

PINTXOS

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

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

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

**Boquerones** SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA AND PICKLED MEYER LEMON \$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

**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

ENSALADAS

**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 \$5

 **Ensalada Soñ** SHERRY INFUSED WATERMELON, BOQUERONES, CURED OLIVES, BULGARIAN FETA, AND HERB SALAD \$15

TAPAS FRIAS

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

**Almondas Marcona** HOUSE FRIED CALIFORNIA MARCONA ALMONDS \$7

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

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

Chef Owner ~ Michael Chiarello

Director ~ Michael Iglesias Beverage


Director ~ Joe Cleveland Chef De

Cuisine ~ Damari Grant General

Manager ~ Christopher Rivera

TAPAS CALIENTES

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

 **Bocadillo de 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, 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 CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS \$12

**Albondigas de Cordero** LAMB MEATBALLS WITH SULTANA RAISINS, MARCONA ALMONDS, SPICED YOGURT AND GREEN GARLIC MOJO. \$15

DE LA BRASA

FROM THE WOOD GRILL

 **Gaucho Bistec** 32 OZ TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS \$98

**Lubina del Mar** MEDITERRANEAN SEA BASS WITH PEA RELISH, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO \$36

**Pluma de Cordero** LAMB SHOULDER WITH HONEY 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

**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, AND POACHED EGG YOLK \$14


**Trigueros de Espárragos con Romesco** GRILLED DELTA ASPARAGUS WITH ROASTED ROMESCO AND RIBOLIN CHEESE \$14

LAS PAELLAS

(please allow 35-45 minutes to prepare our Paella's)

**Paella Mar y Montaña** HEAD-ON GULF PRAWNS A LA 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, AND 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

Cerveza | BEER

**Inedit Damm \$8** BARCELONA, SPAIN [11 OZ BTL]

**Moritz \$6** BARCELONA, SPAIN [CAN]

**Estrella 1906 Reserva \$6** GALICIA, SPAIN [BTL]

**Estrella Galicia \$6** CORUNA, SPAIN [CAN]

**Almanac Brewing 'Love' Hazy IPA \$8** ALAMEDA, CA. [DRAFT]

**Arrogant Bastard, Ale \$6** ESCONDIDO, CA. [BTL]

**Trumer Pilsner \$6** BERKELEY, CA. [DRAFT]

**Stiegl Grapefruit Radler \$6** SALZBURG, AUSTRIA [17 OZ CAN]

Sidra | HARD CIDER

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

**iSASTEGi**  
375 ml / \$10  
TOLOSA, SPAIN

**Stem Rose Of Dry \$5**  
FT. COLLINS, CO

**Poma Aurea**  
6 oz / \$12 / 25 oz / \$39  
ASTURIAS, SPAIN

**KYLA Hard Kombucha \$6**  
Lavender Lemonade  
HOOD RIVER, OR

Refrescos | SOFT LIBATIONS

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

**Limonada \$8**  
\*ROSEMARY BLUEBERRY  
\*PASSION TAMARIND  
\*STRAWBERRY MINT

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

**Fever Tree Mediterranean Tonic \$4**  
**Sangria Senorial \$5**  
**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 Españolas | SPANISH STORIES

**Paradise Gardens \$15**  
GREY GOOSE CITRUS VODKA,  
PATRON CITRONGE 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

Porrans

TRADITIONAL SPANISH  
PARTY PITCHER  
To Pass Around, ¡Vale!



# COQUETA



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

**The Sun Never Sets \$15**  
CAZADORES BLANCO, LIME,  
PARTIDA ANEJO, LICOR 43,  
BENEDECTINE, PINEAPPLE  
MEZCAL TORCHED ESPUMA



Botellón

**Salt Air Margarita \$15**  
DON JULIO BLANCO TEQUILA,  
AGAVE, LIME, GREY SALT "AIR"

**Port of Spain \$15**  
MONTELOBOS MEZCAL VIDA,  
ANGOSTURA, LIME  
HIBISCUS ROSE VANILLA AIR

POPULAR SPANISH  
ACTIVITY INVOLVING  
DRINKING & SOCIALIZING

Cócteles Inspirado | S.F. BAY AREA INSPIRED

**Golden Gate Daisey \$15**  
KETEL ONE CUCUMBER & MINT,  
SEEDLIP GARDEN, ROSE, LIME,  
HIERBAS DE GALICIA, SODA,  
HIBISCUS ROSE VANILLA AIR

**Pac Hight 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

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

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

**Sutter Smash \$14**  
BULLEIT BOURBON,  
CYNAR, APRICOT PUREE,  
FRESH MINT, LEMON

Sangria | SANGRÍA

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

