



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, fresh seafood, medium-sized tapas, slow-roasted vegetable dishes, as well as imported charcuterie and cheeses including our namesake, jamon (ham) iberico de bellota. Dessert options are unique and delectable treats by Executive Pastry Chef Michael Aguilar.

CATERING

Each platter (\$40-\$215) serves up to ten people and is served in disposable, stackable aluminium pans. We will provide compostable dinnerware, napkins, and signage upon request. For ensured availability, please place your order at least one week (7 days) in advance. A deposit of \$200 is required, which will be applied to your final bill. An 8.5% sales tax, and 6% SF employer mandate is added to the final bill.

Want it delivered? Delivery for a fee - within San Francisco is available (please advise 1 week in advance).

QUICK FACTS

LOCATION	888 Brannan Street @ 8th Street San Francisco, CA 94103
ESTABLISHED	May 2016
CHEF DE CUISINE	Robert Leva
CREDIT CARDS	Visa, MasterCard, American Express, Discover
PARKING	street parking
WEBSITE	www.bellotasf.com
CONTACT	catering@bellotasf.com

CATERING MENU *All platters serve up to 10 people*

CHARCUTERIA Y QUESO *Sliced meats + cheese imported from Spain*

IMPORTED SPANISH SNACKS

\$60 Per Platter

marinated Spanish olives, roasted marcona almonds, olive-&-anchovy skewer

IMPORTED SPANISH CHEESE

\$60 Per Platter

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

IMPORTED & DOMESTIC SPANISH CURED MEAT

\$80 Per Platter

jamón serrano, chorizo sausage, sobrasada, tomate fresco, crispy Spanish-style bread

TAPAS FRIAS

ENSALADA

\$50 Per Platter

mixed lettuces, olive oil migas, shaved fennel & radish, champagne vinagreta

REMOLACHA

\$60 Per Platter

roasted beets, tangerine, blood and cara cara orange, fennel, walnuts

TAPAS CALIENTE

CRISPY SPANISH-STYLE POTATOES

\$40 Per Platter

crisped kennebec potatoes, chipotle bravas salsa, smoky alioli

LAMB ALBONDIGAS

\$60 Per Platter

lamb meatballs, choriceró braised lentils, sherry glazed onions

COLIFLOR

\$45 Per Platter

roasted, spiced cauliflower & romanesco, queso-chili dip

BOCADILLOS

ASADO CUBANO

\$65 Per Platter

slow-roasted, pork, jamón serrano, mahon cheese, pickles, guindilla-mustard alioli

TORTILLA

\$50 Per Platter

spanish omelette, swiss chard, green garlic, chorizo, potato, goat feta, pimenton alioli, arugula

PAELLA

SETAS

\$125 Per Platter

arroz, wild mushroom & green garlic, snap peas, fava beans, asparagus, radish, turnips

POLLO

\$145 Per Platter

arroz, crispy boneless chicken wing, chorizo, braised bean, tomato sofrito

FIDEUA

\$185 Per Platter

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

LECHON

\$185 Per Platter

arroz, roasted pork shoulder, crispy belly, apple-mustard conserva, saffron, garbanzo

HEARTH *Wood-fired plancha, grill + oven*

COSTILLA ASADA

\$215 Per Platter

roast prime rib of beef, chimichurri, smoked baby potatoes

SALMON

\$180 Per Platter

plancha-roasted, salmon, catalan suquet broth, butter beans, mussels & chorizo

CORDERO

\$200 Per Platter

slow roasted, moorish-spiced lamb leg, flatbread, carrots, english peas, spring onions, browned butter, PX vinegar

POSTRES

ARROZ CON LECHE

\$45 Per Platter

spiced rice pudding, caramelized apple, brown sugar crunch

CHURRO COOKIES

\$35 Per Platter

crispy cinnamon-sugar cookie

CATERING SERVICES

F.A.Q.

Do you offer to-go dinnerware?

Yes. Let us know how many people you will be needing compostable dinnerware for. We have plates, forks, knives, and napkins available.

What will the food be served in?

All platters will be served in disposable, stackable aluminium pans. Salads are served in black plastic bowls with clear lids.

Do you provide heating elements?

We do not provide heating elements at this time.

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?

Yes, delivery is available within San Francisco for an additional charge; please inquire. At least 1 week notice is required.

How do I get more information and/or begin the ordering process?

Please email catering@bellotasf.com or call the restaurant directly at 415.430.6580.