

Cerveza | BEER

Stiegl Radler \$6
SALZBURG, AUSTRIA (500ML)

Moritz \$5
BARCELONA, SPAIN

Estrella Inedit \$8
BARCELONA, SPAIN [WHEAT]

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

Sidra

HARD CIDER

Trabanco
12 oz \$14 / 25 oz \$26
ASTURIAS, SPAIN

Stem Rose Off-Dry
12 oz / \$6
FT. COLLINS, CO

iSASTEGi
375 ml / \$15
TOLOSA, SPAIN



Poma Aurea
6 oz / \$12 / 25 oz \$39

Refrescos

SOFT LIBATIONS



J & T \$8
JUNIPER, LIME AND FEVER
TREE MEDITERRANEAN TONIC

Fever Tree Mediterranean Tonic \$4

Coca Cola Mexicana \$5

Old Fashion Sprite \$5

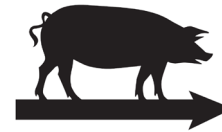
Diet Coke 8oz \$4

Estrella Galicia N/A Beer \$6

Limonada \$8
*ROSEMARY BLUEBERRY
*KIWI PANDAN
*PASSION TAMARIND
*STRAWBERRY MINT
*TROPICAL CITRUS
*PRETTY IN PINK

Te Helado \$6
SHAKEN ICED TEA WITH AGAVE
AND LEMON

COQUETA



415.704.8866

Gintonic | SPANISH GIN & TONICS

Barça \$15
BLOOM GIN, FEVER TREE
TONIC, GRAPEFRUIT, JUNIPER,
LOCAL THYME

Napa Lemon \$15
MALFY LEMON GIN,
LA CIGARRERA MANZANILLA,
WINTER LEMON TONIC

Membrillo \$14
BLOOM GIN, QUINCE,
WINTER ORANGE, SAFFRON,
MEYER LEMON, FEVER TREE
MEDITERRANEAN TONIC

Cócteles Espanolas | SPANISH STORIES

San Sebastian Sling \$15
TANQUERAY TEN,
ATXA PATXARAN, BENEDECTINE,
CREME DE MURE

Isabella's Colada \$15
BACARDI, MEZCAL,
PANDAN COCONUT CREAM,
PINEAPPLE, LEMONGRASS

Adonis \$13
LA CIGARRERA MANZANILLA,
PUNT E MES, CHUNCHO BITTERS,
TOASTED ORANGE, ANISE

Cócteles Vanguardia | MODERN COCKTAILS

"Salt Air" Margarita \$14
PUEBLO VIEJO BLANCO,
AGAVE, LIME, GREY SALT "AIR"

The Sun Never Sets \$15
PARTIDA ANEJO,
LICOR 43, LIME, PINEAPPLE
MEZCAL ESPUMA

Port of Spain \$14
DEL MAGUEY MEZCAL VIDA,
ANGOSTURA, LIME
HIBISCUS ROSE VANILLA AIR

Cócteles Inspirados | S.F. BAY AREA INSPIRED

Championship "Policy" \$16
JW BLACK, CARPANO ANTICA,
ANGOSTURA BITTERS
CASA PIENA BARREL SMOKE,
NINER GOLD

Montgomery St. Martinez \$17
BEEFEATER BURROUGH'S RES.
BENHAM BARREL FINISHED GIN,
DOLIN BLANC, MARASCHINO,
ORANGE BITTERS

The Castro \$14 / \$38
PUEBLO VIEJO BLANCO, DRY
CURACAO, FINO SHERRY,
FRESNO CHILE, LIME, PRIDE
RAINBOW



Sangria | SANGRÍA

RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED
BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$10 / 750ml Porron \$36



ROSE WINE, MANZANILLA SHERRY, CAC JUICE,
MIXED BERRIES, MONK FRUIT, SPICES, HOUSE RECIPE
Glass \$10 / 750ml Porron \$36



Porrons

TRADITIONAL
SPANISH PARTY
PITCHER

To Pass Around, ¡Vale!



PINTXOS

Dátiles MEDJOOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA \$3

Fuet CATALAN SAUSAGE, SPANISH OLIVE, ESCALIVADA VEGETABLES AND WILD FENNEL \$3

Champinones SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERANO \$3

Boquerones SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA AND PICKLED KUMQUAT \$3

Pan con Tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA \$5

El Gran Plat Cap CHEF'S GRAND SELECTION OF CURED MEATS AND CHEESES \$39

EMBUTIDOS

El Plat Cap CHEF'S SELECTION OF CURED MEATS \$19

Jamón Serrano REDONDO IGLESIAS, 16 MONTHS, IMPORTED \$15

 **Jamón Ibérico de Bellota** ACORN FED, PURE BREED, IMPORTED \$29

Fuet CATALAN DRY CURED SAUSAGE \$10

Chorizo de Leon ICONIC, ZESTY IBERIAN DRY CURED SAUSAGE \$10

QUESOS

El Plat Cap de Queso CHEF'S SELECTION OF IBERIAN CHEESES \$19

Valdeón BOLD AND SPICY GOAT AND COW'S MILK BLUE \$10

Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK \$10

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK \$10

ENSALADAS

Ensalada de Kale LACINATO KALE WITH PICKLED KUMQUAT, GOAT CHEESE, CANDIED PISTACHIOS MANDARIN CONFITURA AND WARM CARBANZO DRESSING \$14

Cogollos GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN \$15

 **Ensalada De León** ROASTED BABY BEETS WITH CANA DE CABRA CHEESE, POMELO, RYE COCA, AND PEDRO XIMENEZ DRESSING \$14

TAPAS

Olivos del Venedo WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL \$9

Almendras Marcona HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT \$7

 **Salmón Ahumado** SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY \$12

Huevos Nacionales DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO AND STURGEON CAVIAR \$12

Chef Owner ~ Michael Chiarello

Director ~ Michael Iglesias

Culinary Director ~ Art Coutinho

Chef de Cuisine ~ Colton Hays

General Manager ~ Harry Tanielian

TAPAS

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC ALIOLI \$10

 **Bocadillo de La Casa "Bikini"** ROASTED EGGPLANT, CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND FIG CONSERVA \$12

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC - CHILI SAUCE AND GRILLED COUNTRY BREAD \$18

 **Huevos Rotos** SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$16

Pulpo a la Parrilla WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES \$18

Croquetas de Pollo CLASSIC CHICKEN AND ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS \$12

Pimientos de Padron FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT \$9

Albondigas de Venado VENISON MEATBALLS WITH HUCKLEBERRY SALSA, SMOKED MUSHROOM SOFRITO, AND CRISPY SHALLOTS. \$15

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 \$98

Lubina de Mar MEDITERRANEAN SEA BASS ALA PLANCHA, WITH CACERENA OLIVES, CARA CARA ORANGES, MOJO VERDE AND, GRILLED MEYER LEMON \$36

Pluma IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE AND PETIT NASTURTIUM LEAVES \$42

DEL MERCADO

Verduras a la Catalana MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS AND RAISIN-CAPER PUREE \$12

Setas al ajillo GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, AND POACHED EGG YOLK \$14

Tuetano De Calabasa ROASTED DELICATE SQUASH, MARROW BEAN PUREE, MIGAS, FIRE ROASTED ROMESCO SAUCE \$14

LAS PAELLAS

(please allow 30-40 minutes to prepare our Paella's)

Paella Mar y Montaña HEAD-ON GULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFRITO, JAMON-SHELLFISH BROTH \$52

 **Paella Valenciana** GRILLED RABBIT, JUDIAS BLANCAS, ROASTED BABY ROOT VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFRITO AND RABBIT BROTH \$52

Paella de Tinta "BLACK PAELLA" BABY CALAMARI ALA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN SQUIDE INK SOFRITO, AND SEAFOOD BROTH \$52

Paella de Bosque SHERRY GLAZED WILD MUSHROOMS, ROASTED CELERY ROOT, GREEN GARLIC, WHITE SOFRITO AND PORCINI MUSHROOM BROTH \$52



What Chef Michael is eating now