

PAELLERA  
at  
COQUETA

**POSTRE**

**Desserts**

\$8 ea.

**Churros** 4 ea.  
with drinking chocolate and  
raspberry dust

**Manchego Cheese Cakes** 4 ea.  
with caramelized white chocolate  
shell and caramel popcorn

**HERE IS HOW TO  
ORDER**

[coquetasf.com](http://coquetasf.com)

or

Call the Restaurant  
12PM-7PM  
415-704-8866  
PICK UP

Coqueta – San Francisco  
Pier 5, The Embarcadero  
San Francisco, CA 94111

Delivery by:



POSTMATES



UBER  
eats

GRUBHUB

Join us for Michael Chiarello's  
Coqueta Winter Market  
Daily from 12-7pm

**SIDRA**

Trabanco \$16

Isastegi \$12

Poma Aurea \$25

Stem Rose Off Dry Cider \$5

**BEER**

Stiegl Radler \$5

Moritz \$5

Estrella Inedit \$8

**COCKTAILS**

Salt Air Winter Margarita \$14

Napa lemon Gin Tonic \$15

Barca \$15

Isabellas Colada \$15

Championship Policy \$16

Catalan Old Fashion \$17

Sangria \$12

**KIT**

Sangria \$75

Gin Tonic \$60

Mule Kit \$80

**BOTTLED**

Egg Nog \$12

**SOFT**

Fever Tree Tonic \$8 4pk

Coca Cola Mexicana \$4

Old Fashion Sprite \$4

Diet Coke 8oz. \$3

Lemonade \$8

**WINTER  
WARMERS**

Hot Chocolate \$10

Mulled Wine \$12

Winter Sangria \$12



Coqueta San Francisco is excited to announce our new Take-Away and To-Go program. Our newly designed Menu will be featuring Paelleras Chef-Selected ingredients cooked on Birchwood skewers over hot coals, served over traditional Paella or Fideau. Made in the traditional way of the Paella maker, La Paellera. In addition, our updated To-Go/Take-Away menu will feature sumptuous Bocadillos, and Market Salads.



## PAELLERA

Have it in a Paella pan add \$25

**PAELLERA** \$18

Choice of crispy Paella Rice or Fideau Noodles and Choice of 2 Skewers and one sauce

**GRAN PAELLERA** \$24

Choice of Paella Rice or Fideau Noodles

Choice of any 3 Skewers

Choice of 2 Sauces

**PAELLERA PARA FAMILIA** \$55

Have it in the pan: add \$30

Choice of Paella or Fideau

Choices of any 6 skewers

Choices of any 3 sauces

Choice of 1 salad

## SKEWERS

\$9 ea.

**ARRACHERA** Marinated Flank Steak with Padron Peppers

**GAMBAS AL AJILLO** Mojo verde marinated Florida hopper shrimp

**POLLO BASQUEZ** Chicken in Basque Pepper Sauce

**SETTAS ALLA JEREZ** Grilled Mushrooms in Sherry Glaze

**PLUMA IBERICO DE BELLOTA**

\$5



## SAUCES

\$2.50

Chimichurri Rojo

Chimichurri Verde

Mojo Picon

Mojo Rojo

Mojo Verde

## PAELLERA at COQUETA

### BOCADILLOS

Traditional Spanish Sandwiches on soft Brioche

**BOCADILLO COMBO:** \$16

Choose two bocadillos w/ patatas bravas

**BOCADILLOS** \$8 ea.

**Bocadillo de ala Casa**

Spanish goat **Grilled Cheese**, roasted eggplant truffle honey

**Albondiga ala Cazadero**

Venison **Meatball Sandwich**, huckleberries and crispy shallots

**Calamari**

Crispy Calamari **PoBoy**, Spicy Soffrito, pickles and Lemon Alioli

**Cochinio**

Crispy Pulled **Pork Belly** with Sweet Chili glaze and house Pickles



## COQUETA SIGNATURE TAPAS

**BRAVA POTATOES** \$10

Served with garlic aioli and **Brava Sauce**

**GAMBAS NEGRAS** \$16

Olive oil braised prawns with lemon juice, black garlic, wood grilled bread

**CROQUETAS** \$10

Chicken and peas breaded with crispy chicharrones and served with citrus

## ENSALADAS

**ENSALATA COMBO** \$14

Choose one skewer and one sauce of a salad of your choice

**ENSALATAS** \$10 ea.

**Green Salad**

Roasted and pickled grapes with a broken zinfandel grape vinaigrette

**Repollo y Calabasa**

Roasted Brussels Spouts and Delicata Squash with Romesco

**Betabel**

Roasted Baby Beets, Goat Cheese, and Citrus