**Pan con Tomate**
Iconic crisp bread with tomato confit polenta $5

**El Gran Plat Cap**
Chef’s grand selection of cured meats and cheeses $39

**Patatas Bravas**
Freshly dug, lightly smoked, crispy potatoes with salsa brava and garlic alioli $10

**Bocadillo de La Casa “Bikini”**
Roasted eggplant, luna de cabra cheese on house madre brinque, truffle honey, and quince conserva $12

**Bocadillo De Calamari**
“LA MADRILEÑA” – Crispy calamari, spicy tomato sofrito, guindilla peppers, and squid ink alioli on house bread. $8

**Gambas Negras**
Olive oil poached head-on Gulf prawns, 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 pimenton 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 $18

**Albondigas de Venado**
Venison meatballs with huckleberry salsa, smoked mushroom sofrito, and crispy shallots. $15

**Chef's Selection of Cured Meats** $19
- Jamón Serrano: Redondo Iglesias, 16 months, imported $15
- Jamón Ibérico de Bellota: Iconic, Iberian dry cured sausage $29
- Fuet: Catalan dry cured sausage $10
- Chorizo de Leon: Iconic, Zesty Iberian dry cured sausage $10

**Chef’s Selection of Iberian Cheeses** $19
- Torta del Casar: Very soft, ripened raw sheep’s milk cheese $10
- Caña de Cabra: Two textured soft ripened goat’s milk $10
- Manchego Crudo: Exquisite farmstead sheep’s milk $10

**El Plat Cap de Queso**
Chef’s selection of Iberian cheeses $19

**Warm Carbanzo Dressing** $15
- Goat cheese, candied pistachios, mandarin confitura, and toasted hazel nuts and crispy chicken skin $15

**Ensalada de León**
Roasted baby beets with caña de cabra cheese, pomele, rye coca, and pepe ximenez dressing $14

**Olivos del Venedo**
Warm Chiarrello family vineyard olives with citron and fennel $9

**Salmón Ahumado**
Smoked salmon macedo 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** - Cotton Hays
**General Manager** - Harry Tanielian
COQUETA

Cerveza | BEER
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Stiegl Radler $6 | SALZBURG, AUSTRIA (500ML)
Estrella Galicia $5 | CORUNA, SPAIN
Estrella Damm $7 | BARCELONA, SPAIN
Trumer Pilsner $6 | BERKELEY, CA.
KYLA Hard Kombucha $6 | HOOD RIVER, OR

Sidra | HARD CIDER
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Trabanco | 12 oz / $4 / 25 oz / $6
ASTURIAS, SPAIN

Gintonic | SPANISH GIN & TONICS
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Son of Sevilla $15 | TANQUERAY FLOR DE SEVILLA, ST. GERMAIN, LIME, VANILLA, STAR ANISE, APRICOT TONIC
Spanish Holiday $15 | KETEL ONE GIN, PINEAPPLE, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA

Cócteles Spanishes | SPANISH STORIES
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Paradise Gardens $15 | GREY GOOSE CITRON VODKA, PATRON CITRANCE MANGO, POMEGRANATE, LEMON, DRAGONFRUIT AIR
San Sebastian Sling $15 | BOMBAY SAPPHIRE, CITRUS ATX PATXARAN, BENEDECTINE, CREME DE MURE
Pamplona Afternoon $14 | BCN GIN, PATXARAN, MEYER LEMON, SPARKLING CARNACHA

Frozén Drinks | FROZÉN DRINKS
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Rebujito Frozé $12 | LA CIGARRERA MANZANILLA, LEMON, ROSE WINE
Smoky Cokey $12 | LAGAVULIN 8YR, HOUSE-MADE COLA

*STRAWBERRY MINT
*ROSEMARY Blueberry Limonada

Refrescos | SOFT LIBATIONS
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J & T $8 | JUNIPER, LIME AND FEVER TREE MEDITERRANEAN TONIC
Limonada $8 | *ROSEMARY BLUEBERRY
*KIWI PANJAN
*PASSION TAMARIND
*STRAWBERRY MINT

Fever Tree Mediterranean Tonic $4 | Old Fashion Sprtie $5
Coca Cola Mexicana $5 | Diet Coke Box $4
Estrella Galicia $6 | To Holado $6

The Passion of a Mojito $15 | HOMEMADE TEA INFUSED BACARDI, PASSIONFRUIT, MINT, LIME, EGG WHITE, MARTINI PROSECCO
Salt Air Margarita $15 | DON JULIO BLANCO TEQUILA, ACVATE, LIME, GREY SALT "AIR"
The Sun Never Sets $15 | CAZADORES BLANCO, LIME, PARTIDA ANEJO, LICOR 43, BENEDICTINE, PINEAPPLE, MEZCAL TORCHED ESPUMA
Port of Spain $15 | MONTELOBOS MEZCAL VIDA, ANGOSTURA, LIME, HIBISCUS ROSE VANILLA AIR

Cócteles Vanguarda | MODERN COCKTAILS
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Canary Magic $15 | RBN ZACAPPA, LEMON, RASANA INFUSED HENNESSY, PINEAPPLE HONEY, PEACHS, TONIC WATER
The Castro $14 / $38 | ESPOLON BLANCO, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRICE RAINBOW

Slushitos | FROZÉN DRINKS
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Rebujito Frozé $12 | LA CIGARRERA MANZANILLA, LEMON, ROSE WINE
Smoky Cokey $12 | LAGAVULIN 8YR, HOUSE-MADE COLA

The Sun Never Sets $15 | ST. GERMAIN, LIME, VANILLA, STAR ANIS, APRICOT TONIC
 accustomed to years of *STRAWBERRY MINT
*ROSEMARY Blueberry Limonada

Cócteles Inspirado | S.F. BAY AREA INSPIRED
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Widower's Kiss $16 | ANGELS ENVY BOURBON, CYNAR, APRICOT, MINT, LEMON

Sangria | SANGRÍA
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RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE

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