

**SAN
FRANCISCO
TAPAS**



Menu



MOST POPULAR TAPAS

Tortilla Española

Potato, onion, egg Spanish-style omelet. **

Gazpacho

Chilled vegetable soup topped with a sweet balsamic vinegar reduction.

Presented in glass shots. **

Aceitunas Aliñadas

Olives with spices and olive oil.

Ensaladilla

Potato salad with tuna, Piquillo peppers, chopped egg, olives mayonnaise.

Served on toasted baguette or crackers.

Pan con Jamón

Iberico ham, grated tomato, fresh garlic and extra virgin olive oil, served on toasted baguette. Vegetarian option available.

Tabla de Quesos

Selection of premium Spanish cheese: goat, sheep and cow. Served with dried fruits, fresh fruit, homemade jam or quince paste and crackers or toasted bread. **

Ceviche

White fish bites cooked with lime, garlic and fresh herbs. Served in individual portions.

Selection of fish based on availability. (sea bass, corvina, halibut, cod, or scallops)

Deviled Egg

Hard boiled eggs with truffle oil, micro greens and ham. (vegetarian option available)

Albondigas al Azafrán

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

Croquetas de Chorizo o Jamón

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

Patatas Bravas

Potato bites sautéed in olive oil, cayenne and smoked paprika. Served with alioli and Brava sauce.

Dátiles rellenos

dates wrapped in bacon filled with blue/gorgonzola cheese.

Empanadillas

Bite-size turnovers filled with meat, seafood or vegetables.

Pollo Tip Top

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

Montaditos de cerdo

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

Pinchos Morunos

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



PAELLAS

** Vegetarian

1. Seafood Paella (Paella de mariscos)

Traditional saffron rice stew with prawns, calamari, fish, clams and mussels.

2. Paella Valenciana (Original Paella from Valencia)

Traditional rice and saffron stew with chicken, green beans, bell peppers, artichokes and fava bean.

3. Meat Paella (Paella de carnes)

Traditional rice and saffron stew with chicken, baby pork ribs, Spanish chorizo and seasonal vegetables.

4. Combination Paella (Paella Mixta)

Traditional saffron rice stew with prawns, calamari, fish, clams mussels and chicken. Spanish chorizo can be added upon request.

5. Vegetable Paella (Paella de verduras)

Traditional rice stew with bell peppers, zucchini, artichokes, green beans, garbanzo beans and asparagus cooked in vegetable- saffron broth. (some vegetables might vary depending on the season)

6. Black Rice Paella (Paella de Arroz Negro)

Traditional rice stew with scallops, prawns, clams, mussels and squid. Its unique black color comes from the squid Ink added to the seafood broth.

7. Fideua

Traditional Fideo noodle Paella with prawns, calamari, fish, clams and mussels.

COLD TAPAS

8. Tortilla Española

Potato, onion, egg Spanish-style omelet. **

9. Boquerones

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

10. Gazpacho

Chilled vegetable soup topped with a sweet balsamic vinegar reduction.

11. Ensalada

Mixed greens, cherry tomatoes, cucumber, red onion, olives with almonds and grated Manchego cheese on the side, served with a balsamic vinaigrette. **



12. Ensaladilla

Potato salad with tuna, Piquillo peppers, chopped egg, olives mayonnaise. Served on toasted baguette or crackers.

13. Pastel de Cabracho

Fish, shrimp and crab pudding served with cocktail sauce on toasted baguette.

14. Pan con Jamon

Iberico ham, grated tomato, fresh garlic and extra virgin olive oil, served on toasted baguette. Vegetarian option available.

15. Rollitos de Salmon

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

16. Tabla de quesos

Selection of premium cheese platter: goat, sheep and cow. Served with dried fruits, fresh fruit, homemade jam or quince paste and crackers or toasted bread. **

17. Canapes de Ibericos

Charcuterie platter with a premium selection of Spanish meats (Iberico denomination) served on toasted bread.

18. Pata de Jamon

Serrano ham carving station with a full leg of ham. Served with toasted bread with grated tomato, garlic and olive oil.

19. Ceviche

White fish bites cooked with lime, garlic and fresh herbs. Served in individual portions. Selection of fish based on availability (sea bass, corvina, halibut, cod, or scallops)

20. Bocaditos de guacamole & crab

House made chips, guacamole and fresh crabmeat.

WARM TAPAS: meat and poultry

21. Albondigas-al azafran

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

22. Croquetas de chorizo o jamon

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

23. Datiles rellenos

Dates wrapped in bacon filled with blue/ gorgonzola cheese.



24. Empanadillas

Bite-size turnovers filled with chicken or chorizo and sautéed seasonal vegetables in a fresh tomato sauce.

25. Pollo Tip Top

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

26. Montaditos de cerdo

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

27. Pinchos Morunos

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

28. Chuleton al hierro

Grilled New York steak sliced thin and served sizzling on a heated iron. Paired a classic Chimichurri dip.

29. Bombas Picantes

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

30. Hamburguesitas

Beef sliders with shaved Manchego cheese, greens and your choice of Spicy Aioli and Salsa Brava.

31. Pincho de Morcilla con manzana

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

WARM TAPAS: seafood

32. Croquetas de pescado

Creamy béchamel-base fritters with sea bass filling.

33. Empanadillas de gambas

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

34. Pulpo a la Gallega

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

35. Brochetas de gambas y rape

Seafood skewers with gulf Prawns and Monkfish. Served with Cocktail sauce.



36. Gambon al ajillo

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

WARM TAPAS: vegetables

37. Pimientos del piquillo

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

38. Pimientos de Padron

Sautéed green chilies in EV olive oil and topped with sea salt. Some will be fiery, some will be mild, you will never know...

39. Croquetas de queso

Crunchy Manchego cheese and mushrooms béchamel fritters.

40. Empanadillas de Pisto

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

41. Champiñones rellenos

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

42. Patatas Bravas

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

43. Canapes de pisto

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

44. Esparragos a la plancha

Grilled asparagus in extra virgin olive oil, sea salt and lemon.



DESSERTS

45. Flan de vainilla y caramelo

Creamy vanilla custard topped with homemade caramel.

46. Tarta de queso

Spanish style light cheesecake served with seasonal homemade jam.

47. Pastel de arroz

Vasc style rice cake.

48. Crema catalane

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

49. Chocolate con churros

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

50. Arroz con leche

Spanish style rice pudding. Served in mini clay pots.

51. Leche Frita

Cinnamon custard fritters

COMPLEMENTARY SANGRIAS

52. Traditional

Red and white wine with fruits.

53. White Sangria

White wine with fruits.

54. Sparkling Sangria

White sangria with bubbles.

55. Virgin Sangria

Alcohol free Sangria.

