

COCKTAIL RECEPTION

passed hors d'oeuvres (sold by the dozen)

{HOT}

TORTILLA ESPAÑOLA 18.

*Traditional Spanish omelet,
roasted garlic aioli*

CHURROS CON CHOCOLATE 10.

*Traditional fried dough,
chocolate sauce, dulce de leche*

ALBÓNDIGAS 24.

*Veal and pork meatballs, Manchego,
tomate frito*

PINTXO MORUNO 24.

*Cumin marinated grilled pork,
mojo verde, Greek yogurt*

BEEF WELLINGTON 28.

*Tenderloin, mushroom purée,
puff pastry*

CROQUETAS DE JAMÓN 22.

Serrano ham croquettes, fig jelly

BIKINI SANDWICH 22.

Brioche, Serrano ham, tetilla cheese

GAMBAS AL AJILLO 28.

Sautéed shrimp, garlic

MANCHEGO FRITO CON MIEL 22.

Manchego cheese, honey

COCA DE CAPRESE 20.

*Three-way tomatoes, tetilla
cheese, puff pastry*

PULPO A LA GALLEGA 28.

*Steamed Spanish octopus, potatoes,
pimientón, EVOO*

{COLD}

MONTADITOS DE SALMÓN 24.

*Smoked salmon, truffle honey,
honey cream cheese,
toasted ciabatta*

TUNA TARTAR 24.

*Ahí tuna, mango, avocado,
soy sesame vinaigrette,
Sriracha aioli, wonton chip*

CÓCTEL DE CAMARONES 28.

Shrimp cocktail, lemon wedge

CHUPITO DE GAZPACHO 18.

Spanish chilled vegetable soup

PAN CON TOMATE 18.

*Pan de cristal, grated tomatoes,
Manchego, Serrano ham, EVOO*