PINTXOS

BITE-SIZED SKEWERS

each $3.99

Datiles
MEDJOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA

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

Champinones
SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO

Boquerones
SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES, PIQUILLO PEPPERS, PIPARRA & PICKLED CITRUS SEGMENTS

Pan con Tomate $6
ICONIC CRISTAL BREAD WITH TOMATO CONFITURA

El Gran Plat Cap $55
CHEF'S GRAND SELECTION OF CURED MEATS & CHEESES

EMBUTIDOS

SLICED CURED MEATS

El Plat Cap $35
CHEF'S SELECTION OF CURED MEATS

Jamón Serrano $16
REDONDO IGLESIAS, 16 MONTHS, IMPORTED

Jamón Ibérico de Bellota $35
ACORN FED, PURE BREED, IMPORTED

Salchichón de Ibérico $13
100% IBERICO DRY-CURED SAUSAGE

Fuet
CURED CATALONIA STYLE SAUSAGE IMPORTED $13

QUESOS

IBERIAN CHEESES

El Plat Cap de Queso $30
CHEF'S SELECTION OF IBÉRIAN CHEESES

Caña de Cabra $13
TWO TEXTURED SOFT RIPENED GOAT'S MILK

Valdeon $11
SPICY, SHARP, SPANISH BLUE CHEESE

Manchego Crudo $11
EXQUISITE FARMSTEAD SHEEP'S MILK

ENSALADAS

SALADS

Ensalada de Kale $16
LACINATO KALE WITH JW FARMS STRAWBERRY, GOAT CHEESE, WARM SHERRY VINAIGRETTE, POMEGRANATE SEEDS, TOASTED HAZELNUTS, STRAWBERRY CONFITURA AND FRESH CARBANZOS

Ensalada de Remolacha $16
SEASONAL BEETS BRAISED IN PEDRO XIMENEZ,A SQUEEZE OF LEMON, OLIVE OIL AND HERBS, TOSSED WITH WILD ARUGULA,HAZELNUTS AND CAÑA DE CABRA

TAPAS FRIAS

COLD TAPAS

Olivos del Venedo $10
WARM CHIARELLO FAMILY VINEYARD CONFIT OLIVES WITH CITRUS,FENNEL AND CHILE DE ARBOL

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

Salmón Ahumado $15
SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY

Mar y Montaña "Sea & Mountain" (Limited item) $19
IBERICO LARDO GENTLY MELTED OVER SEA URCHIN, AND CURED IBERICO LOMO AND TOPPED WITH PEDRO XIMENEZ.

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

TAPAS CALIENTES

HOT TAPAS

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

Bocadillo de la Casa "Bikini" $16
ROASTED EGGPLANT, CAÑA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA

Gambas Negras $20
OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD

Huevos Rotos $20
SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING

Pulpo a la Parrilla $23
WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES

Croquetas de Pollo $15
CLASSIC CHICKEN & ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS

Albondigas a la Feria $19
DUCK & PORK MEATBALLS WITH CHERRY TEMPRANILLO SALSA, FIRE ROASTED ONION SOFRITO AND CRISPY SHALLOTS

DE LA BRASA

FROM THE WOOD GRILL

Gaucho Bistec $145
32 OZ. TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS

Lubina de Mar $42
MEDITERRANEAN SEA BASS WITH CASTELVETRANO OLIVES, PRESERVED MEYER LEMON, MOJO VERDE AND TROUT ROE

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

DEL MERCADO

FROM THE MARKET

Verduras a la Catalana $15
MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE

Setas al Ajillo $16
ALA PLANCHA TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, & OLIVE OIL POACHED EGG YOLK

Calabacines a la Brasa $17
GRILLED TOY BOX SQUASH, ATOP ROMESCO WITH HERB MIGAS,PX REDUCTION, WILD ARUGULA AND PIQUILLO PEPPERS

LAS PAELLAS

CLASSIC SPANISH RICE

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

Paella Mar y Montaña $69
HEAD-ON GULF PRAWNS A LA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFFRITO, AND JAMON-SHELLFISH BROTH

Paella de Primavera $60
WOOD FIRED DELTA ASPARAGUS,HEN OF THE WOODS MUSHROOMS AND GREEN GARLIC COOKED IN WHITE SOFFRITO

CHEF MICHAEL'S TOP FAVORITES

General Manager ~ Harry H. Tanielian

Bar Manager - Jose Luis Delgado

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 $17
SMIRNOFF, BONAL, ORANGE CORDIAL, LEMON, CUCUMBER, SODA

Membrillo $16
GIN MARE WINTER ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC

Conquistador $16
NOLET'S GIN ANISE TONIC, APPLE, LEMON JUICE FENNEL SALT RIM

Cócteles Españoles | SPANISH STORIES

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

Beso De Barça $17
MAESTRODOBLE TEQUILA,RASPBERRY JALAPENO, ROSE AIR

El Cortez $17
400 CONEJOS MEZCAL, GIN ,SUZE, DOLIN BLANC , FEVER TREE

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

Porrons Botellón | TRADITIONAL SPANISH PARTY PITCHER TO PASS AROUND, ¡VALE!

Kalimotxo [750ML] $36
MEXICAN COKE,RED SANGRIA, CINNAMON A BASQUE FAVORITE!

Rebujito [750ML] $36
LA CIGARRERA MANZANILLA SHERRY,CINNAMON, LEMON SODA

Agua De Valencia [750ML] $38
BULLDOG GIN,VODKA,CAVA AND BLOOD ORANGE JUICE

Clara [500ML] $25
ROSEMARY,LEMON FILLED WITH TRUMER

Cócteles Vanguardia | MODERN COCKTAILS

Mojito "Costa Brava" $17
MINTED CHARGED WHITE RUM,LIME,MINTED CANE SUGAR

Salt Air Margarita $17
MAESTRO DOBEL TEQUILA, AGAVE, FRESHED SQUEEZED LIME, GREY SALT "AIR"

The Sun Never Sets $17
PARTIDA ANEJO, LIME, LICOR 43, PINEAPPLE MEZCAL LIME, HIBISCUS ROSE VANILLA TORCHED ESPUMA AIR

Port of Spain $16
BANHEZ MEZCAL, ANCOSTURA, AIR

Cócteles Inspirados | SF 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
MAESTRO DOBLE SILVER, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW

Pac Height Spritz $16
GREY GOOSE ESSENCES, MOMMENPOP, 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

Sangria | SANGRÍA

Tinta | RED glass $14 750 ml porron $49
RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE

Blanca | WHITE glass $14 750 ml porron $49
CFY CHIARA BIANCO, SPANISH BRANDY, CITRUS, GINGER, MIXED TROPICAL FRUIT, TEA AND LOCAL HERBS, HOUSE RECIPE

Cerveza | BEER

Inedit Damm $8
BARCELONA, SPAIN [BTL]

1906 Reserva Helles Bock $8
CALICIA, SPAIN [BTL]

Estrella Damm $8
BARCELONA, SPAIN [BTL]

Almanac Hazy IPA $8
ALAMEDA, CA [DRAFT]

Stiegl Radler $9
SALZBURG, AUSTRIA [17 OZ CAN]

Trumer Pilsner $8
BERKELEY, CALIFORNIA [DRAFT]

Sidra | HARD CIDER

	12oz $15	25oz $28
Trabanco ASTURIAS, SPAIN		
¡SASTEGi TOLOSA, SPAIN		375 ml / $10
Poma Aurea ASTURIAS, SPAIN	6oz / $14	25oz / $40

Refrescos | SOFT LIBATIONS

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

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

Te Helado $8
SHAKEN ICED TEA WITH AGAVE AND LEMON

Fever Tree Mediterranean Tonic $5

Coca Cola Mexicana $6

Old Fashion Sprite $6

Diet Coke 8oz / $5

Estrella Galicia N/A Beer $6

PORRONS | TRADITIONAL SPANISH PARTY PITCHER | TO PASS AROUND, ¡VALE!