



“CATERING MENU”

The following items are served in full and ½ trays.

(A) ½ trays= 8-10pp (B) full trays=16-20pp

Paella- (Vegetarian or Chicken)

(A)=\$90 (B)=\$180

Paella- (Seafood)

(A)=\$120 (B)=\$240

Chorizo- grilled Spanish chorizo

(A)=\$48 (B)=\$96

Gambas Al Ajillo- shrimp sautéed in olive oil, garlic, guindilla peppers

(A)=\$64 (B)=\$120

Bandeja De Asados Con Romesco- assorted grilled vegetables with romesco

(A)=\$64 (B)=\$120

Verde Ensalada- mixed greens, tomato, cucumber, almond vinaigrette

(A)=\$32 (B)=\$54

De La Casa- hearts of romaine, tomato, white asparagus, bonito, red onion, olives in vinaigrette

(A)=\$42 (B)=\$72

Patatas Bravas- fried potatoes with a spicy red pepper sauce

(A)=\$48 (B)=\$96

Albondigas- traditional Spanish meatballs

(A)=\$60 (B)=\$120

Gazpacho- traditional Andalusian puree of chilled vegetable soup *(seasonal)

Small 10pp \$19.99

Large 18pp \$29.99

Prices do not include tax or 10% delivery charge



“PLATTERS”

“Mixed Cold Platter”

Serrano Ham- Spanish cured ham

Manchego Cheese- pasteurized sheep’s milk from “La Mancha”

Tortilla Espanola- potato, egg and onion omelet

Spanish olives- a house marinade of mixed olives

Bread- lightly toasted

Tumaca- a puree of fresh tomato, garlic and extra virgin olive oil

Small 10pp \$79.99

Large 18pp \$99.99

“Tapas Platter” Choice of 3 of the following:

- ❑ ***Dátiles- dates, almonds wrapped in bacon***
- ❑ ***Croquetas- vegetarian or ham***
- ❑ ***Tartaletas- mini tarts (1 choice per platter)***
 - ***Goat cheese with caramelized onions***
 - ***Roasted vegetables and romescu***
 - ***Bonito tuna with piquillo alioli & scallions***
- ❑ ***Huevos Tartufas- truffled deviled eggs***
- ❑ ***Piquillos- stuffed piquillo peppers (additional \$9 per platter)***
 - ***Goat cheese***
 - ***Spanish bonito tuna***

Small 10pp \$79.99

“Bocadillo Platter” (mix of assorted sandwiches)

Vegetal- roasted portobello, roasted red pepper, emeltry olive, goat cheese

Tortilla Espanola- potato and onion omelet, roasted green pepper

Pollo Braseado- grilled chicken, roasted vegetables, alioli

Jamon Serrano con Queso- tomato, garlic, olive oil, manchego cheese

Bonito del Norte- Spanish tuna, red onion, tomato, baby spinach

Small 10pp \$79.99

Large 18pp \$99.99

Prices do not include tax or 10% delivery charge.

“PLATTERS CONTINUED”

“Fiambre Platter”

Mix of the following Spanish Cured Meats & Cheese:

Salchichon- full flavored cured ham with garlic & black pepper

Chorizo- smoky flavored with a hint of spice

Jamon Serrano- thinly sliced cured ham, aged 12-18 months

Quesos- a selection of three distinct Spanish cheeses

Almendras- roasted Marcona almonds

Membrillo- sweet quince paste

Aceitunas- marinated Spanish olives

Pan- sliced baguette

Small 10pp \$99.99

Large 18pp \$129.99

“Manchego/Jamon Platter”

Serrano Ham- Spanish cured ham

Manchego Cheese- pasteurized sheep’s milk from “La Mancha”

Small 10pp \$59.99

Large 18pp \$79.99

“Empanada Platter”

Empanadadillas De Cerdo: pork w/ manchego & sweet peppers

Empanadas Vegetal: asparagus’ w/ Mahon cheese

Large 18pp \$119.99

“Pinchos Platter”(served over toasted bread)

Choice of 3 of the following:

- Cabrales y Pepino- cabrales, cucumber & olive oil*
- Cabra y Aceitunas- goat cheese, arugula, sun dried tomatoes, Spanish olive tapinad*
- Sobrasada- soft chorizo topped w/ chestnut honey*
- Chorizo Cantimpalos- grilled Spanish chorizo w/ manchego*
- Queso- manchego cheese w/ quince*
- Vegetal- grilled scallions & romescu*
- Ensalada Russo- bonito Spanish tuna, egg, potato & vegetables*

Small 10pp \$79.99

Large 18pp \$99.99

“Dessert Platter”

Profiteroles- fresh whipped cream filled pastry

Tarta Santiago- traditional Spanish almond cake

Small 10pp \$49.99

Large 20pp \$99.99

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