

Cerveza | BEER

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

**Estrella Damm \$7**  
BARCELONA, SPAIN

**Fort Point \$8**  
IPA  
SAN FRANCISCO, CA [ON TAP]

**Estrella Inedit \$8**  
BARCELONA, SPAIN  
[WHEAT]

Sidra | HARD CIDER

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

**Maeloc**  
12 oz / \$9  
GALICIA, SPAIN

**iSASTEGi**  
375 ml / \$20 TOLOSA,  
SPAIN

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

Refrescos | SOFT LIBATIONS

**J & T \$5**  
JUNIPER, LIME AND FEVER TREE  
MEDITERRANEAN TONIC

**Fever Tree Mediterranean Tonic \$4**

**Coca Cola Mexicana \$5**

**Old Fashion Sprite \$5**

**Limonada \$4**  
SPARKLING LEMONADE,  
ROSEMARY, SEASONAL FRUIT

**Diet Coke 8oz \$4**

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

**Cider House Rules \$14**  
ALMA CIDER VERMOUTH,  
ST GEORGE TERRIOR, APPLE,  
LAVENDER, ANISE, FEVER TREE  
MEDITERRANEAN TONIC

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

Cócteles Espanolas | SPANISH STORIES

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

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

**Pamplona Afternoon \$14**  
BCN GIN, PATXARAN,  
MEYER LEMON,  
SPARKLING GARNACHA

**Catalan Truffl Old Fashioned \$17**  
BLACK TRUFFLE HAVANA CLUB,  
RON ZACAPA 23YR, HAZLENUT,  
SMOKED HONEY, TRUFFLES

Sangria | SANGRÍA

RED WINE, MANZANILLA SHERRY, CITRUS, GINGER BERRIES,  
CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE  
Glass \$9 / 750ml Porrón \$36

WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE  
Glass \$9 / 750ml Porrón \$36

COQUETA



415.704.8866

Cócteles Vanguardia

MODERN COCKTAILS

**Guava Mojito \$14**  
MINTED RUM, GUAVA, LIME,  
GUAVA GINGER FRESNO  
ESPUMA

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

**"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

Cócteles Inspirados

S.F. BAY AREA INSPIRED

**Sutter Smash \$14**  
FOUR ROSES BOURBON.  
CYNAR, APRICOT,  
MINT, LEMON

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

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

Porróns

TRADITIONAL SPANISH  
PARTY PITCHER  
500ml... To Pass Around, ¡Vale!



**Rebujito \$17**  
MANZANILLA SHERRY, CINNAMON,  
LEMON SODA

**Kalimotxo \$17**  
MEXICAN COKE, RED SANGRÍA  
CINNAMON  
A BASQUE FAVORITE

## PINTXOS

**Huevo de Cordorniz** SOFT BOILED QUAIL EGG, PADRON TOREADO'S FRIED CHISTORA SAUSAGE \$3

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

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

**Majon de Menorca** COW MILK CHEESE FROM THE ISLAND OF MENORCA, MEMBRILLO AND MARCONA ALMONDD BUTTER \$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 STONE FRUIT, CANDIED ALMONDS, GOAT CHEESE, SMOKED PEACH CONFITURA AND FRESH CARBANZO VINAIGRETTE \$14

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

**Ensalada de Huelva** LOCAL STRAWBERRIES, WILD ARUGULA, LAURA CHENEL GOAT CHEESE, JAMON VINAIGRETTE, MARCONA ALMOND BRITTLE \$14

## TAPAS FRIAS

**Olivos del Venedo** WARM VINEYARD OLIVES WITH CITRUS AND FENNEL \$5

**Amendras Marcona** HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH GREY SALT \$5

**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 CALIENTES

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

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

**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 WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$16

**Pulpo a la Parrilla** WOOD GRILLED 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, TOPPED WITH JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT \$9

**Albondigas de Feria** DUCK AND PORK MEATBALLS GRILLED OVER HARD WOOD, TOPPED WITH CHERRY TEMPRANILLO SALSA 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 MICRO CORIANDER \$98

**Lubina de Mar** MEDITERRANEAN SEA BASS ALA PLANCHA, SERVED WITH CACERENA OLIVES, CONFIT TOMATOES, 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

## 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 SOFFRITO, JAMON-SHELLFISH BROTH \$52

**\*Paella Valenciana**, GRILLED RABBIT, FRESH FAVA BEANS, ROASTED BABY SPRING VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFFRITO 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 SQUID INK SOFFRITO, AND SEAFOOD BROTH \$52

**Paella de Bosque**, PORCINI MUSHROOMS, GLAZED WITH ALBARINO WINE, FRESH CARBANZOS AND PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN FENNEL SPRING ONION SOFFRITO, AND WILD MUSHROOM BROTH \$52

## 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 OIL POACHED EGG YOLK \$14

**Espargos Trigueros** DELTA ASPARAGUS, GENTLY GRILLED, SERVED OVER FIRE ROASTED ROMESCO SAUCE, TOPPED WITH REBOLLIN CHEESE AND PEA SPROUTS \$14

\*What Chef Michael is eating now