



SAMPLE MENU PACKAGES

DINNER MENU PACKAGES (Includes Coffee and Tea)

Package One –FAMILY STYLE TAPAS PARTY, \$55 Per Person

ON ARRIVAL: SPANISH CHORIZO AND CHEESE BOARDS
DINNER SELECTIONS SHOTS OF OUR SEASONAL GAZPACHO
PLATTERS OF OUR SEASONAL SALAD
SELECTIONS OF OUR COCA FLATBREADS
PATATAS BRAVAS – FRIED POTATOES WITH TOMATO SAUCE AND AIOLI
GAMBAS AL PIMENTON – PAPRIKA SHRIMP
MARINATED PINCHO SKEWERS OF PORK TENDERLOIN AND CHICKEN
ASSORTED CANELA HOUSE MADE DESSERTS

Package Two – DELUXE TAPAS PARTY, \$65 Per Person

ON ARRIVAL: SPANISH CHORIZO AND CHEESE BOARDS
DINNER SELECTIONS SHOTS OF OUR SEASONAL GAZPACHO
PLATTERS OF OUR SEASONAL SALAD
SELECTIONS OF OUR COCA FLATBREADS
FLASH FRIED PIMENTOS DE PADRON WITH FLAKEY SEA SALT
PATATAS BRAVAS – FRIED POTATOES WITH TOMATO SAUCE AND AIOLI
GAMBAS AL PIMENTON – PAPRIKA SHRIMP
MUSSELS WITH CHORIZO AND CAVA
ROASTED AND STUFFED SPANISH PIQUILLO PEPPERS
MARINATED PINCHO SKEWERS OF PORK TENDERLOIN AND CHICKEN
ASSORTED CANELA HOUSE MADE DESSERTS

Package Three – DISCOVERING SPAIN THROUGH SEVEN COURSES, \$75 Per Person

First Course: SHOTS OF OUR SEASONAL GAZPACHO
Second Course: CHAMPIONES MUSHROOMS ON THE PLANCHA
Third Course: DUCK LIVER PATE WITH SEASONAL FRUIT COMPOTE AND TOAST POINTS
Fourth Course: SEARED WHITE FISH FILET WITH SERRANO HAM, FISH FUMET AND PAPRIKA
Fifth Course: BRAISED PORK CHEEKS WITH SAUTEED CABBAGE AND BACON
Sixth Course: SPANISH CHEESE SELECTION WITH ACCOMPANYMENTS
Dessert Course: CHURROS WITH CHOCOLATE AND ARROZ CON LECHE SAMPLER

Package Four – PAELLA PARTY, \$65 Per Person

ON ARRIVAL: SPANISH CHORIZO AND CHEESE BOARDS
DINNER SELECTIONS SHOTS OF OUR SEASONAL GAZPACHO
PLATTERS OF OUR SEASONAL SALAD
SELECTIONS OF OUR COCA FLATBREADS
OUR HOUSE MADE SEAFOOD PAELLA
CHURROS CON CHOCOLATE

LUNCH/BRUNCH MENU PACKAGES (Includes Coffee)

BRUNCH Package – 3 Courses, \$35 Per Person

First Course: CHEF'S SPECIAL AMUSE
Second Course: Choice of REVUELTO THIN OMELET OR HUEVOS ROTOS
THIRD Course: CHURROS CON CHOCOLATE

LUNCH TAPAS Package – \$45 Per Person

SELECTIONS OF OUR COCA FLATBREADS
PATATAS BRAVAS – FRIED POTATOES WITH TOMATO SAUCE AND AIOLI
GAMBAS AL PIMENTON – PAPRIKA SHRIMP
MARINATED PINCHO SKEWERS OF PORK TENDERLOIN AND CHICKEN
ASSORTED CANELA HOUSE MADE DESSERTS Choice of Entrée 2 (Family-style)
Choice of Dessert (Individual)

All menu items are subject to change according to what is in season. Groups 10 or less have the choice of ordering a la carte. A menu package is required for parties 15 or more. Prices do not include tax or gratuity.

BEVERAGE PACKAGES

LET US TO PAIR THE PERFECT SPANISH WINES WITH YOUR MEAL. WE OFFER RED AND WHITE SANGRIA, BEER AND OVER 60 WINES FROM SPAIN.

SPANISH WINE DISCOVERY MENU: 5 HALF GLASSES OF WINE PAIRED THROUGHOUT YOUR MEAL FOR an ADDITIONAL \$25 PER PERSON

RECEPTION PACKAGES (Priced per person)

Package One: \$25 – 6 Tapas or desserts

Package Two: \$40 – 9 Tapas or desserts

\$150 Jamon Iberico or Cheese Station, Serves up to 25 Guests (Supplemental Charge)

BEVERAGES

The entire Canela wine list is available for your private parties. We will be happy to work with you to select the perfect wines for your menu.

A private bar can be set up. A \$95 bartender fee will apply.

Paella Parties, Cooking Classes and Wine Dinner options available upon request.

SPECIAL DIETS: WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETS SUCH AS GLUTEN FREE, VEGETARIAN, VEGAN AND DAIRY FREE. PLEASE LET US KNOW AT LEAST THREE DAYS BEFORE YOUR EVENT SO WE CAN PROPERLY PREPARE.

Menu items subject to change

Canela Bistro & Wine Bar | 2272 Market Street, San Francisco, CA 94114 | (415) 552-3000 |

www.canelasf.com

Private Dining Director: Anna Blinder | Email: anna@canelasf.com