



BELLOTA

CATERING

ABOUT BELLOTA

CUISINE

Executive Chef Ryan McIlwraith brings his critically acclaimed approach to Spanish dishes, including a diverse menu of meats grilled on a wood-fired hearth, inventive paellas, Old World stews, fresh seafood, medium-sized tapas, slow-roasted vegetable dishes, as well as imported charcuterie and cheeses including our namesake jamon iberico de bellota. The bar includes an all-Spanish wine list, Sherry on tap, dry cider, Spain's cocktail of choice, the gin tonic, and more.

THE ABSINTHE GROUP

The Absinthe Group (TAG), founded and managed by food-industry veteran Bill Russell-Shapiro, creates and operates unique, high-quality food and wine enterprises. TAG includes Absinthe Brasserie & Bar, Absinthe Private Dining, Arlequin Cafe & Food-To-Go, Arlequin Wine Merchant, Barcino, Bellota, and Comstock Saloon. They are overseen by TAG Vice President Eric Vreede, Executive Chef Ryan McIlwraith, Executive Pastry Chef Michael Aguilar, and Bar Director Jonny Raglin.

QUICK FACTS

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| LOCATION | 888 Brannan Street @ 8th San Francisco, CA 94103 |
| ESTABLISHED | May 2016 |
| CHEF DE CUISINE | Joel Ehrlich |
| CREDIT CARDS | Visa, MasterCard, American Express, Discover |
| PARKING | Street Parking |
| WEBSITE | www.bellotasf.com |
| CONTACT | Chloe Pressman - chloe@bellotasf.com - for all catering inquiries |

CATERING MENU

MEAT AND CHEESE SNACK PLATTERS

Snack-sized starters

IMPORTED SPANISH SNACKS PLATTER

\$60 PLATTER FOR 6-12 PEOPLE

Marinated Spanish olives, roasted marcona almonds, olive and anchovy skewer

IMPORTED SPANISH CHEESES PLATTER

\$60 PLATTER FOR 6-12 PEOPLE

Three-cheese manchego flight, quince paste, celery-&-grape salad, picos

IMPORTED & DOMESTIC SPANISH CURED MEAT PLATTER

\$80 PLATTER FOR 6-12 PEOPLE

Jamon serrano, chorizo sausage, sobrassada, tomate fresco, crispy Spanish-style bread

COLD APPETIZER PLATTERS

ENSALADA, GUI SANTES, REMOLACHA, BUNUELOS

\$50 PLATTER FOR 6-12 PEOPLE

Needs description

HOT APPETIZER PLATTERS

CRISPY SPANISH STYLE POTATOES

\$40 PLATTER FOR 6-12 PEOPLE

Crisped Kennebec potatoes, chipotle bravas salsa, smoky alioli

CHICKEN MEATBALLS

\$60 PLATTER FOR 6-12 PEOPLE

Yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate

SANDWICH PLATTERS

ROAST PORK SANDWICH

\$65 PLATTER FOR 6-12 PEOPLE

Slow-roasted, pork, quince conserva, Asian pear, arugula, seeded bun

SPANISH TORTILLA SANDWICH *can be made vegetarian*

\$50 PLATTER FOR 6-12 PEOPLE

Spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli, seeded bun

ROASTED VEGETABLE PLATTERS

\$45 PLATTER FOR 6-12 PEOPLE

COLIFLOR

Roasted, spiced cauliflower with queso-chili dip

BROCOLI

Charred broccoli with walnut picada (labneh?)

ARROZ PLATTER

SETAS

\$120 PLATTER FOR 6-12 PEOPLE

Paella, roasted wild mushroom, kale sprout & leaf, black garlic, pepita, garlic scape

POLLO

\$140 PLATTER FOR 6-12 PEOPLE

Paella, crispy boneless chicken wing, chorizo, braised bean, snowpea, tomato sofrito

FIDEUA

\$170 PLATTER FOR 6-12 PEOPLE

Paella of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink

LECHON

\$180 PLATTER FOR 6-12 PEOPLE

Paella, roasted pork shoulder, crispy belly, jamon, saffron, tomato, baby corn, garbanzo

CATERING SERVICES & F.A.Q.

F.A.Q.

Do you offer to-go dinnerware?

Yes. Let us know how many people you will be needing compostable dinnerware for.

What will the food be served in?

All platters will be served in disposable, stackable aluminium pans.

Do you require a deposit?

Yes. A deposit of \$200 is required for every order. It will be applied to your final bill.

Do you offer delivery?

At least 48 hours advanced notice required.

How do I begin the ordering process?

Send an email to chloe@bellotasf.com for all catering inquiries.