

## SIDES

**CASA  
FELIX**  
CATERING

### **MIXED SALAD** (Ensalada Mixta) **\$7/GUEST**

Mixed greens, tomato, onion, cucumber, and olive oil dressing.

### **GOAT CHEESE SALAD** (Ensalada de Cabra) **\$8/GUEST**

Mixed greens, goat cheese, walnuts, beets, pears and sherry vinegar.

### **GAZPACHO** (Spanish Cold Soup) **\$5/GUEST**

Chilled tomato soup blended with cucumber, peppers, and olive oil.

### **PAN CON TOMATE** (Toasted Bread with Tomato & Olive oil) **\$3.5/GUEST**

Crispy bread rubbed with fresh tomato, garlic, olive oil, and sea salt.

## TAPAS

### **ENSALADILLA RUSA** (Spanish Tuna Salad) **\$7/GUEST**

Creamy Spanish potato salad with carrots, egg, piquillo peppers, olives, anchovy, mayo, and guindilla.

### **PATATAS BRAVAS** (Fried Potatoes with Spanish Sauce) **\$7/GUEST**

Crispy diced potatoes served with traditional brava sauce and aioli.

### **TORTILLA ESPAÑOLA** (Spanish Potato omelette) **\$8/GUEST**

Classic Spanish potato and onion omelette, served room temperature.

### **COJONUDOS** (Chorizo Bread with Fried Quail Egg) **\$4/GUEST**

Toasted bread topped with burgos blood sausage, chorizo, and quail egg.

### **GAMBAS AL AJILLO** (Brandy Garlic Shrimps) **\$18/GUEST**

Shrimp sauteed with garlic, olive oil, chili, brandy and bread.

### **CHORIZO A LA SIDRA** (Chorizo cooked in Cider) **\$7/GUEST**

Spanish chorizo slowly cooked in cider.

### **MEJILLONES AL MARINERA** (Mussels cooked in Tomato Sauce) **\$10/GUEST**

Mussels cooked in a tomato and white wine sauce, and bread.

### **CHARCUTERIE BOARD** (Tabla Charcuteria) **\$20/GUEST** (10 guests minimum)

Selections of spanish cheeses & hams, fruits, fig jelly, picos.

### **BUÑUELOS DE BACALAO** (Cod Fritters) **\$4/GUEST**

Crispy cod fritters, lightly fried served with aioli sauce.

### **CROQUETAS DE JAMON SERRANO** (Spanish Ham Croquettes) **\$3/GUEST**

Crispy creamy bechamel croquettes with spanish serrano ham.

### **DEVEILED EGGS** (Huevos Relleno con Jamon) **\$3.5/GUEST**

Classic deviled eggs topped with romesco sauce and spanish ham and bread.

## ENTREES

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### **SANGRIA BBQ RIBS** (Costillas BBQ de Sangria) **\$15/GUEST**

Slow-cooked BBQ ribs glazed with sangria BBQ reduction served with rosemary roasted potatoes.

### **CATALAN STYLE BAKED FISH** (Pescado Catalana al Horno) **\$18/GUEST**

Baked fish with tomato, garlic, olive oil, spinach, broccolini, raisins, pine nuts, and white wine.

### **CHICKEN PAELLA** (Paella de Pollo) **\$22/GUEST**

Saffron rice, chicken, white beans, green beans, chicken broth, sofrito, piquillo pepper, olives, garlic aioli, and lemon.

### **MIXED PAELLA** (Paella Mixta) **\$28/GUEST**

Saffron rice, chicken, shrimps, calamari, mussels, clams, chicken stock, green beans, piquillo pepper, garlic aioli, and lemon.

### **VEGETARIAN PAELLA** (Paella Vegetariana) **\$24/GUEST**

Saffron rice, artichokes, asparagus, carrots, green beans, zucchini, vegetable broth, tomatoes, smoked paprika, garlic aioli, and lemon.

### **SEAFOOD PAELLA** (Paella de Mariscos) **\$30/GUEST**

Saffron rice, shrimps, calamari, mussels, clams, fish stock, green beans, piquillo pepper, sofrito, brandy, garlic aioli, and lemon.

### **BLACK PAELLA** (Paella Negra) **\$24/GUEST**

Rice cooked in squid ink, calamari, shrimps, clams, fish stock, piquillo pepper, garlic aioli, and lemon.

### **CASTILIAN PAELLA** (Chicken & Pork Ribs Paella)

Saffron rice, chicken, pork ribs, sausages, peppers, onion, garlic, thyme, sofrito, rosemary, garlic aioli, and lemon.

## DESSERTS

### **TRES LECHES** **\$7/GUEST**

Vanilla sponge soaked with tres leches sauce topped with whipped cream and strawberries.

### **CREMA CATALAN** **\$6/GUEST**

Spanish custard topped with a thin layer of crunchy caramelized sugar.

### **FLAN** **\$7/GUEST**

A smooth baked custard topped with rich golden caramel sauce.

