

PINTXOS

Datiles MEDJOOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA	\$3
Fuet CATALAN SAUSAGE, SPANISH OLIVE AND ESCALIVADA VEGETABLES WILD FENNEL	\$3
Champinones SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO	\$3
Boquerones SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA & PICKLED MEYER LEMON	\$3

Pan con Tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA	\$5
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El Gran Plat Cap CHEF'S GRAND SELECTION OF CURED MEATS & CHEESES	\$39
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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
Salchichón de Ibérico 100% IBERICO DRY-CURED SAUSAGE	\$12
Chorizo de Bellota ICONIC, ZESTY 100% IBERIAN SAUSAGE	\$12


QUESOS

El Plat Cap de Queso CHEF'S SELECTION OF IBERIAN CHEESES	\$19
Torta De Casar SOFT, RIPE IBERICO COW'S MILK CHEESE	\$10
Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK	\$10
Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK	\$10

ENSALATAS

Ensalada de Kale LACINATO KALE WITH CHARRED GOOSEBERRIES, GOAT CHEESE, CANDIED PISTACHIOS, GOOSEBERRY CONFITURA AND FRESH CARBANZO DRESSING	\$14
Cogollos GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN	\$15
 Ensalada Sofia SHERRY INFUSED WATERMELON, BOQUERONES, OIL CURED OLIVES, BULGARIAN FETA, AND HERB SALAD	\$15

TAPAS FRIAS


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

TAPAS CALIENTES

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI	\$10
 Bocadillo La Casa "Bikini" ROASTED EGGPLANT, CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA	\$12
Bocadillo De Calamari "LA MADRILEÑA"~ CRISPY CALAMARI, SPICY TOMATO SOFRITO, GUINDILLA PEPPERS, AND SQUID INK AIOLI ON HOUSE BRIOCHE	\$8
Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD	\$18
 Huevos Rotos SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GALIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING	\$14
Pulpo a la Parrilla WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES	\$18
Croquetas de Pollo CLASSIC CHICKEN & ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS	\$12
Albondigas de Venado LAMB MEATBALLS WITH SULTANA RAISINS, MARCONA ALMONDS, SPICED YOGURT AND GREEN GARLIC MOJO	\$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 WITH PEA RELISH, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO	\$36
Pluma IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE & 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
Pimientos de Padron FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT	\$9
Setas al Ajillo GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, & POACHED EGG YOLK	\$14
Trigueros de Espárragos con Romesco GRILLED DELTA ASPARAGUS WITH FIRE ROASTED ROMESCO AND RIBOLIN CHEESE	\$14

LAS PAELLAS

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

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, AND JAMON-SHELLFISH BROTH	\$52
Paella de Tinta "BLACK PAELLA" BABY CALAMARI A LA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN SQUID INK SOFRITO, & SEAFOOD BROTH	\$46
 Paella de Primavera SPRING VEGETABLE PAELLA WITH FAVA BEANS, ENGLISH PEAS, WHITE ASPARAGUS, AND WILD MUSHROOMS WITH WHITE SOFRITO AND FENNEL BROTH	\$42

 WHAT CHEF MICHAEL IS EATING NOW

Chef Owner - Michael Chiarello

Director - Michael Iglesias
Chef de Cuisine - Damari Grant

Beverage Director - Joe Cleveland
General Manager - Christopher Rivera

Cerveza | BEER

Inedit Damm \$8 BARCELONA, SPAIN [11 OZ BTL]	Estrella 1906 Reserva \$6 GALICIA, SPAIN [BTL]
Moritz \$6 BARCELONA, SPAIN [CAN]	Trumer Pilsner \$6 BERKELEY, CA
Almanac Brewing 'Love' Hazy IPA \$8 ALAMEDA, CA. [DRAFT]	Estrella Galicia Beer \$6 CORUNA, SPAIN [CAN]
Arrogant Bastard, Ale \$6 ESCONDIDO, CA. [BTL]	Stiegl Radler \$6 SALZBURG, AUSTRIA [17 OZ CAN]

Sidra | HARD CIDER

Trabanco ASTURIAS, SPAIN	12oz \$14	25oz \$26
ISASTEGI TOLOSA, SPAIN		375 ml / \$15
Stem Rose Off-Dry FT. COLLINS, COSTELLA		12 oz / \$6
Poma Aurea ASTURIAS, SPAIN	6oz / \$12	25oz / \$39

Refrescos | SOFT LIBATIONS

J & T \$8 JUNIPER, LIME AND FEVER TREE MEDITERRANEAN TONIC	Fever Tree Mediterranean Tonic \$4
Limonada \$4 CHOICES: *ROSEMARY BLUEBERRY *PASSION TAMARIND *STRAWBERRY MINT	Sangria Seniorial \$5
Te Helado \$6 SHAKEN ICED TEA WITH AGAVE AND LEMON	Coca Cola Mexicana \$5
	Old Fashion Sprite \$5
	Diet Coke 8oz / \$4
	Estrella Galicia N/A Beer \$6

Gintonic | SPANISH GIN & TONICS

Barça \$16 BLOOM GIN, GRAPEFRUIT, JUNIPER, LOCAL ROSEMARY, FEVER TREE TONIC
East Indies \$15 NOLETS, UBE, LIME, LEMONGRASS, LOTUS CHIP, FEVER TREE TONIC
Galleon \$15 PINK GIN, LEMON, BERRY SHRUBB, FEVER TREE TONIC
Son of Sevilla \$15 TANQUERAY FLOR DE SEVILLA, ST. GERMAIN, LIME, VANILLA, STAR ANISE, APRICOT TONIC
Spanish Holiday \$15 KETEL ONE GRAPEFRUIT & ROSE, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA
Membrillo \$15 BULLDOG GIN, QUINCE, WINTER ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC

Cócteles Espanolas | SPANISH STORIES

Paradise Gardens \$15 GREY GOOSE CITRUS VODKA, PATRON CITRUS MANGO, POMEGRANATE, LEMON, DRAGONFRUIT AIR
San Sebastian Sling \$15 BOMBAY SAPPHIRE, CITRUS ATXA PATXARAN, BENEDECTINE, CREME DE MURE
Pamplona Afternoon \$14 BCN GIN, PATXARAN, MEYER LEMON, SPARKLING GARNACHA
Canary Magic \$15 RON ZACAPPA, LEMON, BANANA INFUSED HENNESSY, PINEAPPLE HONEY, PEYCHAUDS, TONIC WATER
Isabella's Colada \$16 BACARDI 8, MEZCAL UNION, PANDAN COCONUT CREAM, PINEAPPLE, LEMONGRASS
Morrofino \$15 ABSOLUT JUICE APPLE EDITION, MARTINI BIANCO, LEMON, ORANGE CORDIAL, FLAMED APPLE MIST



415.704.8866
PIER 5 THE EMBARCADERO

Cócteles Vanguardia | MODERN COCKTAILS

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

Cócteles Inspirados | SF BAY AREA INSPIRED

Golden Gate Daisey \$15 KETEL ONE CUCUMBER & MINT, SEEDLIP GARDEN, ROSE, LIME, HIERBAS DE GALICIA, SODA, HIBISCUS ROSE VANILLA AIR
Pac Height Spritz \$14 GREY GOOSE ESSENCES, APEROL, SEEDLIP SPICE, MOSCATEL, STRAWBERRY, LEMONGRASS, SODA, CAVA
Widower's Kiss \$16 ANGELS ENVY BOURBON, SANTA TERESA 1796, BACARDI SPICED, MAPLE, PEDRO XIMENEZ, CAP CORSE
Championship "Policy" \$16 JW BLACK, CARPANO ANTICA, ANGOSTURA BITTERS, CASA PIENA BARREL SMOKE, FORTY NINER GOLD DUST
The Castro glass \$14 / 750 ml porron \$38 ESPOLON BLANCO, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW
Sutter Smash \$14 BULLEIT BOURBON, CYNAR, APRICOT PUREE, FRESH MINT, LEMON



Sangria | SANGRÍA



Roja glass \$10	750 ml porron \$36
RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE	