



## **Off Premise Passed Tapas**

(bite sized tapas great for mingling)

### **Cold**

shrimp cocktail skewers - \$16

serrano wrapped melon - \$13

asparagus wrapped in serrano, aged sherry vinegar - \$14

black olive sticks - \$10

egg salad with toast - \$9

spanish omelette with egg, potato and onion - \$10

spanish omelette with manchego cheese, spinach & piquillo pepper - \$12

endive leaves topped with blue cheese and quince - \$13

ibores goat cheese and grape skewer with marcona almonds - \$13

ahi tuna poached in olive oil on avocado toast - \$18

### **Hot**

mini spanish meatballs - \$12

dates wrapped in bacon with an apple reduction - \$12

manchego & serrano sandwiches - \$13

manchego cheese & piquillo pepper sandwiches - \$12

chorizo wrapped medjool date & manchego cheese - \$18

**minimum of 2 dozen per item required  
(price per dozen)**



## Off Premise Menu

### Cold Tapas

	<u>Price/Serving</u>
chicken curry salad - red grapes, celery	5.95
house marinated spanish olives	4.95
potato & onion omelette - sherry alioli	4.95
potato salad - creamy garlic, chives	4.95
roasted eggplant salad - fresh goat cheese	4.95
spanish artisan cheeses - dates, almonds	8.95
serrano, salchichon, chorizo & manchego cheese plate	8.95
spanish caesar salad - manchego, serrano ham	4.95
mixed greens - goat cheese, beets, oranges	4.95
endive salad with blue cheese, membrillo & walnut	5.95

### Hot Tapas

spanish meatballs - sherry tomato sauce	5.95
beef skewer - horseradish cream, red onions	7.95
chicken & chorizo sausage skewer - cumin alioli	6.95
bacon wrapped dates - apple vinaigrette	5.95
pork kabob with roasted potatoes, onions & dijon	6.95
seared spanish sausages (4 types of chorizo) - sherry alioli	6.95
mushrooms stuffed with spinach & manchego cheese	5.95
grilled sirloin, asparagus, shitakes & yukon potatoes	8.95
rioja short ribs & manchego mashed potatoes	8.95
braised lamb, spinach, couscous & almonds	8.95
~disposable chafers recommended for all hot items~	

### Dessert Tapas

chocolate truffle	2.95
caramel marcona almond tart	2.95

\*seasonal items may be available\*

### Paella

chicken - rice with chicken, artichokes & spinach	Starting at 10.95
valenciana - rice with chicken, pork & green beans	11.95

**\*priced per person, minimum two people**

**CREATE YOUR OWN PAELLA!** select one from our menu, or create one using vegetables & a selection of meats - prices will vary depending on ingredients.

**Delivery & Full Service Catering Available. Please contact the Sales & Special Events Department at 773.935.5000.**