



Private Dining and Special Events



Coqueta means “flirt” or “infatuation” in Spanish, and represents Michael Chiarello and his team’s love and exploration of Spanish culture. Coqueta is our interpretation of Spanish cuisine, wine, and inspired cocktails, highlighting the bounty of Northern California. Coqueta finds its home in the historic Pier 5, along San Francisco’s Embarcadero. The restaurant features beautiful views of The Bay to admire while you celebrate.

Coqueta offers group dining and cocktail receptions in our Cocina and Bar5.

We look forward to seeing you and throwing your party or special event!

A toast to you and the memories made around the table.

Salud,

Michael Chiarello



OUR ACCOMODATIONS: We have various options for group accommodations dependent upon the size and needs of your group. Private events are available Sunday through Saturday for lunch or dinner. Food and beverage minimums vary based on space and date.

King's Table: Accommodates up to 20 guests in the middle of the Cocina for a seated dinner. General dinner service will continue in the surrounding area of the restaurant. Arrival, as well as departure times, will be required.

Cocina Buyout: Accommodates up to 72 guests seated, or 120 for standing cocktail/reception. Exclusive use of room for the evening. Service will continue in Bar5.

Bar5 Buyout: Accommodates up to 40 guests for cocktail/standing reception. Exclusive use of Bar5. All beverage service for restaurant will continue to be executed from Bar5, but unaffiliated guests will not be allowed entrance.

Restaurant Buyout: Ideal for groups who want to have a cocktail reception and dinner, or those who require privacy. Up to 70 guests can be seated for dinner. Approximately 150 guests can be accommodated for cocktail/reception.

\$65 Vegetarian Menu

Tapas Frias / Cold Tapas

El Plat Cap de Queso Chef's selection of Iberian cheeses with membrillo, marcona almonds, extra virgin olive oil tortas

Ensalada de Kale Lacinato kale, pickled persimmons, candied pecans, cana de cabra, pear confitura with warm fresh garbanzo vinaigrette

Huevos Nacionales Deviled eggs filled with English pea and smoked pimento alioli, on pickled saffron potato with olive oil poached bonito

Tapas Calientes / Hot Tapas

"Bikini" Brioche a la plancha with cana de cabra, roasted eggplant and apple jalea

Patatas Bravas Freshly dug, lightly smoked, crispy potatoes, bravas salsa and garlic alioli

Raciones y Verduras / Larger, Family Style

Vegetarian Paella The classic made with bomba rice, vegetable broth with seasonal vegetables, judia blanca beans & lemon alioli

Verduras a la Catalana Caulilini, Catalan style with garbanzos, caper-raisin puree, pine nuts, raisins, and garlic

Postre / Dessert

Manchego Cheesecake with caramel popcorn

Churro "Fantasia" Crispy Spanish doughnuts with drinking chocolate and mixed berry powder

Please note: Ingredients may vary by season

\$70 Menu

Tapas Frias / Cold Tapas

El Gran Plat Cap Chef's grand selection of cured meats and Iberian cheeses with membrillo, marcona almonds, extra virgin olive oil tortas and pan de cristal con tomate

Ensalada de Kale Lacinato kale, pickled persimmons, candied pecans, cana de cabra, pear confitura with warm fresh garbanzo vinaigrette

Salmón Ahumado Smoked salmon with queso fresco and truffle honey

Tapas Calientes / Hot Tapas

Croquetas de Pollo Chicharron crusted chicken and English pea croquetas with cured seasonal citrus

Gambas Negras Olive oil poached head-on gulf prawns, black garlic and chili sauce

Albondigas a La Feria Duck and pork meatballs with tart cherry tempranillo salsa and crispy shallots

Raciones y Verduras / Larger, Family Style

Paella The classic bomba rice, Jamón-lobster broth, Gulf prawns, mussels, clams, chorizo with judia blanca beans & lemon alioli

Gaucha Bistec wood grilled Bone in 32oz. natural beef ribeye, aromatic moorish pepper

Verduras a la Catalana Caulilini, Catalan style with garbanzos, caper-raisin puree, pine nuts, raisins and garlic

Postre / Dessert

Manchego Cheesecake with caramel popcorn

Churro "Fantasia" Crispy Spanish doughnuts with drinking chocolate and mixed berry powder

Please note: Ingredients may vary by season

\$85 Menu

Tapas Frias / Cold Tapas

El Gran Plat Cap Chef's grand selection of cured meats and Iberian cheeses with membrillo, marcona almonds, extra virgin olive oil tortas and pan de cristal con tomate

Ensalada de Kale Lacinato kale, pickled persimmons, candied pecans, cana de cabra, pear confitura with warm fresh garbanzo vinaigrette

Salmón Ahumado Smoked salmon with queso fresco and truffle honey

Tapas Calientes / Hot Tapas

Croquetas de Pollo Chicharron crusted chicken and English pea croquetas with cured seasonal citrus

Gambas Negras Olive oil poached head-on gulf prawns, black garlic and chili sauce

Albondigas a La Feria Duck and pork meatballs with tart cherry tempranillo salsa and crispy shallots

Raciones y Verduras / Larger, Family Style

Paella Bomba rice, Jamón Serrano-lobster broth, Gulf prawns, mussels, clams, chorizo with judia blanca beans and lemon alioli

Gauche Bistec wood grilled Bone in 32oz. natural beef ribeye, aromatic moorish pepper

Pluma Acorn fed, Spanish Ibérico de Bellota pork shoulder loin with honey-chili glaze

Setas al Ajillo Wild and cultivated mushrooms with garlic, chili, and sherry

Postre / Dessert

Manchego Cheesecake with caramel popcorn

Churro "Fantasia" Crispy Spanish doughnuts with drinking chocolate and mixed berry powder

Please note: Ingredients may vary by season