



## TAPAS FRIAS Y OSTRAS

5J - JAMON DE BELLOTA	30	ENSALADA DE LA HUERTA	12
<i>100% organic spanish ham, bread with tomato spread</i>		<i>mixed lettuce, spicy olives, endives, cucumber, onions, cherry tomatoes, herb dressing, quail eggs</i>	
GAZPACHO ANDALUZ	10	ENSALADA DE PERA CONFITADA	12
<i>cold tomato soup</i>		<i>baby kale, pear, pine nuts, cabrales cheese, herb dressing</i>	
CHEESE SELECTION	18	DAILY FRESH OYSTERS	14
		<i>mignonette, cocktail, horseradish sriracha</i>	
CURED MEAT SELECTION	18	SHOOTERS OYSTERS	14
		<i>pickle juice, sriracha, english cucumber, micro greens</i>	
MIXED SPICY OLIVES & HERBS	6	SMOKED OYSTERS	14
		<i>sherry vinegar, chorizo, olive oil, lemon air, micro greens</i>	

## COMPARTIR

SERVING FOR TWO OR MORE

PAELLA MARY TIERRA	45 / 60	45 DAY AGED STEAK 18 oz	65	PAELLA MONTANERA	40 / 55
<i>surf and turf paella</i>		<i>potato purée, garlic chips, heirloom carrots</i>		<i>meat paella</i>	
PAELLA MARISCO	45 / 60			PAELLA VEGETARIANA	36 / 48
<i>seafood paella</i>				<i>vegetable paella</i>	

## TAPAS CALIENTES

PIMIENTO DEL PADRON	8	SEPIA A LA PLANCHA	14
<i>shishito peppers, bonito flakes</i>		<i>cuttlefish, squid ink tempura vegetables</i>	
PATATAS BRAVAS	8	PULPO A LA GALLEGA	16
<i>fried potatoes, garlic aioli, brava sauce</i>		<i>octopus, boiled potatoes, paprika, spanish olive oil</i>	
BRUSSELS SPROUTS	8	RAZOR CLAMS	15
<i>san simone cheese, spicy olive oil</i>		<i>garlic, olive oil, parsley</i>	
GAMBA AL AJILLO	14	RABO DE BUEY	16
<i>shrimp, garlic, dried peppers, tio pepe</i>		<i>tempranillo braised oxtail, prawns</i>	
STEAMED MUSSELS	14	LAMB CHOP	14
<i>albariño wine, lemon, thyme, olive oil</i>		<i>pistachio mascarpone</i>	
PIMIENTO DEL PIQUILLO	10	CANALONES DE POLLO	12
<i>roasted spanish pepper, brandada de bacalao</i>		<i>spanish cannelloni, chicken, mushroom bechamel</i>	
SOPA DE MARISCO	12	SECRETO IBERICO	18
<i>seafood soup</i>		<i>grilled organic black pork</i>	

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness especially if you have a medical condition.

20% gratuity will be add to checks of parties of 6 or more guests.

Corkage fee \$20 per 750ml & \$35 for magnums no more than 2 bottles per table. Please only 3 forms of payment by table.



### *Sweet Tooth*

#### **House Granola**

figs, mixed berries, almond butter, honey, greek yogurt 12

#### **Griddle Cakes**

fresh berries, maple syrup, vanilla butter 12

#### **Breakfast Shake**

almond milk, bananas, berries, flaxseed 6

#### **French Toast**

banana caramel sauce 12

#### **Fruit Salad**

the season's picks, mint, honey 9

### *Breakfast & Brunch Specialties*

Tortilla **Española** – eggs, potatoes, onions, pimiento de piquillo, tomato toast 14

**Americano** – chicken & apple sausage, bacon or ham, house potatoes, two eggs your way, toast 14

Huevos **Estrellados** – eggs, chorizo, spinach, fries 12

**Avocado** Toast - house bread, brie cheese, herb crème fraiche, over easy egg 14

Corned Beef **Hash** – cheddar cheese, fried eggs, house potatoes 14

**Wild** Mushroom Omelet – cheddar cheese, bacon, house potatoes 14

**Spinach** Omelet – onions, olives, tomatoes, feta cheese, house potatoes 14

**Tofu** Scramble – sundried tomatoes, pesto, house potatoes 11

Chicken Sausage **Scrambled** Eggs – mushrooms, onions, chipotles, jack cheese, salsa fresco 12

Huevos **Rancheros** – tomatillo, black beans, pulled pork, fried egg, tortillas, queso fresco 12

Smoked Salmon **Benedict** – poached eggs, spinach, red onions, hollandaise 16

House Ground **Burger**, brioche bun, caramelized onions, gruyere cheese, arugula, fries 17

Executive Chef: Sergio Nic

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Bota established 2016, 490 Geary Street, San Francisco, CA 94102



### *Beverages*

Lavazza Dark Roast Coffee 4

Lavazza Robusto Espresso 4

Cappuccino or Latte 5

Silk Road Organic **Tea**  
earl grey, green, english breakfast,  
chamomile, rooibos, mint 5

Fresh **Juice**, orange, grapefruit, apple 5

### *Cocktails*

(serving start at 7AM)

#### **Mimosa**

fresh squeezed orange juice, cava 5

#### **Bloody Mary**

house mix, St. George green chile vodka 8

### *Beer*

(serving start at 7AM)

Estrella Damm 6  
ABV 5.4% - IBU 35

Trumer Pils 6  
ABV 4.9% - IBU 26

Firestone Pivo Hoppy Pils 6  
ABV 5.3% - IBU 40

Hangar 24 Orange Wheat 7  
ABV 3.2% - IBU 17

Sonoma Cider 7  
ABV 6.0% - IBU 0

Lagunitas New Dogtown Pale Ale 7  
ABV 6.2% - IBU 62

Anchor Steam Beer 6  
ABV 4.9% - IBU 47

Ballast Point Sculpin IPA 7  
ABV 7% - IBU 70

Lagunitas Little Sumpin' IPA 7  
ABV 7.5% - IBU 65

Green Flash West Coast DIPa 8  
ABV 8.1% - IBU 92

Ballast Point Victory at Sea Porter 8  
ABV 10% - IBU 60

### *Beer (Non-Alcoholic)*

Erdinger, 6

### *Sparkling Wine*

(serving start at 7AM)

Mont-Marcal Cava Reserva  
DO Cava-Penedes, 2012 / 12

Mumm Brut Rose  
Napa NV / 15

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### *White & Rose Wine*

Principe de Viena Chardonnay  
DO Navara, 2015 / 10

Paco & Lola Albariño  
DO Rias Baixas, 2014 / 12

Matua Sauvignon Blanc  
New Zealand, 2014 / 12

Campos De Luz Rose Garnacha  
DO Cariñena, 2015 / 12

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### *Red Wine*

Torres Sangre de Toro, Tempranillo  
DO La Mancha, 2014 / 10

Joel Gott 815 Cabernet,  
California, 2014 / 12

Au Bon Climat Pinot Noir  
Santa Barbara, 2014 / 16

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