

SIDES

**CASA
FELIX**
CATERING

MIXED SALAD (ENSALDA MIXTA) **\$7/GUEST**

Mixed greens, tomato, onion, cucumber, olive oil, and sherry vinegar.

GOAT CHEESE SALAD (ENSALADA DE CABRA) **\$8/GUEST**

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

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 TOAST WITH QUAIL EGG) **\$4/GUEST**

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

GAMBAS AL AJILLO (GARLIC SHRIMPS) **\$18/GUEST**

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

CHORIZO A LA SIDRA (CHORIZO COOKED IN CIDER) **\$7/GUEST**

Spanish chorizo slowly cooked in cider.

MEJILLONES AL MARINERA (MUSSELS IN TOMATO SAUCE) **\$10/GUEST**

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

GLAZED PORK BELLY (PANCETA CON SALSA PIQUILLO) **\$7/GUEST**

Slow-cooked pork belly in a roasted piquillo pepper sauce.

CHICKEN PÂTÉ (PATÉ DE POLLO) **\$4/GUEST**

Creamy liver pate topped with fig jelly, and bread.

CAULIFLOWER GRATIN (COLIFLOR GRATINADO) **\$7/GUEST**

Oven roasted cauliflower topped with manchego bechamel.

DEILED EGGS (HUEVOS RELLENOS CON JAMON) **\$3.5/GUEST**

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

PAELLAS

**CASA
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CHICKEN PAELLA (PAELLA DE POLLO) **\$22/GUEST**

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

CHICKEN & SHRIMPS PAELLA (PAELLA DE POLLO Y CAMARON) **\$25/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, LAMB & PORK RIBS PAELLA) **(20 guests minimum)**

Saffron rice, chicken, lamb, pork ribs, peppers, onion, garlic, thyme, sofrito, rosemary, dry white wine, 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.

\$500 Minimum per event.

