

TAPAS

ENSALADA RUSA \$11/GUEST

Potatoes, carrots, egg, piquillo pepper, olives, anchovy, mayo, and guindilla.

PATATAS BRAVAS \$9/GUEST

Crispy diced potatoes topped with brava sauce and aioli.

TORTILLA ESPAÑOLA \$11/GUEST

Classic Spanish potato and onion omelette, served room temperature.

COJONUDOS \$15/GUEST

Burgos blood sausage, chorizo, and quail egg on toast.

PAN CON TOMATE \$5/GUEST

Burgos blood sausage, chorizo, and quail egg on toast.

PAELLAS

CHICKEN PAELLA \$20/GUEST

Chicken, lima beans, green beans, saffron, chicken broth, sofrito, piquillo pepper, olives, peas.

CASTILIAN PAELLA \$35/GUEST

Chicken, lamb, pork ribs, peppers, onion, garlic, thyme, saffron, sofrito, rosemary, dry white wine.

VEGETARIAN PAELLA \$28/GUEST

Artichokes, asparagus, carrots, green beans, zucchini, vegetable broth, chickpeas, tomatoes, smoked paprika

SEAFOOD PAELLA \$45/GUEST

Shrimp, prawns, calamari, mussels, clams, fish stock, paprika, green beans, piquillo pepper, sofrito, brandy.

DESSERTS

FLAN \$6/GUEST

A smooth, creamy flan with caramel sauce.

CREMA CATALAN \$9/GUEST

A classic Spanish custard topped with a thin layer of caramelized sugar.

ARROZ CON LECHE \$8/GUEST

Rice, whole milk, sugar, cinnamon stick, lemon and orange zest.

**CASA
FELIX
CATERING**



“ Minimum Catering Order: \$200
Per-Person Pricing
5-Guest Minimum Per Dish

Pedido Mínimo de Catering: \$200
Precio por Persona
Mínimo 5 Personas por Platillo ”