



SPICY OLIVES 8  
marinated spanish olives with herbs  
and citrus fruits (GF-V)

SALMOREJO 12  
cold tomato soup, garlic, evoo, croutons,  
micro greens (V)

SPANISH CHEESES 18  
four cheeses, berries, fig jam, golden  
raisin, currant

SPANISH MEATS 18  
four cured meats, olives,  
mustard, cornichons gherkins

### COLD TAPAS

JAMON DE BELLOTA 35  
100% organic spanish ham,  
toast with tomato spread

HEIRLOOM TOMATO 12  
cucumber, olives, onions, evoo,  
oregano (GF-V)

PERA CONFITADA 12  
baby kale, tomato, cucumber,  
pine nuts, blue cheese, picada (GF)

FRESH OYSTERS (6) 18  
oysters, horseradish,  
cocktail sauce, mignonette (GF)

SMOKED OYSTERS (4) 16  
fresh oysters, chorizo,  
sherry vinegar, lemon air (GF)

### SHARING

SERVING FOR TWO OR MORE

SEAFOOD PAELLA Rg 47 / Lg 60  
lobster stock, prawns, squid, mussels, fish (GF)

SQUID INK PAELLA Rg 50 / Lg 62  
lobster stock, squid, saffron aioli (GF)

SURF & TURF PAELLA Rg 50 / Lg 62  
lobster & chicken stock, prawns, squid, mus-  
sels, fish, chicken, pork, chorizo (GF)

45 DAY AGED STEAK 18 oz 65  
potato purée, garlic chips,  
carrots, chili oil,  
squid ink croutons, micro greens

BAKED SEA BASS 38  
potatoes, nora pepper,  
green & red peppers, garlic chips,  
sherry vinegar, micro greens (GF)

MEAT PAELLA Rg 47 / Lg 60  
chicken stock, chicken, chorizo, pork (GF)

RABBIT PAELLA Rg 40 / Lg 50  
chicken stock, rabbit, vegetables,  
mushrooms (GF)

VEGETARIAN PAELLA Rg 40 / Lg 50  
vegetable stock, brussels, zucchini,  
padron peppers, mushrooms (GF-V)

PADRON PEPPERS 8  
charred spanish pepper (GF-V)

PATATAS BRAVAS 8  
fried potatoes, brava sauce, aioli (GF)

BRUSSEL SPROUTS 8  
sauteed brussels sprouts,  
san simone cheese (GF)

RABAS DE POLLO 12  
fried chicken strips, soy sauce,  
mojo sauce, lime zest

GARLIC CHICKEN 15  
chili peppers, sherry vinegar

CHICKEN CANALONES 12  
spanish canaloni, mushroom  
bechamel

### HOT TAPAS

BACON WRAPPED DATES 15  
manchego cheese,  
sherry truffle honey (GF)

SECRETO IBERICO 20  
100% organic black pork, tomato,  
marbled potatos, garlic, thyme (GF)

LAMB CHOPS 17  
pistachios, mascarpone, chili oil (GF)

GRILLED OCTOPUS 22  
potato confit, lemon air, chili oil (GF)

GARLIC PRAWNS 14  
sherry wine, nora peppers,  
served with bread

STEAMED MUSSELS 16  
spanish white wine, thyme, lemon air,  
served with toast

PIQUILLO PEPPERS 12  
spanish pepper, salted cod fish (GF)

OX TAIL 18  
tempranillo braised, prawns

IBERICO MEATBALLS 14  
100% organic beef and ham,  
san simone smoked cheese (GF)

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 1 bottles per table. Please only 3 forms of payment per table.

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### BUBBLES

CONUNDRUM BRUT ROSE - 14  
Healdsburg CA | 2016

MUMM BRUT PRESTIGE - 14  
Napa CA | NV

CAVA MAS FI - 12  
Xarello /DO Penedes | NV

### WHITE WINE

WENTE LOUIS MEL - 12  
Sauvignon Blanc | Livermore CA | 2017

PACO & LOLA - 14  
Albariño | DO Rias Baixas | 2017

FALCATA - 14  
Gewurztraminer | DO Moixent | 2015

LA CREMA - 15  
Chardonnay | Sonoma | 2016

SHAYA - 12  
Verdejo / DO Rueda / 2016

### RED WINE

VARGAS CRIANZA - 12  
Tempranillo | DOC Rioja | 2015

CARLOS SERRES RESERVA - 14  
Tempranillo | DOC Rioja | 2012

SERRES GRAN RESERVA - 16  
Tempranillo | DOC Rioja | 2010

JUAN GIL SILVER LABEL - 14  
Monastrell | DO Jumilla | 2015

ALDONIA - 12  
Callet, Syrah | VdiT Mallorca | 2017

CAN BLAU - 15  
red blend MSG | DO Montsant | 2016

HEAD HIGH - 16  
Pinot Noir | Sonoma CA | 2015

WENTE CHARLES WETMORE - 15  
Cabernet Sauvignon | Livermore CA | 2016

BEAR FLAGS - 17  
Zinfandel | Sonoma CA | 2016

### SANGRIA

traditional red blend or white blend

### BERRY BRAMBLE

gin, berries, lemon, chocolate

### FOUND IN TRANSLATION

citrus vodka, yuzu citrus, basil, honey

### SPECIALTY COCKTAIL - 14

#### 490 MILES

citrus vodka, lemon, honey, elderflower  
orange flowers water, firewater

#### SPANISH OLD FASHIONED

rye, licor 43, orange, peychaud

### SAN FRANCISCO NEGRONI

gin, bruto americano, sweet vermouth

### CUCUMBER DELIGHT

vodka, fresh cucumber, lime, agave

### MI CASA TU CASA

mezcal, elderflower, grapefruit

### BEER SELECTION

ESTRELLA DAMM 6  
Spanish Lager

MORITZ 7  
Spanish Lager

GREAT WHITE NORTH COAST 6  
Belgian Style Witbier

SCRIMSHAW NORTH COAST 6  
Pilsener

FIRESTONE 805 7  
Blond Ale

SUDWERK 6  
Heffeweizen

FIRESTONE PIVO HOPPY 7  
Pilsner

ANCHOR STEAM 7  
Amber Lager

PRANQSTER NORTH COAST 8  
Belgium Style Golden Ale

DUVEL CITRUS 12  
Golden Ale

DRAKE'S 1500 7  
Pale Ale

GAVROCHE 10  
Red Ale

NEW CASTLE 7  
Brown Ale

LAGUNITAS SUMPIN ALE 8  
Pale Wheat Ale

BALLAST POINT SCULPIN 8  
IPA

GREEN FLASH WEST COAST 9  
DIPA

GUINNESS DRAUGHT 7  
Stout

BP VICTORY AT SEA 9  
Imperial Porter w/ coffee & vanilla