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THREE COURSE TAPAS DINNER

Individual choice of tapa - 1 per guest

Banana leaf chicken - braised chicken in poblano chile, tomato and onion sauce with rice **GF**

Cuban wrap - slow roasted Cuban pork, flour tortilla, watercress cilantro-salad and piquillo peppers, chipotle aioli and cilantro mojo

Wild mushroom empanadas (3) - with Manchego cheese and truffle oil

Eggplant tian- grilled eggplant, piquillo peppers, Manchego cheese, and smoked tomato-paprika sauce **GF**

Seafood Pasta - linguine pasta with shrimp, whitefish, calamari, mussels, fresh clams, sautéed in a fresh tomato, olive and roasted garlic sauce

Beef cheek adobo- slow roasted beef cheek in Adobo sauce, baked corn, poblano chile polenta and pickled onions



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menu online

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THREE COURSE TAPAS

\$47/person



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menu online

Choice of two salads - served family style

Spanish ceasar salad - crisp capers and Manchego cheese with a Spanish vinaigrette dressing

Heart of palm salad - marinated heart of palm, sugar snap peas, avocado, arugula and red onions, tossed in a lemon herb vinaigrette **GF**

Ensalada Mixta - Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar.

Individual choice of tapa - 1 tapa per guest

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Cuban wrap - slow roasted Cuban pork, flour tortilla, watercress cilantro-salad and piquillo peppers, chipotle aioli and cilantro mojo

Wild mushroom empanadas (3) - with Manchego cheese and truffle oil

Eggplant tian- grilled eggplant, piquillo peppers, Manchego cheese, and smoked tomato-paprika sauce **GF**

Seafood Pasta - linguine pasta with shrimp, whitefish, calamari, mussels, fresh clams, sautéed in a fresh tomato, olive and roasted garlic sauce

Beef cheek adobo- slow roasted beef cheek in Adobo sauce, baked corn, poblano chile polenta and pickled onions

Dessert - served family style

Spanish flan - traditional flan with finely diced marinated orange and vanilla bean caramel **GF**

Tres Leches Cake- coconut infused “three milk” cake with fresh fruit salsa, and meringue topping

Authentic Basque cheesecake - with a dulce de leche sauce

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THREE COURSE “PAELLA PARTY”

\$57/person

Choice of two salads - served family style

Spanish ceasar salad - crisp capers and Manchego cheese with a Spanish vinaigrette dressing

Heart of palm salad - marinated heart of palm, sugar snap peas, avocado, arugula and red onions, tossed in a lemon herb vinaigrette **GF**

Ensalada Mixta - Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of 3 paellas - served family style, each paella serves 2 to 3 people

Paella Cascal - saffron rice, chicken, pork, chorizo sausage, shrimp, mussels, and clams **GF**

Vegetable Paella - seasonal fresh vegetables and saffron rice, baked in a vegetable and herb stock and topped with Romesco sauce **GF**

Paella Rústica- saffron rice with braised pork, chorizo, morcilla, lamb shoulder, green beans, garbanzos sofritto and piquillo peppers

Dessert - served family style

Spanish flan - traditional flan with finely diced marinated orange and vanilla bean caramel **GF**

Tres Leches Cake- coconut infused “three milk” cake with fresh fruit salsa, and meringue topping

Authentic Basque cheesecake - with a dulce de leche sauce

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FOUR COURSE “TAPAS AND PAELLA PARTY”

\$67/person

Choice of two salads - served family style

Spanish ceasar salad - crisp capers, and Manchego cheese with a Spanish vinaigrette dressing

Heart of palm salad - marinated heart of palm, sugar snap peas, avocado, arugula and red onions, tossed in a lemon herb vinaigrette **GF**

Ensalada Mixta - Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of 4 tapas - served family style

Peruvian ceviche - fresh white fish marinated in fresh lime juice, red onion, fresh ginger, chile árbol, sea salt **GF**

Sizzling shrimp - “Mojo de Ajo” garlic, EVOO, chili arbol, fresh lime **GF**

Wild mushroom empanadas - with Manchego cheese and truffle oil

Grilled date brochette - stuffed with Cabrales cheese and wrapped in Serrano ham **GF**

Ahi tuna tartar - fresh diced Ahi tuna tartar, diced pineapple, cashews, spicy sesame-soy vinaigrette, guacamole, and daikon sprout

Albondigas - lamb meatballs, tomato, saffron, Manchego cheese

Croquetas de jamón - Spanish serrano ham croquetas

Cuban wrap- Grilled marinated Cuban pork tenderloin, rolled in a flour tortilla

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Choice of 4 entrees - served family style, each entree serves 2 to 3 people

Paella Cascal - saffron rice, chicken, pork, chorizo sausage, shrimp, mussels, and clams **GF**

Vegetable Paella - seasonal fresh vegetables and saffron rice, baked in a vegetable and herb stock and topped with Romesco sauce **GF**

Cuban roast pork - mojo marinated pork, black beans, rice and sweet potato fries **GF**

Churrasco steak - marinated flat iron steak, served with patatas bravas and grilled Shishito peppers **GF**

Seafood pasta - linguine pasta with shrimp, whitefish, calamari, mussels, fresh clams, sautéed in a fresh tomato, olive and roasted garlic sauce

Dessert - served family style

Spanish flan - traditional flan with finely diced marinated orange and vanilla bean caramel **GF**

Tres Leches Cake- coconut infused “three milk” cake with fresh fruit salsa, and meringue topping

Authentic Basque cheesecake - with a dulce de leche sauce