

## SALADS & SIDES

### **MIXED SALAD \$8/GUEST**

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

### **GOAT CHEESE SALAD \$9/GUEST**

Mixed greens, goat cheese, honey, walnuts, and olive oil vinaigrette.

### **PAN CON TOMATE \$7/GUEST**

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

## TAPAS

### **ENSALADILLA RUSA \$9/GUEST**

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

### **PATATAS BRAVAS \$8/GUEST**

Crispy diced potatoes served with traditional brava sauce and garlic aioli.

### **TORTILLA ESPAÑOLA \$9/GUEST**

Classic Spanish potato and onion omelette, served room temperature.

### **COJONUDOS \$10/GUEST**

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

### **GAMBAS AL AJILLO \$19/GUEST**

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

### **CHORIZO A LA SIDRA \$12/GUEST**

Spanish chorizo slowly cooked in cider.

### **MEJILLONES AL LA MARINERA \$20/GUEST**

Mussels cooked in a tomato and white wine sauce.



Menus are served family-style. \$700 minimum catering order. Per-guest pricing. 5-guest minimum per dish. Includes 2 hours of chef service. Additional hours are \$40 per hour.

## PAELLAS

### **CHICKEN PAELLA \$22/GUEST**

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

### **MIXED PAELLA \$34/GUEST**

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

### **CASTILIAN PAELLA \$50/GUEST (10 Guests Minimum)**

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

### **VEGETARIAN PAELLA \$28/GUEST**

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

### **SEAFOOD PAELLA \$40/GUEST**

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

### **BLACK PAELLA \$30/GUEST**

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

## DESSERTS

### **TRES LECHES \$6/GUEST**

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

### **CREMA CATALAN \$7/GUEST**

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



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