

# Coqueta To Go

## ~Quesos Y Embutidos ~

- Plat Cap Queso** \$19 ~ Chef's selection of Iberian Cheeses, served with classic accompaniments.
- Plat Cap Embutidos** \$19 ~ Chef's selection of Spanish cured meats served with Pan Con Tomate.
- El Gran Plat Cap** \$39 ~ Our full selection of meats and cheeses, served with pan con tomate and all accompaniments.

## ~Ensaladas ~

- [ ] **Ensalada De Leon** \$14  
Roasted Baby Beets, Cana De Cabra cheese winter Citrus, Rye Coca and Pedro Ximenez vinaigrette.
- [ ] **Cogollos** \$15  
Grilled little Gem Lettuce with Chicken essence, toasted Hazelnuts and crispy chicken skin.
- [ ] **Repollito Y Calabasa** \$14  
Roasted Brussels Sprouts and Delicata Squash with Romesco dressing and toasted Pepitas.

## ~Tapas~

- [ ] **Patatas Bravas** \$12  
Served with garlic aioli and "Brava Sauce".
- [ ] **Gambas Negras** \$16  
Olive oil braised prawns with lemon juice, black garlic, wood grilled bread.
- [ ] **Croquetas** \$12  
Chicken and peas breaded with crispy chicharrones and served with citrus.
- [ ] **Pulpo a la Parilla** \$16  
Wood Grilled Spanish Octopus, with Pimenton confit Potatoes.
- [ ] **Salmon Ahumado** \$14  
Smoked Salmon Montadito With Queso Fresco and Truffle Honey
- [ ] **Bocadillo ala casa** \$10  
Spanish goat "Grilled Cheese", roasted eggplant truffle honey.
- [ ] **Bocadillo De Calamari** \$10  
Crispy Calamari "PoBoy", Spicy Soffrito, pickles and Lemon Alioli
- [ ] **Pimientos De Padron** \$9  
Flash roasted Padron Peppers with Jamon Serrano, Sherry Vinegar and smoked Sea Salt.
- [ ] **Huevos Rotos** \$16  
Sunny Side up egg served with crispy potatoes, chorizo dressing, garlic chips pine nuts and chili Arbol.
- [ ] **Albondigas De Cordero** \$15  
Lamb Meatballs with date confitura, Goat Queso Fresco and Mint Picada.

## ~Las Paellas Y Fideau ~

### **Mar Y Montana \$52**

Head on Gulf prawns, Clams, Mussels, English Peas, Chorizo, Roasted Tomato, Soffrito and Lobster-Jamon broth.

### **Valenciana \$48**

Grilled Rabbit, Judia Beans, Baby Root Vegetables, Carrot Soffrito and Rabbit Broth.

### **Tinta (Squid Ink) \$48**

Monterey Calamari, Mussels, Piquillo Pappers, English Peas, Squid Ink Soffrito and Calamari Broth.

### **Verduras De La Temporada \$42**

Roasted Squash, Honey crisp Apples Escabeche Chanterelles, Broccoli di ciccio, apple-celeriac Soffrito and Veggie oil.

## ~De La Brasa ~

### **[ ] Aracherra \$42**

Grilled American Flank Wagyu Steak, Moorish Pepper and Grilled scallions.

### **[ ] Pluma De Iberico \$46**

Iberico De Bellota with honey chili glaze and Petite Nastutium salads.

## ~Postre ~

### **Desserts \$8**

[ ] **Churros**~with drinking chocolate and raspberry dust

[ ] **Manchego Cheese Cakes**~with caramelized white chocolate shell and caramel popcorn.

**Name:** \_\_\_\_\_

**Phone #:** \_\_\_\_\_

**CC#:** \_\_\_\_\_

**EXP Date:** \_\_\_\_\_

**Sec #:** \_\_\_\_\_

**Zip Code:** \_\_\_\_\_