The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.

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 puree, puff pastry

ALBÓNDIGAS 24.
Veal and pork meatballs, Manchego, tomate frito

QUESO FRITO CON MIEL 22.
Mahón cheese, honey

{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