

Canela Bistrot & Wine Bar is the realization of our dream to share the love of Spanish cuisine in San Francisco. Since 2011 we have been honored to serve our friends and family. Thank you for joining us. -Chef Mat

cheers to you

Sangria

ROJO
cherry & strawberry
rosado
blood orange, strawberry & pineapple
10 / 20 / 40

Jerez y Vermut

La Cigarrera, Manzanilla

7 / 25

grant, amontillado

8 / 30

Maestro Sierra, Oloroso 15 Year

9 / 33

Maestro Sierra, Pedro Ximenez 15 year

15 / *

Cesar Florido, Palo Cortado 38 year

15 / *

Atxa, Vermut, blanco or tinto

10 / *

Jerez Flight

Manzanilla, amontillado, Oloroso 15

Cerveza y Sidra

Estrella galicia draft 7

fort point kolsch draft 7

mission ipa draft 7

1906 reserva 7

1906 red 7

weihenstephaner hefe weissbier 7

hitichino stout 10

abita turbo dog brown 7

moritz de Barcelona 7

edigner non alcoholic 7

edigner Oktoberfest 7

maeloc pear cider 7

trabanco, poma aurea, sparkling cider 750ml 28

trabanco, san pedro, cider 28

Bebidas sin Alcohol

Pellegrino 7

lemonade 3

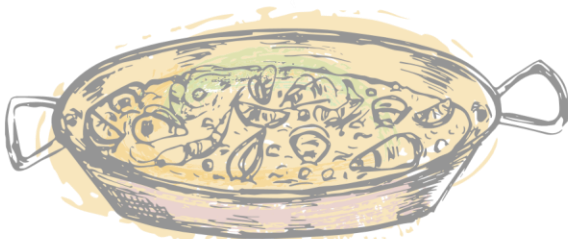
iced tea 4

fentImans ginger beer 5

Mexican coke 4

club soda, sprite, diet coke, coke 3

And on Sundays.... there is paella



In the Kitchen: Chef-Owner Mat Schuster,
Sous Chef Soledad, Ricardo, Thomas,
Sonya, & Flor

On the Floor: Team Leader Paul Iglesias,
Chris, Elizabeth, Neo, Sophie, Pato, Laura
& Kim

Chefs Tasting Menu

4 courses with wine pairings
69/per person (min. 2 persons)

Strawberry & beet gazpacho & Bocadillo
shot of gazpacho with mini bocadillo of membrillo,
san Simon, lardo
Costador Terrior, Chennin Blanc, Penedes 2015

Pescado
wild halibut, squid ink rice, kale, caper aioli
Pincelo, Diego de Lemos, Godello, Ribiera Sacra 2015

Carrilladas
tempranillo-braised beef cheeks, lollipop kale, potato puree, garlic &
almond crumbs
Montetoro, Crianza, Tempranillo, Toro 2015

choice of churros, ice cream or cheese
Cesar Florido, Moscatel Dorado

Tapas DE España Para Picar

marinated Spanish olives 7

piparra peppers

hand carved jamon iberico 24

manchego cheese, pork chorizo, fresh bread

flash fried shishito peppers 10 / 20

flake sea salt

bacon wrapped dates 11 / 22

tetilla cheese, guindilla pepper

Jamon croquetas 13 / 26

jamon, chicken, egg, bechamel

mini empanadas 10 / 20

braised beef, shishito, garlic, sofrito, escabeche aioli

deviled eggs 10 / 20

infused lemon oil, crab meat

Quesos de Espana

Choice of 2/15, 3/22, 4/27, 5/31, 6/36

piquillo pepper marmalade, honeycomb, almonds, olives, seasonal fruit, pan

truffle manchego

sheep's milk, semi-hard, La Mancha
Manchego

sheep's milk, aged 12 months, La Mancha
urgelia

cows's milk, semi-hard, Barcelona
San simon

Cow's milk, semi-soft, Galicia
valdeon

cow & goat's milk, blue cheese, Leon
pitu

cow's milk, aged 18 montns, semi-soft, paprika, Menorca

Ensaladas y Sopas

gazpacho 3 shot, 8 cup, 10 bowl

strawberry, golden beets, feta, croutons

sopa 8 cup, 10 bowl

asparagus, fennel, cream

escarole Caesar 14 / 28

radish, beet, shaved manchego, boquerones, croutons, Pedro Ximenez
vinaigrette

Belgian endive & red leaf 14 / 28

oranges, olives, pepitas, almonds, sesame, cuquillo olive, crispy shallots,
orange dressing

Thincrust Coca Flatbread 17

natural chorizo, house pickled beets
sofrito, shredded sheep's cheese, onions
lamb, fig, harrisa

sofrito, shredded sheep's cheese

Spanish goat cheese, asparagus

sofrito, sliced garlic, dressed arugula (gf available)
mixed mushroom

sofrito, caramelized onion, sheep's cheese, salsa verde

de la Huerta

stuffed piquillo peppers 12 / 24

beluga lentils, nopales, kale, leek, tomato cumin sauce

crispy tempura artichokes 14 / 28

lemon-yogurt

patatas bravas 8.5 / 17

crispy potatoes, almond romesco, garlic-paprika aioli
(add garlic \$1 / put an egg on it \$3)

tortilla Española 10 / 20

potato, egg, green onion, paprika-caper sour cream

roasted cauliflower ensaladilla 12 / 24

sofrito, kimchi aioli, pickled egg, rice chip

del Mar

seared sea scallops 15

(2), olive, piparra pepper, pickled seaweed,
saffron aioli, toast

almejas 12.5 / 25

cava-simmered clams, sofrito, chorizo, herbs

pulpo 15 / 30

olive oil-braised Spanish octopus, marble potatoes, kimchi aioli (**ask
for picante)

gambas al pimenton 13 / 26

seared shrimp, smoked Spanish paprika,
sliced garlic, dry sherry

gambas al ajillo 13 / 26

seared head-on shrimp, fermented black garlic, fresh garlic, preserved
lemon

Pescado 18 / 36

wild halibut, squid ink rice, kale, caper aioli

de la Tierra

beef milanese sliders 14

(2) breaded sirloin sliders, tomato, onion,
soy sauce aioli, challah

Bone Marrow 16 / 32

Oven-roasted beef bone marrow w/salsa verde, dressed arugula &
sliced watermelon radish

pinchos morunos 14.5 / 29

grilled pork tenderloin skewers, herbs, olive oil, piquillo pepper
marmalade, dried onion & zucchini

cordero 24

grilled natural lamb loin chops (2), grilled broccolini, piparra polenta
cake, almond romesco

stuffed beef cabbage rolls 15 / 30

braised beef, cabbage, rice, tomato, lemon, cinnamon

Carrilladas 18 / 36

tempranillo-braised beef cheeks, potato puree, lollipop kale, garlic &
almond crumbs

grilled bavette steak 18 / 36

battered onion rings, lollipop kale, mustard seeds

Please let us know of any allergies or
dietary restrictions so we may better
accommodate.

Please note: a 20% service may be charged
for parties of 6 or more.