



COCKTAIL RECEPTION

PLATTERS

TABLA MIXTA 120.

Tetilla, manchego, Serrano ham, chorizo, walnuts, olives

Passed hors d'oeuvres (sold by the dozen)

HOT

PULPO A LA GALLEGA 28.

Steamed Spanish octopus, potatoes, pimentón, EVOO

MONTADITOS 30.

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 25.

Pork and beef meatballs, Manchego, tomate frito

TORTILLA ESPAÑOLA 16.

Traditional Spanish omelet, caramelized onions, garlic aioli*
(minimum of two order)

QUESO FRITO CON MIEL 24.

Mahón cheese, honey

CHORIZO STUFFED DATES 29.

Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad

BIKINI SANDWICH 20.

Open-faced brioche sandwich, fried egg, Serrano ham, béchamel, manchego*

GAMBAS AL AJILLO 22.

Sautéed shrimp, garlic, brandy, pepper flake

BEEF WELLINGTON 48.

Tenderloin, mushroom purée, puff pastry

CROQUETAS DE JAMÓN 19.

Serrano ham croquettes, fig jelly

COLD

CEVICHE DE JALAPEÑO 36.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

TUNA TARTARE 22.

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

PAN CON TOMATE 20.

Manchego, Serrano ham, EVOO

GAZPACHO ANDALUZ 18.

Spanish chilled vegetable soup

CHUPITO DE CAMARONES 36.

Shrimp cocktail, lemon wedge

PAELLAS

(About 50 servings)

PAELLA DE POLLO 250.

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

PAELLA MIXTA 480.

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

PAELLA DE VEGETALES 200.

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

SWEETS

CHURROS CON CHOCOLATE 12.

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO 20.

Coconut flan, passion fruit sorbet

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

09/26