



COFFEE

Cup at a Time Coffee	4
Latte, Cappuccino	5
Espresso or Americano	5

BEBIDAS

Pellegrino (750ml)	7
Bundaberg Ginger Beer	7
Iced Tea	4
Mexican Coke	4
Coke, Diet Coke, Sprite	3

CERVESA \* BEER 7

Coronado Orange Wit (Draft)
Fort Point Kolsch (Draft)
Mission Blonde IPA (Draft)

In the Kitchen  
**Chef/Owner** – Mat Schuster (mat@canelasf.com)  
**Sous Chef** – Soledad Castillo (soledad@canelasf.com)  
 Ricardo H., Chris M., Adan, Felix

In the Dining Room  
 Floor Supervisor – Paul Iglesias (Paul@canelasf.com)  
 Chris, Jake, Elizabeth, Lauren, Khalid, Erin, Claudia and Rachel E on  
 bass guitar

<p>BRUNCH COCKTAILS 10</p> <p>SPANISH CAVA MIMOSA        Munt Marcel Reserva, Orange Juice</p> <p>BLOODY MARY        Vermouth, Horse Radish, Tomato,        Spices, Spanish Garnish</p> <p>SANGRIA        9 gls   20 half   40 full</p> <p>SANGRIA BLANCO        Blood Orange, Meyer Lemon</p> <p>SANGRIA ROJO        Strawberry, Blood Orange</p>
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SELECCIONES DE VINO

BURBUJAS \* BUBBLES

	gl	btl
Jane Ventura, "Reserva," Grenache, Penedes 2014	13	48
Costador, "Blanc," Chenin Blanc, Catalonia 2015	13	48

BLANCO \* WHITE

Do Ferreiro, "Albarino," Albarino, Rias Baixas 2015	13	48
Gancedo, "Capricho" Godello, Bierzo 2016	13	48
Maximo Abete, "La Blanca", Chardonnay, Navara 2016	13	48
Montetoro, "Blanco Malvasia," Malvasia, Toro 2015	11	42
Gil Berzal, "Recoveco Blanco," Viura, Rioja 2016	13	48

ROSADO Y NARANJA \* ROSE & ORANGE

MonteToro, "Rosado," Tinto de Toro, Toro 2016	11	42
Gozalo, "Kilometro," Verdejo, Rueda 2013	11	42

TINTO \* RED

Finca Tobella, "Negre," Cabernet Blend, Priorat 2016	14	54
Pago Ayles, "Y," Garnacha Blend, Aragon 2013	14	54
Gancedo, "Xestal," Mencia, Bierzo 2009	15	58
Pascaul Larietta "Joven" Tempranillo, Rioja 2016	11	42
Larraz, "Caudum," Tempranillo, Rioja 2014	13	48



## BRUNCH TAPAS PAELLA

QUESOS DE ESPAÑA 2/\$15 3/\$22 4/\$27 5/\$31

Piquillo Pepper Marmalade, Honeycomb, Almonds, Fresh Bread

San Simon – Cow's Milk, Smoked, Semi Soft, Galicia

Manchego – Sheep's Milk, Aged 12 Months, La Mancha

Valdeon – Blue Cheese, Cow and Goat's Milk, Aged in Sycamore Leaves, Leon

Mahon – Cow's Milk, Semi-Soft, Paprika, Menorca

Ibores – Raw Goat's Milk, Semi Firm, Extremadura

PARA PICAR	tapa	ración
Marinated Spanish Olives & Piparra Peppers	7	*
Hand Carved Jamon Iberico, Pork Chorizo, Manchego	24	*
Croquetas de Jamón, Bechamel, Chicken	13	*
Flash Fried Shishito Peppers, Flake Sea Salt	10	20

### ENSALADAS Y SOPAS

Fennel, Apple and Almond Gazpacho, Feta & Croutons	8	10
Sopa, Mixed Vegetables, Pink Lentil, Ham Broth, Crotons	8	12
Escarole Caesar, Beets, Pecan, Shaved Manchego	14	24
Boquerones, Croutons, Blue Cheese Vinaigrette		
La Casa Nueva Salad, Rainbow Carrots, Watermelon Radish	14	24
Sunchoke, Pepitas, Almonds, Sesame, Fig Vinaigrette (gf)		

### THIN CRUST COCA FLATBREADS 17 each (+bacon 2)

Natural Chorizo, Sofrito, Shredded Sheep Cheese, House Pickled Beets, Onions		
Lamb, Fig, Harrisa, Sofrito, Shredded Sheep Cheese		
Veggie, Sheep/Spanish Blue Cheeses, Apple, Grilled Red Onion, Arugula (GF avail)		
Brunch Flatbread, Sheep Cheese, Chorizo, Potatoes, Sunny-Side Egg		15

### BOCADILLO SANDWICHES 12 each – with patatas bravas or salad

Serrano Ham, Manchego, Shishito Peppers, Aioli, Greens	
Grilled Steak, Sheep's Cheese, Aioli, Pickled Onions, Greens	

### BRUNCH SPECIALS

Flat Egg Omelet (Spanish Tortilla) or Scramble (Revuelto), Served with Brava Potatoes or Salad  
Ingredient Choices:

Natural Homemade Chorizo, Herbs

Morcilla Blood Sausage, Onion

Today's Mixed Veggies, Salsa Verde

Shrimp, Salt Cod, Paprika Sour Cream, Pickled Onions (+2)

Add Cheese, Bacon or Extra Veggies (+2) to any egg dish

Montadito, Open Faced Sandwich, Bacon, Scrambled Egg, Goat Cheese, Arugula, Salad or Bravas	14
Huevos Rotos, 'Broken Eggs' tossed with Fried Potatoes, Morcilla Sausage (Or Veg) Aioli, Salad	15
Torrijas, Spanish French Toast, Sliced Apple, Bacon Pieces, Almonds, Maple Syrup	13

### DE LA HUERTA

	tapa	ración
Tempura Battered Asparagus, Preserved Lemon Aioli, Arugula, Aged Mahon	14	25
Broken Bravas, Fried Potatoes, Almond Romesco, Garlic Paprika Aioli (+Garlic 1/+Fried Egg 3)	8.5	14.5
Spanish Tortilla de Patata, Potato, Egg, Green Onion, Paprika, Caper Sour Cream (gf)	10	18
Roasted Cauliflower Ensaladilla, Saffron Aioli, Pickled Egg, Piquillo Pepper, Rice Chip (gf)	12	20

### DEL MAR

Galician Empanada, Imported Tuna, Escabeche, Saffron Crust, Caper Remoulade	12	22
Almejas, Clams Simmered in Cava, Sofrito, Chorizo, Cilantro, Fresh Dill (gf)	12.5	22
Pulpo, Olive Oil Braised Spanish Octopus, Potatoes, Caper Aioli (gf) *ask for picante*	15	28
Gambas al Pimenton, Seared Shrimp, Smoked Spanish Paprika, Sliced Garlic, Dry Sherry (gf)	13	24
Gambas al Ajillo, Seared Head-On Shrimp, Garlic, Fermented Black Garlic, Preserved Lemon (gf)	13	24

### DE LA TIERRA

Fried Natural Marinated Chicken Thigh Sliders (2), Aioli, Serrano Ham Jam, Pickled Cabbage	14	*
Pinchos Morunos, Grilled Moorish Lamb Skewers, Piquillo Marmalade, Fried Onion, Zucchini	14.5	26

### MADE TO ORDER PAELLA, Mixed Seafood and Chorizo 35/64 (+squid ink +5)

Our Paella is simmered with fresh broth, saffron, vegetables, sofrito, and Served with aioli. Because it is made from scratch, please allow up to 45 minutes to prepare for 2 and one hour for 4. (gf)