

# PLATED SELECTIONS

## PINCHOS

5. per person

*Snack-sized starters*

<b>Atun*</b>	bigeye tuna, poached quince, candied pinenut
<b>Cangrejo</b>	crab salad, deviled egg, avocado
<b>Escabeche</b>	escabeche del dia, mandarin 'caviar', sunchoke
<b>Cruda*</b>	grass-fed beef, lobster alioli, rice puff
<b>Pulpo</b>	octopus, mojo verde, cranberry bean
<b>Croqueta</b>	creamy clam & sea-urchin fritter, pickled ramp, seaweed powder

## PINCHOS

Price per person

*Platters for the table*

<b>Queso*</b>	three cheese Manchego flight, quince paste, celery & grape salad, picos	10.
<b>Embutido</b>	Jamon Serrano, chorizo sausage, sobrasada, pan con tomate	15.
<b>Bellota</b>	Jamon Iberico de Bellota, sliced to order, pan con tomate	20.

EXECUTIVE CHEF RYAN M<sup>C</sup>ILWRAITH | CHEF DE CUISINE JOEL EHRLICH

\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.  
We cannot be responsible for personal belongings. We reserve the right to refuse service or admission to anyone.  
5% added toward San Francisco employee mandates.



# BELLOTA

## SAMPLE MENU ONE

88. per person

### TAPAS

*Choice of three dishes, served family style*

- Ensalada\*** 'little gem' lettuce, sangria-poached pear, valdeon cheese, cocoa-almond, muscatel vinagreta
- Col** raw, red russian kale, queso fresco dressing, cashew dukkah
- Remolacha** beet trio, roasted, falafel & hummus, coca chips, cucumber-yogurt ensalada
- Bunuelos** crispy, salt cod bunuelos, citrus-compressed endive, baby romaine, citrus alioli
- Brusela\*** roasted & fermented brussel sprouts, garum vinagreta, idiazabal migas
- Albondiga** yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
- Bravas\*** crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
- Tortilla\*** Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli

### RACIONE

*Shared entree, served family style (choose one)*

- Fideua\*** paella of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink

**OR**

- Lechon\*** paella, roasted pork shoulder, crispy belly, jamon, persimmon, saffron, garbanzo

### POSTRES

*Shared dessert, served family style*

- Churros** crispy Spanish doughnuts, dulce de leche, salted chocolate sauce

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# BELLOTA

## SAMPLE MENU TWO

98. per person

### TAPAS

*Choice of four dishes, served family style*

<b>Ensalada*</b>	'little gem' lettuce, sangria-poached pear, valdeon cheese, cocoa-almond, muscatel vinagreta
<b>Col</b>	raw, red russian kale, queso fresco dressing, cashew dukkah
<b>Remolacha</b>	beet trio, roasted, falafel & hummus, coca chips, cucumber-yogurt ensalada
<b>Bunuelos</b>	crispy, salt cod bunuelos, citrus-compressed endive, baby romaine, citrus alioli
<b>Brusela*</b>	roasted & fermented brussel sprouts, garum vinagreta, idiazabal migas
<b>Albondiga</b>	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
<b>Bravas*</b>	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
<b>Tortilla*</b>	Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli

### RACIONE

*Shared entrees, served family style*

<b>Fideua*</b>	paella of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink
	<b>OR</b>
<b>Lechon*</b>	paella, roasted pork shoulder, crispy belly, jamon, persimmon, saffron, garbanzo
	<b>served with</b>
<b>Chuleton</b>	grilled dry-aged flannery beef, "CA reserve," basque tximitxurri, bone marrow holandesa

### POSTRES

*Shared dessert, served family style*

<b>Churros</b>	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
	<b>&amp;</b>
<b>Arroz con Leche</b>	cardamom rice pudding, pear, pistachio

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# BELLOTA

## SAMPLE MENU THREE

108. per person

### TAPAS

*Choice of four dishes, served family style*

<b>Ensalada*</b>	'little gem' lettuce, sangria-poached pear, valdeon cheese, cocoa-almond, muscatel vinagreta
<b>Col</b>	raw, red russian kale, queso fresco dressing, cashew dukkah
<b>Remolacha</b>	beet trio, roasted, falafel & hummus, coca chips, cucumber-yogurt ensalada
<b>Bunuelos</b>	crispy, salt cod bunuelos, citrus-compressed endive, baby romaine, citrus alioli
<b>Brusela*</b>	roasted & fermented brussel sprouts, garum vinagreta, idiazabal migas
<b>Albondiga</b>	yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate
<b>Bravas*</b>	crisped, kennebec potatoes, chipotle bravas salsa, smoky alioli
<b>Tortilla*</b>	Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli

### RACIONE

*Paella served family style (choose one)*

<b>Fideua*</b>	paella of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink
<b>OR</b>	
<b>Lechon*</b>	paella, roasted pork shoulder, crispy belly, jamon, persimmon, saffron, garbanzo
<b>served with</b>	
<b>Chuleton</b>	grilled, dry-aged flannery beef, "CA reserve," basque tximixurri, bone marrow holandesa
<b>&amp;</b>	
<b>Pescado</b>	plancha-roasted, whole sea bass, judion bean, sunchoke, spinach-citrus salsa

### POSTRES

*Shared dessert, served family style*

<b>Churros</b>	crispy Spanish doughnuts, dulce de leche, salted chocolate sauce
<b>&amp;</b>	
<b>Arroz con Leche</b>	cardamom rice pudding, pear, pistachio

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