

## PINTXOS

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

<b>Pan con Tomate</b> ICONIC CRISTAL BREAD WITH TOMATO CONFITURA	\$5
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<b>El Gran Plat Cap</b> CHEF'S GRAND SELECTION OF CURED MEATS & CHEESES	\$39
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## EMBUTIDOS

<b>El Plat Cap</b> CHEF'S SELECTION OF CURED MEATS	\$19
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<b>Jamón Serrano</b> REDONDO IGLESIAS, 16 MONTHS, IMPORTED	\$15
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 <b>Jamón Ibérico de Bellota</b> ACORN FED, PURE BREED, IMPORTED	\$29
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<b>Salchichón de Ibérico</b> 100% IBERICO DRY-CURED SAUSAGE	\$12
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<b>Chorizo de Bellota</b> ICONIC, ZESTY 100% IBERIAN SAUSAGE	\$12
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## QUESOS

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

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

<b>Olivos del Venedo</b> WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL	\$9
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<b>Almendras Marcona</b> HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT	\$7
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 <b>Salmón Ahumado</b> SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY	\$12
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<b>Huevos Nacionales</b> DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR	\$12
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## TAPAS CALIENTES

<b>Patatas Bravas</b> FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI	\$10
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 <b>Bocadillo La Casa "Bikini"</b> ROASTED EGGPLANT, CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA	\$12
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<b>Bocadillo De Calamari</b> "LA MADRILEÑA" ~ CRISPY CALAMARI, SPICY TOMATO SOFRITO, GUINDILLA PEPPERS, AND SQUID INK AIOLI ON HOUSE BRIOCHE	\$8
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<b>Gambas Negras</b> OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD	\$18
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 <b>Huevos Rotos</b> SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, CALIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING	\$14
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<b>Pulpo a la Parrilla</b> WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES	\$18
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<b>Croquetas de Pollo</b> CLASSIC CHICKEN & ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS	\$12
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<b>Albondigas de Venado</b> LAMB MEATBALLS WITH SULTANA RAISINS, MARCONA ALMONDS, SPICED YOGURT AND GREEN GARLIC MOJO	\$15
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## DE LA BRASA

[ FROM THE WOOD GRILL ]

 <b>Gaucha Bistec</b> 32 OZ. TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS	\$98
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<b>Lubina de Mar</b> MEDITERRANEAN SEA BASS WITH PEA RELISH, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO	\$36
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<b>Pluma</b> IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE & PETIT NASTURTIUM LEAVES	\$42
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## DEL MERCADO

<b>Verduras a la Catalana</b> MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE	\$12
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<b>Pimientos de Padron</b> FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT	\$9
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<b>Setas al Ajillo</b> GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, & POACHED EGG YOLK	\$14
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<b>Trigueros de Espárragos con Romesco</b> GRILLED DELTA ASPARAGUS WITH FIRE ROASTED ROMESCO AND RIBOLIN CHEESE	\$14
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## LAS PAELLAS

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

<b>Paella Mar y Montaña</b> HEAD-ON GULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFFRITO, AND JAMON-SHELLFISH BROTH	\$52
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<b>Paella de Tinta</b> "BLACK PAELLA" BABY CALAMARI A LA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN SQUID INK SOFFRITO, & SEAFOOD BROTH	\$46
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 <b>Paella de Primavera</b> SPRING VEGETABLE PAELLA WITH FAVA BEANS, ENGLISH PEAS, WHITE ASPARAGUS, AND WILD MUSHROOMS WITH WHITE SOFFRITO AND FENNEL BROTH	\$42
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 WHAT CHEF MICHAEL IS EATING NOW

Chef Owner - Michael Chiarello

Chef de Cuisine - Damari Grant

General Manager - Christopher Rivera

## Cerveza | BEER

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

## Sidra | HARD CIDER

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

## Refrescos | SOFT LIBATIONS

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

## Gintonic | SPANISH GIN & TONICS

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

## Cócteles Espanolas | SPANISH STORIES

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



415.704.8866  
PIER 5 THE EMBARCADERO

## Cócteles Vanguardia | MODERN COCKTAILS

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

## Cócteles Inspirados | SF BAY AREA INSPIRED

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



## Sangria | SANGRÍA



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