

COCKTAIL RECEPTION

passed hors d'oeuvres (sold by the dozen)

{HOT}

CROQUETAS DE JAMÓN 22.

Serrano ham croquettes, fig jelly

CHURROS CON CHOCOLATE 10.

Traditional fried dough, chocolate sauce, dulce de leche

GAMBAS AL AJILLO 28.

Sautéed shrimp, garlic

PINTXO MORUNO 24.

Cumin marinated grilled pork, mojo verde, Greek yogurt

BEEF WELLINGTON 28.

Tenderloin, mushroom purée, puff pastry

PULPO A LA GALLEGA 28.

Steamed Spanish octopus, potatoes, pimentón, EVOO

TORTILLA ESPAÑOLA 18.

Traditional Spanish omelet, roasted garlic aioli

BIKINI SANDWICH 22.

Brioche, Serrano ham, tetilla cheese

PAELLA DE VEGETALES 200.

Portobello mushrooms, asparagus, carrots, artichoke confit, green peas, kale, sofrito rojo, saffron

ALBÓNDIGAS 24.

Veal and pork meatballs, Manchego, tomato frito

MANCHEGO FRITO CON MIEL 22.

Manchego cheese, honey

COCA DE CAPRESE 20.

Three-way tomatoes, tetilla cheese, puff pastry

{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

{PAELLAS}

about 50 servings

PAELLA DE POLLO 250.

Chicken, artichoke confit, Portobello mushrooms, green peas, red sofrito, saffron

PAELLA DE VEGETALES 200.

Portobello mushrooms, asparagus, carrots, artichoke confit, green peas, kale, sofrito rojo, saffron

PAELLA MIXTA 480.

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

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.