

## 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*

#### CREMA CATALANA 18.

*Spanish style custard, fresh berries*

### {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*