

COCKTAIL TAPAS MENU

\$45 PER PERSON

small bites served at your table or buffet style

Spanish Artisan Cheeses

today's selection of Spanish cheeses, dates, almond-fig cake, quince paste, fennel honey, sliced apples

Wild Mushroom Empanadas

manchego cheese, truffle oil

Smoked Flat Iron Steak Brochette

cabrales cheese, chimichurri

Chips and Dips

guacamole, salsa, refried beans, chips

Cuban Wrap

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

Tortilla Española

with saffron aioli

Crisp Fried Olives

stuffed with aged goat and manchego cheese

Croquetas de Jamón

Spanish serrano ham croquettes

Salmon Gravlax with Caviar

salmon gravlax, preserved lemon, yogurt, balsamic glaze, caviar and truffle oil

A 3% surcharge will be applied to all checks to support the living wage and healthcare of our employees.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

3-COURSE PAELLA PARTY

\$65 PER PERSON
served family style

CHOICE OF TWO SALADS

Spanish Caesar Salad

crisp capers, cotija cheese, Spanish vinaigrette dressing

Ensalada Mixta

seasonal mixed greens, Spanish olive oil, aged sherry vinegar

Heart of Palm Salad

heart of palm, sugar snap peas, green papaya, roasted pineapples, arugula, red onions, honey lemon mustard vinaigrette

CHOICE OF THREE PAELLAS

Paella Cascal

imported Spanish bomba rice cooked in smoked paprika and saffron with chicken, pork, chorizo, shrimp, mussels, clams, piquillo peppers

Paella Rústica

imported Spanish bomba rice cooked in smoked paprika and saffron with braised pork, chorizo, morcilla, lamb, green beans, garbanzos, sofrito, piquillo peppers

Seasonal Vegetable Paella

imported Spanish bomba rice cooked in smoked paprika and saffron with assorted mushrooms, seasonal vegetables, romesco sauce

DESSERT

Authentic Burnt Basque Cheesecake

dulce de leche sauce

Tres Leches Cake

coconut infused “three milk” cake, meringue topping

Spanish Flan

traditional Spanish flan, honey, diced marinated orange, vanilla bean caramel

4-COURSE TAPAS & PAELLA PARTY

\$72 PER PERSON
served family style

CHOICE OF TWO SALADS

Spanish Caesar Salad

crisp capers, cotija cheese, Spanish vinaigrette dressing

Ensalada Mixta

seasonal mixed greens, Spanish olive oil, aged sherry vinegar

Heart of Palm Salad

heart of palm, sugar snap peas, green papaya, roasted pineapples, arugula, red onions, honey lemon mustard vinaigrette

CHOICE OF FOUR TAPAS

Peruvian Ceviche

white fish marinated in fresh lime juice, red onion, fresh ginger, aji amarillo, sea salt

Wild Mushroom Empanadas

manchego cheese, truffle oil

Grilled Dates

stuffed with cabrales cheese, wrapped in serrano ham

Cuban Wrap

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

Sizzling Shrimp

“mojo de ajo”, EVOO, garlic, chile árbol, fresh lime

Croquetas de Jamón

Spanish serrano ham croquettes

Ahi Tuna Tartar

ahi tuna, sesame-soy vinaigrette, pineapple-green papaya salsa

Lamb Albondigas

Spanish meatballs, tomato, saffron, manchego cheese

CHOICE OF FOUR ENTREES

Cuban Pork

mojo marinated pork shank, black beans, rice, sweet potato mash

Churrasco Steak

marinated flat iron steak, served with crispy potatoes and shishito peppers

Seafood Pasta

linguine, fresh fish, shrimp, calamari, fresh herbs, tomato, olive, garlic, caper sauce

Paella Cascas

imported Spanish bomba rice cooked in smoked paprika and saffron with chicken, pork, chorizo, shrimp, mussels, clams, piquillo peppers

Seasonal Vegetable Paella

imported Spanish bomba rice cooked in smoked paprika and saffron with assorted mushrooms, seasonal vegetables, romesco sauce

DESSERT

Authentic Burnt Basque Cheesecake

dulce de leche sauce

Tres Leches Cake

coconut infused “three milk” cake, meringue topping

Spanish Flan

traditional Spanish flan, honey, diced marinated orange, vanilla bean caramel

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