

# SF Tapas

(415) 577-7652  
info@sftapas.com

---

## Cold Tapas

### **TORTILLA ESPAÑOLA**

Potato, onion, egg Spanish-Style omelet. Served with garlic spicy Piquillo peppers aioli sauce.

### **HUEVOS RELLENOS**

Truffled Deviled eggs with bacon bites, green onions, chives, smoked paprika and cayenne pepper.

### **PASTEL DE CABRACHO**

Shrimp and crab pudding served with cocktail sauce on toasted baguette.

### **ROLLITOS DE SALMON**

Smoked salmon, grilled zucchini and cream fraiche bite size rolls.

### **GAZPACHO**

Chilled vegetable soup topped with a sweet-spicy 4 hours balsamic vinegar reduction. Presented in glass shots.

### **EMPANADA GALLEGA**

Artisan Bread pie stuffed with vegetables.

### **BOQUERONES**

Marinated white anchovies in wine Sherry (Jerez), extra virgin olive oil, garlic and fresh herbs. Served on toasted bread.

### **PAN TUMACA**

Grated tomato, fresh garlic and extra virgin olive oil. Served on toasted baguette.

## **PATA DE JAMON**

Serrano ham carving station sliced fresh off the leg.

## **CEVICHE**

Sea bass bites cooked with lime, garlic and fresh herbs. Served in mini bowls.

## **TABLA DE QUESOS**

Selection of premium Spanish cheese: goat, sheep and cow. Served with dried fruits, fresh fruits, homemade jam and toasted bread.

## **BOCADITOS DE GUAC & CRAB**

House made lemon chips, guacamole and fresh crab meat.

## **SANDIA CON QUESO DE CABRA**

Watermelon bites filled with Spanish soft goat cheese.

## **CANAPES DE IBERICOS**

Selection of premium Spanish Cold meats (Iberico denomination). Served on toasted bread.

## **EMPANADA GALLEGA CON CHORIZO**

Artisan Bread pie stuffed with Spanish Chorizo and vegetables.

## **PAN CON JAMON**

Iberico ham, grated tomato, fresh garlic and extra virgin olive oil. Served on toasted baguette.

## **ENSALADILLA**

Traditional summer salad bites with Spanish Bonito del Norte (Tuna), Piquillo peppers, steamed vegetables and mayo. Served on toasted baguette.

---

# Warm Tapas - Meat and Poultry

## **ALBONDIGAS AL AZAFRAN**

Pork and beef cocktail meatballs served in a fresh tomato and saron sauce.

## **DATILES RELLENOS**

Dates wrapped in bacon filled with Gorgonzola cheese o Valdeon (Spanish blue).

## **POLLO TIP TOP TAPAS**

Chicken breast bites marinated in fresh herbs, garlic and sautéed with Extra Virgin Olive oil.

## **PINCHOS MORUNOS**

Grilled chicken and lamb skewers marinated in fresh herbs and spices. Served with tomato and peppers spicy sauce.

## **CROQUETAS DE CHORIZO O JAMON**

Creamy béchamel-base fritters filled with Serrano ham or Spanish chorizo.

## **PINCHO DE MORCILLA CON MANZANA**

Seared Spanish Blood Sausage topped with caramelized apple on toasted bread.

## **PINCHO DE CHISTORRA**

Spanish sausage topped with quail egg served on toasted baguette.

## **EMPANADILLAS**

Bite-size turnovers filled with chicken and veggies. (Spanish-style pork sausage).

## **BOMBAS PICANTES**

Flash fried mashed potato bites filled with Spanish chorizo and fresh hot tomato sauce. Spicy

## **MONTADITOS DE CERDO**

Thin sliced pork tenderloins medallions, marinated in fresh herbs, pan seared and served on toasted baguette with melting Idiazabal cheese.

## **CHULETON A LA PIEDRA**

Grilled New York steak sliced thin and served sizzling on a heated stone. Paired with Spanish blue cheese and a classic chimichurri dip.

## **COSTILLAS AL OPORTO**

Slow cooked baby back ribs in Porto wine.

## **HAMBURGUESITAS**

Premium quality beef sliders with smoked mozzarella, greens and your choice of Spicy Aioli and Salsa Brava. Served with homemade fries.

## **PAELLA DE CARNE**

Traditional rice and saron stew with chicken, baby pork ribs, Spanish chorizo and seasonal vegetables. Traditional Paella Valenciana available per request.

### **Warm Tapas - Seafood**

## **CROQUETAS DE PESCADO**

Creamy béchamel-base fritters with seabass filling.

## **CAZON EN ADOBO**

Fried Adobo marinated Swordsh bites. Served with fresh lemon.

## **PULPO A LA GALLEGA**

Octopus, potato, smoked paprika and Extra Virgin Olive Oil.

## **BROCHETAS DE GAMBAS Y RAPE**

Seafood skewers with gulf prawns and Monksh. Served with Cocktail sauce.

## **CHIPIRONES RELLENOS**

Monterey Squid stuffed with Serrano ham, onion and garlic bread crumbs and simmered in a squid ink and white wine sauce.

## **ARROZ NEGRO**

Rice stew cooked in seafood broth and squid ink, sea scallops, calamari, prawns and veggies.

## **BOQUERONES FRITOS**

Spanish Anchovies.

## **BUÑUELOS DE BACALAO**

Beer battered Salt Cod and potato bites.

## **TARTALETAS DE SALMON**

Wild smoked Salmon, Spanish goat cheese and gruyere tartlets.

## **TORTITAS DE CAMARON**

Shrimp fritters served with aioli sauce.

## **EMPANADILLAS DE GAMBAS**

Mini turnovers filled sautéed gulf shrimp, onion, peppers and spicy tomato sauce and veggies.

## **GAMBON AL AJILLO**

Jumbo gulf prawns sautéed in extra virgin olive oil, garlic, smoked paprika and Jerez vinegar.

## **PAELLA DE MARISCOS**

Traditional saffron rice stew with Sea Scallops, prawns, calamari, sea bass clams and mussels.

---

# Warm Tapas - Vegetarian

## PIMIENTOS DEL PIQUILLO

Seared Piquillo peppers filled with leeks, carrots and mushrooms. Served with a light béchamel sauce.

## CHAMPIÑONES RELLENOS

Baked Mini portabella mushrooms filled with spinach, goat cheese and pine nuts. Topped fresh Parmesan cheese.

## CANAPES DE PISTO

Slow cooked vegetable stew topped with sunny-side quail eggs and served on a toast.

## CROQUETAS DE QUESO

Crunchy Manchego cheese and mushrooms béchamel fritters.

## ESPARRAGOS A LA PLANCHA

Grilled asparagus in extra virgin olive oil and sea salt. Served with Romesco sauce.

## PIMIENTOS DE PADRON

Spain's most popular chile. Sautéed in EV olive oil and topped with sea salt. Some will be fiery, some will be mild, you can never know...

## EMPANADILLAS DE QUESO

Mini turnovers filled with bell peppers, onion, zucchini, Manchego cheese and spicy tomato sauce.

## PATATAS BRAVAS

Mini Yukon potato bites sautéed in olive oil, chili, cayenne and smoked paprika. Served with fresh spicy tomato sauce.

## **TARTITAS DE QUESO CON ESPINACAS**

Leeks, spinach, mushrooms and goat cheese mini quiches.

## **PAELLA DE VERDURAS**

Traditional rice stew with bell peppers, leeks, zucchini, artichokes, fava beans and asparagus cooked in vegetable-saron broth.

---

# Desserts

## **FLAN DE VAINILLA Y CAMELO**

Creamy vanilla custard topped with homemade caramel.

## **CREMA CATALANA**

Cinnamon and lemon custard topped with a crunchy layer of caramelized sugar.

## **LECHE FRITA**

Cinnamon custard fritters.

## **CHOCOLATE CON CHURROS**

Crunchy mini churros topped with sugar and cinnamon. Served with chocolate dip.

## **TARTITAS DE QUESO**

Spanish style light cheesecake served with a seasonal homemade jam.

## **PROFITEROLES**

Fluffy and light éclairs filled with whipped cream. Served with warm chocolate dip.

## **ARROZ CON LECHE**

Spanish style rice pudding. Served in mini clay pots.

## **FRESAS CON CHOCOLATE**

Sweet and ripe strawberries hand dipped in semisweet dark chocolate and decorated with white chocolate marks.