

## COCKTAIL RECEPTION

*passed hors de'oeuvres (sold by the dozen)*

### {HOT}

**CROQUETAS DE JAMÓN 22.**

*Serrano ham croquettes, fig jelly*

**TORTILLA ESPAÑOLA <sup>GF</sup> 18.**

*Traditional Spanish omelet,  
roasted garlic aioli \**

**ALBÓNDIGAS 24.**

*Veal and pork meatballs, manchego,  
tomate frito*

**PINTXO MORUNO 24.**

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

**GAMBAS AL AJILLO 28.**

*Sautéed shrimp, garlic*

**MANCHEGO FRITO CON MIEL 22.**

*Manchego cheese, honey*

**COCA DE CAPRESE 20.**

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

**PULPO A LA GALLEGA 28.**

*Steamed Spanish octopus, potatoes,  
pimentón, EVOO*

**BEEF WELLINGTON 28.**

*Tenderloin, mushroom purée,  
puff pastry*

**BIKINI SANDWICH 22.**

*Brioche, Serrano ham, tetilla cheese*

### {COLD}

**MONTADITOS DE SALMON 24.**

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

**TUNA TARTAR 24.**

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

**COCTEL DE CAMARONES 28.**

*Shrimp cocktail, lemon wedge*

**CHUPITO DE GAZPACHO 18.**

*Spanished chilled vegetable soup*

**PAN CON TOMATE 18.**

*Grilled bread, grated tomatoes,  
manchego, Serrano ham*