

# COQUETA



415.704.8866

## Refrescos | SOFT LIBATIONS

**J & T \$4**  
JUNIPER, LIME, FEVER TREE  
MEDITERRANEAN TONIC

**Limonada \$3**  
HOUSE MADE ROASTED  
SPARKLING LEMONADE,  
ROSEMARY, SEASONAL FRUIT

**Almond Joy \$4**  
ALMOND, HONEY, FIG, LEMON,  
HOUSE MADE ANISE TONIC

**Five Mountains Single Estate  
Black Iced Tea \$3**

**Horchata \$4**  
CATALONIAN MILK MADE FROM  
RICE, TIGER NUTS, VANILLA,  
CINNAMON

**Housemade Tonics \$3**  
ACORN-APRICOT OR ANISE

**Fever Tree Mediterranean Tonic  
or Lite \$4**

**Cola Mexicana \$4**

**Old Fashion Sprite \$4**

**Diet Coke 8oz \$3**

## Cerveza | BEER

**Moritz Lager \$5**  
BARCELONA, CATALONIA

**Brux Wild Ale, Russian River  
& Sierra Nevada Brewing Co.,  
24.6oz \$29**  
CALIFORNIA

**Rodenbach Flemish Sour  
Ale \$6**  
BELGIUM

**La Zaragozana - Ambar  
Cerveza Especial \$7**  
ZARAGOZA, ARAGON, SPAIN

**CCM - Negra Stout \$7**  
SEVA, CANTALONIA, SPAIN

**Estrella Damm Lager, Draft \$6**  
BARCELONA, CATALONIA, SPAIN

**Estrella Damm Inedi, 16.9oz \$22**  
BARCELONA, CATALONIA, SPAIN

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

## Sidra | HARD CIDER

**Jose Manuel Astarbe \$12**  
ASTICARRAGA, BASQUE  
COUNTRY, SPAIN

**Sarasola Sagardoa Sidre,  
24.6oz \$28**  
ASTICARRAGA, BASQUE  
COUNTRY, SPAIN

**Murray's Cyder, 24.6oz \$27**  
NCIDER, SONOMA, CA.

**Sutton Cellars, Asturias Style,  
Draft \$7**  
DOWPATCH, SF, CA.

**Crispin Cider, 22oz \$27**  
BROWNS LANE, COLFAX, CA.

**Tilted Shed Ciderworks \$11**  
BARBECUE SMOKED CIDER,  
FORESTVILLE, CA.

**Isastegi, \$14**  
AZUR, BASQUE COUNTRY, SPAIN

## Cócteles Vanguardia | MODERN COCKTAILS

**Spanish Golden Ale \$11**  
RANSOM OLD TOM GIN, FEVER  
TREE MEDITERRANEAN TONIC,  
AMONTILLADO SHERRY,  
CHOCOLATE BITTERS, COLD,  
LEMON ESPUMA

**The Sun Never Sets \$11**  
LICOR 43, TEQUILA 123  
ANEJO, LIME, FRESH PRESSED  
PINEAPPLE JUICE, MEZCAL -  
PINEAPPLE ESPUMA BRULEE

**Silky Sangría \$12**  
MODERN FROZEN RED  
SANGRÍA, RASPBERRY FIZZY,  
APPLE CELEE, BLUEBERRIES

**Pyreness Snowball \$6**  
FROZEN SIDRA - GIN  
MERINGUE, PINE, ANISE,  
YOGURT, MICRO FLOWERS,  
HONEY LACE

## Cócteles Vanguardia | SF INSPIRED COCKTAILS

**The Castro \$12**  
ESPOLON TEQUILA BLANCO,  
CURACAO, FINO SHERRY,  
FRESNO PEPPER, LIME

**Death to the Summer  
of Love \$10**  
"HIPPIE JUICE"- HOUSE-MADE  
HEMP MILK, DANDIELIONS,  
ABSINTHE, SPANISH BRANDY,  
FINISHED WITH CANAL  
CANELES CAVA

**Presidio \$11**  
SF CHINA BEACH VODKA, YUZU  
PUREE, ALMOND, FIG, FARM  
EGG, PEYCHAUD'S BITTERS

**Engine Co. #5 \$13**  
DANCING PINES BOURBON,  
TOBACCO INFUSED CREAM  
SHERRY, LEMON, ZURRACAPOTE

**The Powell Line \$11**  
ISLA CANARIAS AREHUCAS  
RON, ORANGE LIQUEUR, FRESH  
PRESSED APPLE JUICE, LEMON  
JUICE

**Championship "Policy" \$12**  
JW BLACK, CARPANO ANTICA  
VERMOUTH, BARREL AGE  
BITTERS, CASA PIENA BARREL  
STAVE SMOKE

## Cócteles de Jerez | SHERRY COCKTAILS

**El Cazador \$9**  
OLOROSO SHERRY, CAMPARI,  
LIME, HONEY

**Nome \$10**  
DRY AMONTILLADO, 209 GIN,  
YELLOW CHARTREUSE

**Andalucía \$10**  
CREAM SHERRY, NOCINO DELLA  
CRISTINA WALNUT LIQUEUR,  
SHERRY VINAGER, MANCHEGO,  
GOLDEN RAISINS

**Adonis \$9**  
MANZANILLA, PUNT E MES,  
CHUNCHO BITTERS

## Gintonic | SPANISH GIN & TONICS

**Barça Gintonic \$12**  
BLOOM LONDON DRY GIN,  
FEVER TREE MEDITERRANEAN  
TONIC, CRAPEFRUIT, JUNIPER,  
AND LOCAL PINE

**Conquistador \$12**  
NOLETS GIN, HOUSE-MADE  
ANISE TONIC, APPLE - CELERY  
JUICE, CHILI ARBOL FENNEL  
SALT RIM, LEMON ICE, CELERY  
LEAF

**Galleon \$12**  
HAYMAN'S OLD TOM GIN,  
HOUSE ACORN & APRICOT  
TONIC, SPANISH BITTERS,  
STRAWBERRIES, LIME

**Tariff \$12**  
IBÉRICO HAM, CORIANDER -  
MOLASSES SPICED GIN, HOUSE  
ACORN & APRICOT TONIC,  
BLOOD ORANGE, CAVA, SPANISH  
BITTERS

**Revolution \$12**  
ST. GEORGE DRY RYE GIN,  
HOUSE MADE ANISE TONIC, DEL  
MACUEY MEZCAL VIDA, PEDRO  
XIMENEZ, LIME, PASSION FRUIT

**Spanish Holiday \$12**  
SQUARE ONE BOTANICAL  
VODKA, BONAL GENTIANE-  
QUINA, LUXARDO TRIPLUM,  
LEMON, SODA

## Jarras | PITCHERS Serves 4-6

**Sangría \$36**  
RED WINE, SPANISH BRANDY,  
SHERRY, ORANGE, LEMON,  
CINNAMON, GINGER, BERRIES,  
LOCAL APPLES

**Agua de Valencia \$34**  
CAVA, VODKA, GIN, ORANGE  
JUICE

**Sangría Blanca \$36**  
MINT, JUNIPER, LEMON,  
CUCUMBER, GREEN GRAPES,  
STARFRUIT, BLUEBERRIES

**Pitilin Gorri \$34**  
RIOJA TINTO, HOUSE-MADE  
BITTER ORANGE SODA

## Porróns

## TRADITIONAL SPANISH PARTY PITCHER

500ml... To Pass Around, ¡Vale!



**Rebujito \$17**  
MANZANILLA SHERRY, HOUSE-  
MADE BITTER LEMON SODA,  
ORANGE BITTERS

**Clara \$17**  
ESTRELLA DAM, HOUSE MADE  
ROSEMARY LEMON SODA,  
ORANGE BITTERS

**Kalimotxo \$17**  
COLA MEXICANA, RED SANGRÍA,  
CINNAMON...A BASQUE  
FAVORITE

**Sidra \$17**  
SUTTON CELLERS AUSTURIAN  
STYLE CIDER, DOWPATCH SF

Al principio | TO START, TO FINISH  
y al Final

Embutidos | SLICED, CURED MEATS

- Jamón Serrano, HOUSE CURED \$12  
Jamón Iberico de Bellota, IMPORTED \$30  
Fuet, HOUSE CURED \$6  
Chorizo, HOUSE CURED \$6  
"El Plat Cap" CHEF'S SELECTION OF CURED MEATS \$26  
Serrano, Fuet, and Chorizo served with pan cristal con tomate

Quesos | IBERIAN CHEESES  
\$6 EACH

- Valdeón, SEMI-SOFT, COW, SPAIN, BLUE  
Cana de Cabra, SOFT, GOAT, SPAIN  
Mahon, SEMI-SOFT, COW, SPAIN  
Manchego Crudo, FIRM, SHEEP, SPAIN, RAW  
Idiazabal, FIRM, SHEEP, SPAIN, SMOKED  
"El Plat Cap de Queso" CHEF'S SELECTION OF  
IBERIAN CHEESES \$16  
served with membrillo, Marcona almonds, and extra virgin  
olive oil tortas  
"El Gran Plat Cap" CHEF'S GRAND SELECTION OF  
CURED MEATS AND CHEESES \$38  
served with membrillo, Marcona almonds, extra virgin  
olive oil tortas, and pan de cristal con tomate

Pintxos | BITE-SIZE SKEWERS  
\$2.50 EACH

- House cured boquerones, WHITE ANCHOVIES, OLIVES, PEARL  
ONIONS, AND GUINDILLA PEPPERS  
Chorizo, ROASTED ARTICHOKEs, AND PIQUILLO PEPPERS  
Jamón Serrano, MANCHEGO, AND APRICOT  
Baby beets, CANA DE CABRA, CITRUS, AND  
SPRING ONION  
Quails egg "Diablo", PICKLED MUSTARD SEED,  
AND SERRANO

Tapas Frías | COLD TAPAS

- House-cured CFV Manzanilla olives \$3  
Roasted Marcona almonds \$3  
House-cured white anchovies \$4  
Ensalada resorte WITH SPRING VEGETABLES, ENGLISH PEA  
PUREE, SIEVED EGG, AND SERRANO CROUTONS \$7  
Baby beets WITH SAUSALITO WATERCRESS, BEET VINAGRETA,  
BEET TIERRA, AND CABRALES SNOW \$8  
White gazpacho WITH MARCONA ALMONDS, GRAPES, CABERNET  
SYRUP AND GRAPESEED OIL \$6  
Tortilla "Andres" WITH SWEET ONION, ORGANIC POTATO,  
ASPARAGUS, AND PIQUILLO PEPPER ALIOLI \$6  
Olive oil-poached Delta asparagus WITH RED SANGRÍA SALSA  
HOLENDESA, IDIAZABAL CHEESE, AND JAMON SERRANO  
"BITS" \$8  
Shellfish escabeche, CANNED FRESH DAILY, WITH FENNEL  
SALAD, AND GREEN OLIVES \$8  
Cured cod crudo WITH TOMATO FRESCO, HEARTS OF  
PALM, ARUGULA, AND WHOLE CITRUS DRESSING \$11

Montaditos | [OPEN-FACED]  
SANDWICHES

- Pan con tomate WITH CRISTAL BREAD AND  
TOMATO SOFRITO \$5  
Smoked salmon WITH QUESO FRESCO AND TRUFFLE HONEY \$5  
House-cured chorizo WITH MANCHEGO AND ALIOLI \$5  
Mar y montaña, sea and mountain, IBÉRICO LARDO GENTLY  
MELTED OVER SEA URCHIN WITH JAMON IBÉRICO DE BELLOTA \$12

Tapas Calientes | HOT TAPAS

- "Tattas" Bravas, CRISPY POTATO AND JAMÓN NUGGETS  
WITH BRAVAS SALSA AND ALIOLI \$8  
Chicken and English pea croquetas WITH CURED CARA-CARA  
ORANGE \$9  
Vineyard greens, CATALAN STYLE, CAPER-RAISIN PUREE  
WITH RAISINS, PINE NUTS, AND GARLIC \$6  
Roasted Padron peppers WITH JAMÓN SERRANO  
AND SHERRY VINEGAR \$8  
Canary Island 'wrinkly' new potatoes WITH MOJOS VERDE \$6  
Sopa de ajo, BREAD AND GARLIC SOUP, WITH  
GREEN GARLIC PESTO AND 62° HEN EGG \$6  
Gambas al negro, OLIVE OIL POACHED HEAD-ON GULF PRAWNS  
WITH BLACK GARLIC AND CHILI \$14  
Grilled razor clams WITH MEYER LEMON AND WILD RAMPS \$14  
Sunny side-up egg WITH SHRIMP, CRISPY POTATO,  
AND CHORIZO DRESSING \$12  
Whole Monterey calamari on the plancha WITH ONION JAM  
AND SQUID INK AIOLI \$10  
Crispy shrimp AND CHICKPEA FLOUR PANCAKE  
WITH SAFFRON AIOLI \$10  
Wood-grilled octopus WITH FINGERLING POTATOES,  
PIMENTÓN, AND OLIVE OIL \$12  
Savory clams WITH ALBARIÑO, WHITE BEANS, CHORIZO,  
AND HERBAL BROTH \$11  
Grilled duck albóndigas, MEATBALLS WITH DRIED CHERRY  
AND TEMPRANILLO \$11  
Grilled Ibérico Secreto, SPANISH BUTCHERS' SECRET CUT OF  
PORK, WITH "TXIMI-TXURRI" AND WATERCRESS \$22

Raciones | LARGER,  
FAMILY STYLE

- LA BRASA / FROM THE WOOD GRILL  
"Gaucho" bone-in dry-aged prime beef ribeye WITH AROMATIC  
MOORISH PEPPER \$20 per person, serves 4  
Whole grilled branzino WITH GREEN OLIVE AND PRESERVED  
RANGPUR LIME SALSA \$30  
Dungeness crab WITH PIMENT D' ESPELETTE AND WHOLE  
CITRUS SALAD \$28  
Pluma, IBÉRICO DE BELLOTA PORK SHOULDER LOIN  
WITH HONEY-CHILI GLAZE \$38  
ARROZ & FIDEUA / RICE AND PASTA  
Arroz con vieira, GRILLED TOMATO CREMOSA RICE WITH DAYBOAT  
SCALLOPS AND ENGLISH PEAS \$22  
Fideua, VERMICELLI PASTA COOKED LIKE PAELLA WITH  
SHRIMP AND LOMO IBÉRICO \$24  
AL HORNO / FROM THE OVEN  
Fabada Asturiana, FABADA BEAN STEW FROM ASTURIAS  
WITH CHORIZO, PORK BELLY, AND MORCILLA \$24