta   RED</b>	glass \$12	750 ml porron \$44
RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE		
<b>Blanca   WHITE</b>	glass \$12	750 ml porron \$44
CFV CHIARA BIANCO, SPANISH BRANDY, CITRUS, GINGER, MIXED TROPICAL FRUIT, TEA AND LOCAL HERBS, HOUSE RECIPE		



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