

CRAFT FERMENTED COCKTAILS \$11

PROUD AS PUNCH

pampelmousse aperitif, byrrh cherry amaro, orange, ginger shrub

GIDDY SPANIARD

tuve amaro, red vermouth, amontillado sherry, peach shrub, cava

NUEVO MADRILEÑO

"bourbon", alix sweet vermouth, cardamaro

JEREZ

	gls	btl
La Cigarrera Manzanilla	7	25
Grant Amontillado	8	29
Maestro Sierra Oloroso 15Yr	9	33
Cesar Florido Moscatel Dorado	7	25
V.O.S Tradiciones (Palo Cortado) 30Yr	15	*
V.O.S Tradiciones (Pedro Ximenez) 20Yr	14	*

SHERRY FLIGHT

(1/2 glass Manzanilla, Amontillado, Oloroso) 11

BEERS ON DRAFT \$7

Stella Artois
Fort Point Westfalia Red Ale
Mission Blonde IPA

BOTTLED BEER \$7

Mortiz de Barcelona
Czech Rebel
Estrella Damm

VERMUT / SIDRA / BEBIDAS

	gls	btl
Manuel Atxa Blanco or Tinto	10	*
Sidra Avalon (330 ml)	7	*
Sidra Natural Riestra (700ml)	7	21
Prohibition Cider (750ml)	12	59
Manuel Atxa Blanco or Tinto	*	39

SIN ALCOHOL \$5

Bundaberg Ginger Beer

SELECCIONES DE VINO

VINOS DE LA CASA

CANELA GARNATXA BLEND by Joseph Gary Cellars

SANGRIA BLANCO Yellow Watermelon, Piel de Sapo Melon, Canari Melon

SANGRIA ROJO strawberry, Blueberry apple, orange

gls half full

13	28	49
9	17	34
9	17	34

CAVA

	gls	btl
'12 Sumarroca Reserva, Brut, Cava	12	43
NV Avinyo Reserva, Brut Rosé, Cava	13	48

BLANCO

	gls	btl
'14 Albarino, Do Ferreira, Rias Baixas	13	48
'15 Godello, Capricho Val de Paxariñas, Bierzo	13	48
'15 Malvasía, Montetoro, Toro	12	43
'15 Vernatxa Blanca, Celler Frisach, Terra Alta	13	48
'14 Treixdura, Ailala, Ribeiro	12	43
'16 Viura 'semi sweet', Envite Seduccion, Rioja	*	45
'11 Godello, Herencia del Capricho, Bierzo	*	85
'15 Godello, Diego de Lemos, Ribeira Sacra	*	70
'11 Albarino Blend, Davide Duo, Rias-Baixas	*	58
'12 Godello, 200 Cestos, Valdeorras	*	62

NATURAL Y BIODYNAMIC

	gls	btl
'15 Verdejo, 'Rack' Gozalo, Rueda	*	49
'14 Verdejo, 'Sin Rumbo' Gozalo, Rueda	*	49
'15 Verdejo, 'Fragil' Gozalo, Rueda	*	62

ROSADO Y NARANJA

	gls	btl
'13 Verdejo, 'Kilometro', Gozalo, Rueda	15	59
'14 Tempranillo Rosé, Montetoro, Toro	13	48
'16 Hondarribi blend, Bidaia Rose Txakolina	*	45

TINTO

	gls	btl
'14 Sousón Blend, Ailala Tinto, Ribeiro	12	43
'09 Mencia, Xestal, Bodegas Gancedo, Bierzo	15	58
'15 Monastrell, Volalto, Jumilla	13	48
'11 Tempranillo, Montetoro, Crianza, Toro	13	48
'14 Tempranillo, Pascual Larrieta, Crianza, Rioja	13	48
14 Mencia, Unculin, Bierzo	*	39
14 Garnatxa, Altaroses, Montsant	*	45
'13 Tempranillo, Crianza, Legaris, Ribera del Duero	*	50
'08 Lemberger, 'Acinipo', F. Schatz, Seirras de Ronda*		54
'14 Graciano, Guerinda Navasentero, Navarra	*	54
'13 Garnacha Blend, 'Y' Ayles, Pago, Aragon	*	54
'15 Tinto de Toro, Ramon Ramos, Toro	*	59
'15 Sumoll Blend, 'Cabories,' Mas Candís, Penedés	*	60
'13 Grenache blend, Munt Roca, Priorat	*	70
'11 Tempranillo, Pascaul Larrieta, Reserva, Rioja	*	72
'01 Tinto de Toro, Montetoro Reserva, Toro	*	78
'10 Petite Verdot, F. Schatz, Sierras de Ronda	*	80
'15 Mencia, Diego de Lemos, Ribeira Sacra	*	81
'15 Mencia, '1985,' El Orogen, Ribeira Sacra	*	83
'10 Pinot Noir, F. Schatz, Sierras de Malaga	*	97
'12 Garnacha, De Padre, Rioja	*	105
'10 Tempranillo, Pago Santa Cruz, Rib.d. Duero	*	110
'00 Tempranillo, Gran Reserva, Montoetoro, Toro	*	120
'10 Tempranillo, Regina Vides, Rib. d. Duero	*	125

NATURAL Y BIODYNAMIC

	gls	btl
'15 Corvina, 'Here Be Monsters,' CB Cellars of SF, Lodi		*
54		
'15 Joven Tempranillo, Bodegas Inteus, Rioja	*	42

QUESOS DE ESPANA

Served with Piquillo Pepper Marmalade, Fresh Bread and Greens

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

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

Valdeon – Blue Cheese, Cow and Goat's Milk, Aged from Leon

Pitu – Cow's Milk, Semi-Soft, Paprika, from Galicia

Tetilla – Cow's Milk, Semi Soft, from Galicia

2/\$15 3/\$22 4/\$27 5/\$31

PARA PICAR

Marinated Spanish Olives and Piparra Peppers

Imported Spanish Extra Virgin Olive Oil Flight

Hand Carved Jamon Iberico, Pork Chorizo, Manchego

Flash Fried Shishito Peppers

Croquetas de Jamón, Bechamel, Spanish Ham, Chicken

Pintxo of Sustainable Foie Gras on Toast with Peach Jam

Pintxo of House Smoked Candied Bacon & Marinated Dried Tomato

Tasting Trio – Shot of Gazpacho, 1 Jamon Croqueta & 1 Pintxo of

Goat Cheese, Zucchini & Pepper Jam, on Toast

tapa ración

7 *

15 *

24 *

10 20

13 *

5 *

4 *

12 20

ENSALADAS Y SOPAS

Spanish Melon Gazpacho, Feta, Crispy Chick Peas & Croutons

Sopa – Black Bean with Sobrasada and Croutons

La Casa Nueva Salad - Roasted Beets, Goat Cheese, Pepitas, Almonds,
Sesame, Fig Vinaigrette (gf)

Escarole & Apricot Caesar with Fresh Figs, Crispy Serrano Ham

Shaved Manchego Cheese & Croutons

tapa ración

8 10

8 12

14 24

15 26

THIN CRUST COCA FLATBREADS – 17 each

Natural Chorizo, Sofrito, Shredded Sheep Cheese, House Pickled Beets, Onions

BLT - Smoked House Bacon, Grilled Escarole, Cherry Tomatoes, Sofrito, Shredded Sheep Cheese

Sheep & Spanish Blue Cheeses, Grilled Asparagus, Grilled Red Onion, Dressed Arugula Gluten Free Available (Add Bacon 2)

TAPAS Y RACIONES

DEL LA HUERTA

Deep Fried California Asparagus with White Asparagus Aioli & Spanish Blue Cheese Vinaigrette

Berenjena Frita, Fried Eggplant with Miel de Cana (Bitter Honey)

Broken Bravas, Fried Potatoes, Almond Romesco, Garlic Paprika Aioli (Add Garlic 1 / Add Fried Egg 3)

Spanish Tortilla de Patata – Potato, Egg, Green Onion, Paprika Caper Sour Cream (gf)

Roasted Cauliflower Ensaladilla, - Saffron Aioli, Pickled Egg, Piquillo Pepper, Rice Chip (gf)

Fried, Stuffed Squash Blossoms with Manchego & Goat Cheeses, Pine Nuts & Currants

tapa ración

14 25

12 20

8.5 14.5

10 18

12 20

15 *

DEL MAR

Chilled Cocktail Gambas – Jumbo Shrimp, Canela Cocktail Sauce, Garnishes (gf)

Almejas – Clams Simmered in Cava with Sofrito, Chorizo, Cilantro, Fresh Dill (gf)

Gambas al Pimenton, Seared Shrimp, Smoked Spanish Paprika, Sliced Garlic, Dry Sherry (gf)

Gambas al Ajillo, Seared Head-on Shrimp, Garlic, Fermented Black Garlic, Preserved Lemon (gf)

Pulpo Spanish Octopus Braised in Olive Oil, Served with Potatoes and Garlic Shisho Aioli (gf)

Seared Wild Escolar Filet with Marinated Summer Squash, Corn & Manchego Cream

tapa ración

18 34

12.5 22

13 24

13 24

15 28

18 34

DE LA TIERRA

Albondigas Fritas de Cerdo – Fried Pork Meatballs with Black Bean Aioli

Roasted Bone Marrow with Salsa Verde, Greens and Toast

Pimientos de Piquillo – Stuffed Peppers with Wild Boar, Sheep Cheese & Potato

Empanada of Grilled Lamb, Fennel, Kale and Currants with Caper Remoulade

Pinchos Morunos, Grilled Moorish Pork Skewers, Piquillo Marmalade, Fried Onion, Zucchini

Carrilladas, Tempranillo Braised Beef Cheeks, Lollipop Kale, Potato Puree, Garlic & Almond Crumbs

Grilled Bavette Steak - Cava Battered Onion Rings, Lollipop Kale, Salsa Verde

tapa ración

14 25

15 28

12 22

12 22

14.5 26

18 33

18 34

In the Kitchen

Chef/Owner – Mat Schuster (mat@canelasf.com)

Sous Chef – Soledad Castillo (soledad@canelasf.com)

Ricardo H., Mario, Felix C., Adon

In the Dining Room

Floor Supervisor – Paul Iglesias (Paul@canelasf.com)

Chris, Ava, Nani, John, Jake, and Rachael E on bass.