

## COCKTAIL RECEPTION

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

### {HOT}

**PINTXO MORUNO 18.**

*Grilled pork, mojo verde, Greek yogurt*

**PULPO A LA GALLEGA 25.**

*Potato foam, pimentón, EVOO*

**BIKINI SANDWICH 18.**

*Brioche, Serrano ham, tetilla cheese*

**BEEF WELLINGTON 42.**

*Tenderloin, mushroom purée, puff pastry*

**ALBÓNDIGAS 24.**

*Veal and pork meatballs, Manchego, tomato frito*

**QUESO FRITO CON MIEL 22.**

*Mahón cheese, honey*

**CHORIZO STUFFED DATES 27.**

*Medjool dates, house made chorizo, Manchego, wrapped in bacon*

**TORTILLA ESPAÑOLA 15.**

*Traditional Spanish omelet, roasted garlic aioli  
\*minimum of two orders*

**GAMBAS AL AJILLO 20.**

*Sautéed shrimp, garlic*

**MONTADITOS 24.**

*Brisket, tomato marmalade, guindilla, tetilla cheese*

**CROQUETAS DE JAMÓN 18.**

*Serrano ham croquettes, fig jelly*

### {COLD}

**CEVICHE 30.**

*Shrimp, fish, roasted jalapeño, plantain chips*

**CHUPITO DE CAMARONES 28.**

*Shrimp cocktail, lemon wedge*

**TUNA TARTAR 20.**

*Mango, avocado, wonton chip, Sriracha aioli*

**PAN CON TOMATE 18.**

*Manchego, Serrano ham, EVOO*

**CHUPITO DE GAZPACHO 15.**

*Spanish chilled vegetable soup*

### {SWEETS}

**CHURROS CON CHOCOLATE 12.**

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

**FLAN DE COCO 18.**

*Coconut flan, Swiss meringue, blueberry, strawberry, toasted coconut*

### {PAELLAS}

*about 50 servings*

**PAELLA DE POLLO 250.**

*Chicken, artichoke, Portobello, green peas, red sofrito, saffron*

**PAELLA MIXTA 480.**

*Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron*

**PAELLA DE VEGETALES 200.**

*Portobello, asparagus, carrots, saffron, artichoke, green peas, kale, sofrito rojo*