

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

{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