

COCKTAIL RECEPTION

passed hors de'oeuvres (select 5)

35. PER PERSON

{HOT}

GAMBAS AL AJILLO ^{GF} (no bread)

Sautéed shrimp, garlic, guindilla

CARACOLES EN HOJALDRE*

Escargot in parsley butter and puff pastry

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN

Iberian ham croquettes, fig jelly

COCA DE TOMATE

Puff pastry topped with tomato confit, stracciatella and basil

EMPANADA GALLEGA*

Traditional Spanish tuna empanada

ALBÓNDIGAS

Veal and pork meatballs, stracciatella, tomate frito

PULPO A LA GALLEGA

Grilled octopus with potato foam and paprika oil

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

COCA DE MORCILLA

Grilled morcilla piquillo peppers, garlic chips

COCIDITO MADRILEÑO CON SU PROPIO PINCHO*

Traditional Spanish chickpea stew served in a shot glass

ANCHOAS FRITAS Y SU LIMÓN*

*Lemon scented fried anchovies
with lemon vinaigrette*

EMPANADILLA DE SOBRASADA Y MIEL ORGÁNICA

Mini empanada with honey and sobrasada

MANCHEGO FRITO CON MIEL ORGÁNICA

*Manchego cheese cubes, breaded and fried,
topped with honey*

TORTILLA ESPAÑOLA ^{GF}

*Traditional Spanish omelet,
roasted garlic aioli ***

MINI BEEF WELLINGTON*

*Petite filet and mushroom duxelle wrapped
in puff pastry*

SAN JACOBO

*Manchego cheese and Serrano ham sticks,
breaded and fried,
with a sweet onion marmalade*

BIKINI DELUXE

*Mini Serrano ham
and tetilla cheese sandwich*

CHUPITO DE PATATAS A LA RIOJANA*

*Cream of potato infused with chorizo
and paprika*

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{COLD}

MONTADITO DE PISTACHIO*

Oatmeal cracker, miti cabra, pistachio cream

COCA DE FOIE*

Puff pastry topped with foie gras, PX reduction, shaved pear

MONTADITO DE ESCALIBADA CON QUESO DE CABRA*

Toasted Galician bread topped with roasted vegetables and goat cheese

PAN CON TOMATE

Toasted bread topped with grated tomato, Serrano Ham, Manchego cheese

DADO DE ATÚN CON SALMOREJO

Ahi tuna with salmorejo sauce and olive oil

CHUPITO DE AJO BLANCO*

Spanish cold almond soup served with a lemon infused shrimp

MONTADITOS DE ANCHOA*

Ciabatta bread, topped with a Spanish anchovy, oven-roasted tomato, basil and black olive spread

CÓCTEL DE CAMARONES

Shrimp cocktail with avocado purée and homemade cocktail sauce

CHUPITO DE GAZPACHO ANDALUZ

Shot of gazpacho topped with an olive oil crouton and brunoise vegetables

EMPEDRAT DE JUDIONES DE LA GRANJA*

Catalán white bean salad with steamed clams

ESQUEIXADA DE CANGREJO*

Maryland crab marinated in sherry vinegar on top of tomato gelée and micro lettuce

BANDERILLA DE BOQUERÓN EN VINAGRE

Small skewer with marinated white anchovy, olives, crispy bread and guindilla