

SIDES

MIXED SALAD (Ensalada Mixta) \$7/GUEST

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

GOAT CHEESE SALAD (Ensalda de Cabra) \$8/GUEST

Mixed greens, goat cheese, 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.

CROQUETAS DE JAMON SERRANO (Spanish Ham Croquettes) \$6/GUEST

Creamy béchamel croquettes with Serrano ham, lightly fried and aioli.

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, butter, chilli, brandy, and bread.

ANGULAS CON CAMARON (Baby Eels with Garlic Shrimps) \$20/GUEST

Baby eels and shrimp sauteed with garlic, olive oil, chilli, and butter.

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) \$9/GUEST

Crispy cod fritters, lightly fried served with aioli sauce.

CANELONES (Chicken Cannelloni) \$12/GUEST

Choice of beef, pork, or chicken baked in a creamy belchamel sauce.

EMPANADAS (Empanaditas) \$6/GUEST

Choice of beef, ham & cheese, or spinach, lightly fried and aioli

STUFFED PIQUILLO PEPPER (Pimientos de Piquillo Relleno) \$8/GUEST

Choice of Tuna or cod, topped with romesco sauce.

# ENTREES

CASA  
FELIX  
CATERING

**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) **\$23/GUEST**

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

**SEAFOOD PAELLA** (Paella de Mariscos) **\$29/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) **\$30/GUEST**

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 fruits.

**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.

**CHURROS** **\$8/GUEST**

traditonal fried churros served hot chocolate.

**BASQUE CHEESECAKE** **\$6/GUEST** (10 guests minimum)

traditonal spanish burnt cheesecake.