



Off Premise Passed Tapas

(bite sized tapas great for mingling)

Cold

shrimp cocktail skewers - \$16

serrano wrapped melon - \$13

asparagus wrapped in serrano, aged sherry vinegar - \$14

black olive sticks - \$10

egg salad with toast - \$9

spanish omelette with egg, potato and onion - \$10

spanish omelette with manchego cheese, spinach & piquillo pepper - \$12

endive leaves topped with blue cheese and quince - \$13

ibores goat cheese and grape skewer with marcona almonds - \$13

ahi tuna poached in olive oil on avocado toast - \$18

Hot

mini spanish meatballs - \$12

dates wrapped in bacon with an apple reduction - \$12

manchego & serrano sandwiches - \$13

manchego cheese & piquillo pepper sandwiches - \$12

chorizo wrapped medjool date & manchego cheese - \$18

**minimum of 2 dozen per item required
(price per dozen)**



Off Premise Menu

Cold Tapas

	<u>Price/Serving</u>
chicken curry salad - red grapes, celery	\$6
house marinated spanish olives	\$5
potato & onion omelette - sherry alioli	\$5
potato salad - creamy garlic, chives	\$5
roasted eggplant salad - fresh goat cheese	\$5
spanish artisan cheeses - dates, almonds	\$9
serrano, salchichon, chorizo & manchego cheese plate	\$9
spanish caesar salad - white anchovies	\$6
mixed greens - goat cheese, beets, oranges	\$5
endive salad with blue cheese, membrillo & walnut	\$6

Hot Tapas

spanish meatballs - sherry tomato sauce	\$6
beef skewer - horseradish cream, red onions	\$8
chicken & chorizo sausage skewer - cumin alioli	\$7
bacon wrapped dates - apple vinaigrette	\$5
seared spanish sausages (4 types of chorizo) - sherry alioli	\$8
mushrooms stuffed with spinach & manchego cheese	\$6
grilled prime sirloin with market vegetables	\$9
rioja short ribs & manchego mashed potatoes	\$9
spiced lamb kebobs with lemon, mint and tomato	\$9
~disposable chafers recommended for all hot items~	

Dessert Tapas

chocolate truffle	2.95
caramel marcona almond tart	2.95
seasonal items may be available	

Paella

	<u>Starting at</u>
natural chicken and local market vegetables	\$11
natural chicken, roasted pork, green beans & artichokes	\$12
*priced per person, minimum two people	

CREATE YOUR OWN PAELLA! select one from our menu, or create one using vegetables & a selection of meats - prices will vary depending on ingredients.

Delivery & Full Service Catering Available. Please contact the Sales & Special Events Department at 773.935.5000.