

PINTXOS

BITE SIZE SKEWERS

Dátiles MEDJOOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA \$3.50

Huevo de Codorniz SOFT BOILED QUAIL EGG, PICKLED MUSTARD SEEDS, JAMON SERRANO AND ESPELLETTE \$3.50

Champinones SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO \$3.50

Boquerones SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES \$3.50

Pan con Tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA \$6

El Gran Plat Cap CHEF'S GRAND SELECTION OF CURED MEATS AND CHEESES \$45

EMBUTIDOS

MEATS

El Plat Cap CHEF'S SELECTION OF CURED MEATS \$32

Jamón Serrano REDONDO IGLESIAS, 16 MONTHS, IMPORTED \$15

Jamón Ibérico de Bellota ACORN FED, PURE BREED, IMPORTED \$32

Salchichón de Ibérico 100% IBERICO DRY-CURED SAUSAGE \$12

Chorizo de Bellota ICONIC, ZESTY 100% IBERIAN SAUSAGE \$12

QUESOS

CHEESES

El Plat Cap de Queso CHEF'S SELECTION OF IBERIAN CHEESES \$28

Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK \$10

Valdeon SPICY, SHARP, SPANISH BLUE CHEESE \$10

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK \$10

ENSALADAS

SALADS

Ensalada de Kale LACINATO KALE WITH GOATCHEESE, PICKED STRAWBERRIES, CANDIED PISTACHIOS, CITRUS CONFITURA, AND FRESH CARBANZO DRESSING \$16

Cogollos GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN \$18

Ensalada de Remolacha SEASONAL BEETS BRAISED IN PEDRO XIMENEZ, OLIVE OIL AND HERBS, TOSSED WITH CARA CARA ORANGE WILD ARUCALA, HAZELNUTS AND CAÑA DE CABRA \$16

TAPAS FRIAS

COLD TAPAS

Olivos del Venedo WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL \$10

Almendras Marcona HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT \$8

Salmón Ahumado SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY \$14

Mar y Montaña "SEA AND MOUNTAIN" IBERICO LARDO GENTLY MELTED OVER SEA URCHIN, AND CURED IBERBERICO LOMO AND TOPPED WITH PEDRO XIMENEZ \$18

Huevos Nacionales DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR \$14

Chef Owner ~ Michael Chiarello

General Manager ~ Yuri Chauca

Chef de Cuisine ~ Matthew Siy

Bar Manager - Jose Luis Delgado

TAPAS CALIENTES

HOT TAPAS

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI \$13

Bocadillo de La Casa "Bikini" ROASTED EGGPLANT, CAÑA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA \$14

Bocadillo de Cochinillo 3HR BRAISED PORK BELLY, SPANISH SLAW, APPLE-HONEY MUSTARD, PICKLED CUCUMBERS, ON A HOUSE MADE BRIOCHE \$15

Platillo de Calamari "LA MADRILEÑA" CRISPY CALAMARI, SPICY TOMATO SOFRITO, AND SQUID INK WITH A SIDE OF GRILLED MEYER LEMON \$18

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS, BLACK GARLIC -CHILI SAUCE AND GRILLED COUNTRY BREAD \$19

Huevos Rotos SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$19

Pulpo a la Parrilla WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES \$22

Croquetas de Pollo CLASSIC CHICKEN AND ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS \$14

Albondigas Ala Feria DUCK AND PORK MEATBALLS WITH CHERRY TEMPRANILLO SALSA, FIRE ROASTED ONION SOFRITO, CRISPY SHALLOTS \$19

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 \$128

Lubina del Mar MEDITERRANEAN SEA BASS WITH CASTELVETRANO OLIVES, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO \$40

Pluma IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE AND PETIT NASTURTIUM LEAVES \$46

DEL MERCADO

FROM THE MARKET

Verduras a la Catalana MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE \$14

Pimientos de Padron FLASH FRIED PADRON PEPPERS, JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT \$12

Setas al ajillo GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, AND POACHED EGG YOLK \$16

Esparagos Trigueros DELTA ASPARAGUS, GENTLY GRILLED, SERVED OVER FIRE ROASTED ROMESCO SAUCE, TOPPED WITH REBOLLIN CHEESE AND PEA SPROUTS \$15

LAS PAELLAS

PAELLAS

(please allow 30-35 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 \$65

Paella de Tinta "BLACK PAELLA" BABY CALAMARI A LA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED SQUID INK SOFRITO, AND SEAFOOD BROTH \$60

Paella Primavera MARKET VEGETABLES, WITH ENGLISH PEAMINT PUREE WILD MUSHROOMS, SNAP PEAS, WHITE WINE SOFRITO AND FENNEL BROTH \$52

 What Chef Michael is eating now

Gintonic | SPANISH GIN & TONICS

Barça \$17
BLOOM GIN, GRAPEFRUIT,
JUNIPER, LOCAL ROSEMARY,
FEVER TREE TONIC

Son of Sevilla \$17
TANQUERAY FLOR DE SEVILLA,
ST. GERMAIN, LIME, VANILLA,
STAR ANISE, APRICOT TONIC

Galleon \$17
BEEFEATER GIN, LEMON,
BERRY SHRUBB,
FEVER TREE TONIC

Spanish Holiday \$16
SMIRNOFF, BONAL, ORANGE
CORDIAL, LEMON, CUCUMBER,
SODA

Membrillo \$16
HENDRICKS.QUINCE, WINTER
ORANGE, SAFFRON, MEYER
LEMON, FEVER TREE
MEDITERRANEAN TONIC

Conquistador \$16
NOLETS GIN, ANISE TONIC,APPLE,
LEMON JUICE
FENNEL SALT RIM

Cócteles Españolas | SPANISH STORIES

Paradise Gardens \$16
BELVEDERE LEMON & BASIL,
PATRON CITRONGE MANGO,
POMEGRANATE, LEMON,
DRAGONFRUIT AIR

Beso De Barca \$17
MAESTRO DOBLE TEQUILA,
RASBERRY JALAPENO,
ROSE AIR

Isabella's Colada \$17
BACARDI 8, MEZCAL UNION,
PANDAN COCONUT CREAM,
PINEAPPLE, LEMONGRASS



Red Sangria

SANGRÍA TINTA

RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED
BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$12 / 750ml Porron \$44

White Sangria

SANGRÍA BLANCA

CFV CHIARA BIANCO, SPANISH BRANDY, CITRUS, GINGER,
MIXED TROPICAL FRUIT, TEA AND LOCAL HERBS, HOUSE
RECIPE Glass \$12/ 750ml Porron \$44

Cerveza | BEER

Moritz \$8
BARCELONA, SPAIN [CAN]

Trumer Pilsner \$8
BERKELEY, CA [DRAFT]

Estrella Galicia \$8
A CORUNA, SPAIN [CAN]

Fieldwork IPA \$8
ALAMEDA,CA [DRAFT]

1906 Reserva Especial Lager \$8
A CORUNA, SPAIN [BTL]

Stiegl Radler Grapefruit \$9
AUSTRIA [CAN]

Sidray Mas

HARD CIDER & MORE

Trabanco
12 oz \$15 / 25 oz \$28
ASTURIAS, SPAIN

Poma Aurea
6 oz / \$14/ 25 oz / \$40
ASTURIAS, SPAIN

iSASTEGi
375 ml / \$10
TOLOSA, SPAIN

Refrescos

SOFT LIBATIONS

J & T \$9
JUNIPER, LIME AND FEVER
TREE MEDITERRANEAN TONIC

Te Helado \$8
SHAKEN ICED TEA WITH AGAVE
AND LEMON

Limonada \$9
*ROSEMARY BLUEBERRY
*PASSION TAMARIND
*STRAWBERRY MINT

Fever Tree Mediterranean Tonic \$5
Coca Cola Mexicana \$6
Old Fashion Sprite \$6
Diet Coke 8oz \$6
Estrella Galicia N/A Beer \$6

Cócteles Vanguardia | MODERN COCKTAILS

The Passion of a Mojito \$17
HERBAL TEA INFUSED BACARDI,
PASSIONFRUIT, MINT, LIME, EGG
WHITE, MARTINI PROSECCO

Salt Air Margarita \$16
MAESTRO DOBLE TEQUILA,
AGAVE, FRESHED SQUEEZED
LIME, GREY SALT "AIR"

The Sun Never Sets \$17
PARTIDA ANEJO, LIME,
LICOR 43, PINEAPPLE MEZCAL
TORCHED ESPUMA

Port of Spain \$16 BANHEZ
MEZCAL, ANGOSTURA, LIME
HIBISCUS ROSE VANILLA AIR

Cócteles Inspirado

S.F. BAY AREA INSPIRED

Golden Gate Daisey \$16 KETEL
ONE CUCUMBER & MINT,
SEEDLIP GARDEN, ROSE, LIME,
HIERBAS DE GALICIA, SODA,
HIBISCUS ROSE VANILLA AIR

The Castro \$17
ESPOLON BLANCO,
DRY CURAÇAO, FINO SHERRY,
FRESNO CHILE, LIME, PRIDE
RAINBOW

Pac Hight Spritz \$16
GREY GOOSE ESSENCES,
APEROL, SEEDLIP SPICE,
MOSCATEL, STRAWBERRY,
LEMONGRASS, SODA, CAVA

Championship "Policy" \$17
JW BLACK, CARPANO ANTICA,
ANGOSTURA BITTERS
CASA PIENA BARREL SMOKE,
FORTY NINER GOLD DUST

Widower's Kiss \$17
ANGELS ENVY BOURBON,
SANTA TERESA 1796, BACARDI
SPICED, MAPLE, PEDRO
XIMENEZ, CAP CORSE

Sutter Smash \$17
FOUR ROSES BOURBON,
CYNAR, APRICOT PUREE,
FRESH MINT, LEMON

Porróns Botellón

TRADITIONAL SPANISH
PARTY PITCHER
To PASS AROUND, ¡VALE!



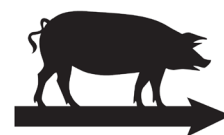
Kalimotxo \$36 (750ml)
MEXICAN COKE, RED SANGRIA,
CINNAMON
A BASQUE FAVORITE!

Agua De Valencia \$38(750ml)
BULLDOG GIN, VOKDA, CAVA
AND BLOOD ORANGE JUICE

Rebujito \$36 (750 ml)
LA CIGARRERA MANZANILLA
SHERRY, CINNAMON, LEMON
SODA

Clara \$25 (500ml)
ROSEMARY, LEMON
FILLED WITH TRUMER

COQUETA



415.704.8866

PIER 5 THE EMBARCADERO