

STANDING RECEPTIONS

available everyday after 5PM



EL PASEO \$27 PER PERSON

TO BEGIN THE EVENING

CHEESE & CHARCUTERIE PLATTERS

chef's selection of meats, cheeses, and accompaniments

ALMENDRAS Y PIÑA PINTO | SPANISH CROSTINI

goat cheese, candied pineapple, toasted almonds, thyme

MANCHEGO Y JAMÓN PINTXO | SPANISH CROSTINI

jamón serrano, manchego, quince paste

ONCE YOU'RE SETTLED IN

CHICKEN CROQUETTE

roasted chicken, béchamel, onion, nutmeg

TRUFFLE HUMMUS

andalusian salad with green pepper, onion, cucumber, and tomato, served with truffle hummus and picos—andalusian crackers

MAHÓN CHEESE FLATBREAD

mahón cheese, honey, thyme

STUFFED DATES

bacon-wrapped dates stuffed with chorizo

CAULIFLOWER & ARTICHOKE

fried cauliflower and artichokes, salsa verde, pine nuts

LA RECEPCIÓN \$29 PER PERSON

TO BEGIN THE EVENING

CHEESE & CHARCUTERIE PLATTERS

chef's selection of meats, cheeses, and accompaniments

ALMENDRAS Y PINA PINTXO | SPANISH CROSTINI
goat cheese, candied pineapple, toasted almonds, thyme

CHISTORRA CHORIZO PINTXO | SPANISH CROSTINI
chistorra chorizo, quail egg, piquillo marmalade

MANCHEGO Y JAMON PINTXO | SPANISH CROSTINI
jamón serrano, manchego, quince paste

TORTILLA ESPAÑOLA PINTXO | SPANISH CROSTINI
potato and onion omelet, piquillo pepper, green mojo

ONCE YOU'RE SETTLED IN

GALICIAN OCTOPUS

octopus, potatoes, pimentón, extra virgin olive oil, maldon salt

BRUSSELS SPROUTS & APPLES

candied pistachios, apples, olive oil, honey, crema fresca

CAULIFLOWER & ARTICHOKE

fried cauliflower and artichokes, salsa verde, pine nuts

MUSHROOM FLATBREAD

sherry creamed mushrooms, spiced goat cheese, manchego, arugula and lemon salad

GARLIC SHRIMP

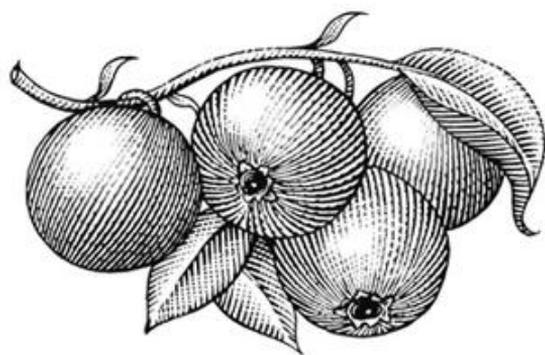
pan-seared shrimp, dry chili, garlic, extra virgin olive oil, parsley, grilled baguette

LAMB MEATBALLS WITH MUSHROOMS

ground lamb, mushrooms, almond picada, dry sherry, white wine, torn herbs, garlic pan sauce

SEATED DINNERS

available everyday after 5PM



LA CELEBRACIÓN \$32 PER PERSON

TO BEGIN THE EVENING

CHEESE AND CHARCUTERIE PLATTER

chef's selection of meats, cheeses and accompaniments

ALMOND & PINEAPPLE PINTXO | SPANISH CROSTINI

goat cheese, candied pineapple, toasted almonds, thyme

MANCHEGO Y JAMÓN PINTXO | SPANISH CROSTINI

jamón serrano, manchego, quince paste

ONCE YOU'RE SETTLED IN

CATALAN TOMATO BREAD

fresh tomato spread, country toast, olive oil, garlic

MANCHEGO CHEESE CROQUETTE

béchamel, manchego, quince paste

CAULIFLOWER & ARTICHOKE

fried cauliflower and artichokes, salsa verde, pine nuts

SOBRASADA | CURED SAUSAGE FLATBREAD

chorizo de españa, parsley, oregano, oregano, chili flake, arugula salad, sunny side up egg

PATATAS BRAVAS

crispy potatoes, brava sauce, honey aioli, sunny side up egg

GARLIC SHRIMP

pan-seared shrimp, dry chili, garlic, extra virgin olive oil, parsley, grilled baguette

BRUSSELS SPROUTS

candied pistachios, apples, olive oil, honey, crema fresca

LAMB MEATBALLS AND MUSHROOMS

ground lamb, mushrooms, almond picada, dry sherry, white wine, torn herbs, garlic pan sauce

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CHOOSE ONE PAELLA

PAELLA DE VERDURAS

green peas, scallions, fava beans, artichokes,
cauliflower, sofrito

PAELLA AVENTURA

chicken, chorizo, sausage, cauliflower, fava beans,
piquillo pepper, sofrito

FIDEUA DEL MAR | VERMICELLI SEAFOOD PAELLA

vermicelli noodles, mussels, shrimp, clams, calamari,
piquillo pepper, sofrito

EL GOURMET \$41 PER PERSON

TO BEGIN THE EVENING

SURTIDO DEL MERCATO | CHEESE AND CHARCUTERIE PLATTER
chef's selection of meats, cheeses, and accompaniments

ALMENDRAS Y PINA PINTXO | SPANISH CROSTINI
goat cheese, candied pineapple, toasted almonds, thyme

MANCHEGO Y JAMON PINTXO | SPANISH CROSTINI
jamón serrano, manchego, quince paste

ONCE YOU'RE SETTLED IN

ENSALADILLA RUSA

tuna, potatoes, carrots, piquillo peppers, egg white, olives, capers, onion, lemon aioli, and picos—andalusian crackers

GALICIAN OCTOPUS

octopus, potatoes, pimentón, extra virgin olive oil, maldon salt

CHICKEN CROQUETTE

roasted chicken, béchamel, onion, nutmeg

CAULIFLOWER & ARTICHOKE

fried cauliflower and artichokes, salsa verde, pine nuts

MAHÓN CHEESE FLATBREAD

mahón cheese, honey, thyme

BRUSSELS SPROUTS

candied pistachios, apples, olive oil, honey, crema fresca

CATALAN SPINACH

spinach, raisins, pine nuts, sherry wine

STUFFED DATES

bacon-wrapped dates stuffed with chorizo

IBERIAN PORK BOLOGNESE

iberian pork, pappardelle, shaved manchego, rosemary

CHOOSE ONE PAELLA

PAELLA DE VERDURAS

green peas, scallions, fava beans, artichokes,
cauliflower, sofrito

PAELLA AVENTURA

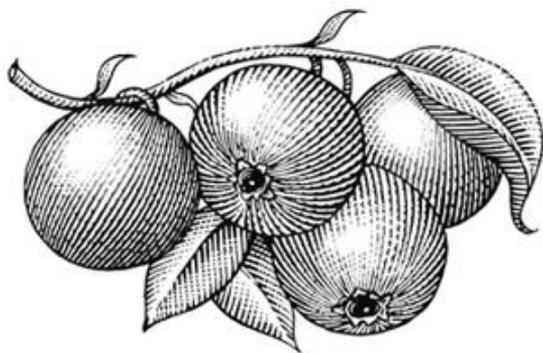
chicken, chorizo, sausage, cauliflower, fava beans,
piquillo pepper, sofrito

FIDEUA DEL MAR | VERMICELLI SEAFOOD PAELLA

vermicelli noodles, mussels, shrimp, clams, calamari,
piquillo pepper, sofrito

DESSERTS

available everyday after 5PM



ASSORTED COOKIES \$4 PER PERSON

PEANUT BUTTER CHOCOLATE

gluten free peanut butter cookie dunked in ganache

ALFAJORES

traditional spanish caramel sandwich cookies

CHOCOLATE CHIP ESPRESSO

rich chocolate cookie with espresso powder and walnuts

TURRÓNS

traditional spanish almond nougat candies

ASSORTED TRUFFLES \$4 PER PERSON

CHOCOLATE CHILI

spicy dark chocolate truffles rolled in cocoa powder

CHOCOLATE ALMOND

dark chocolate truffles rolled in toasted marcona almonds

WHITE CHOCOLATE PISTACHIO

white chocolate truffles rolled in crushed pistachios

PLATED OPTIONS \$4 PER PERSON

CHURRO BITES

with gianduja chocolate sauce

BUTTERMILK PANNA COTTA

in a shot glass with seasonal fruit topping

BRUNCH PACKAGES

*available Saturday & Sunday
10:00am–2:30pm*



BILBAO \$18 PER PERSON

FRUIT PLATE

seedless grapes, grapefruit, orange, pineapple, quince jam, wild flower honey

ASPARAGUS & MUSHROOM OMELETTE

spanish-style open faced omelette, with asparagus, mushrooms, garlic, pesto

SPANISH FRENCH TOAST

with honey, caramel sauce, cinnamon, and candied pistachios

FLAMENCA EGGS

piquillo peppers, garlic, tomato, pimentón, fava beans, parsley, ham, chorizo, baked egg

HAM & CHEESE SANDWICH

jamón serrano, manchego cheese, fresh tomato, olive oil, fries

SIDE ITEMS

spanish pork sausage, bacon, and catalan tomato bread

ADD TREATS \$18 PER DOZEN

ASSORTED MINI MUFFINS & SCONES

seasonal flavors

LAS ROZAS \$21 PER PERSON

FRUIT PLATE

seedless grapes, grapefruit, orange, pineapple, quince jam, wild flower honey

CHORIZO & MANCHEGO OMELETTE

with mojo rojo

PANCAKES

fig and apricot compote, raspberry, blackberry, honey

SPANISH RATATOUILLE WITH EGGS

onion, eggplant, bell pepper, tomato, sunny side up egg

HAM & CHEESE SANDWICH

jamón serrano, manchego cheese, fresh tomato, olive oil, fries

SIDE ITEMS

spanish pork sausage, bacon, catalan tomato bread

CHOOSE ONE PAELLA

PAELLA DE VERDURAS

green peas, scallions, fava beans, artichokes, cauliflower, sofrito

PAELLA AVENTURA

chicken, chorizo, sausage, cauliflower, fava beans, piquillo pepper, sofrito

FIDEUA DEL MAR

vermicelli noodles, mussels, shrimp, clams, calamari, piquillo pepper, sofrito

ADD TREATS \$18 PER DOZEN

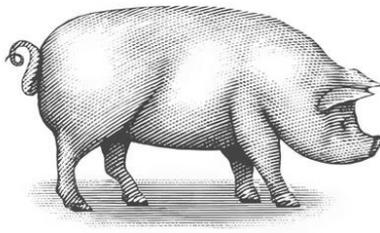
ASSORTED MINI MUFFINS & SCONES

seasonal flavors

COCHINILLO

PACKAGES

*half or whole pig available
minimum 10 people per half pig*



EL PLACER \$35 PER PERSON

family style meal | the cochinillo is the main event served with various tapas

COCHINILLO

roasted suckling pig

served with:

BRAVA SAUCE

our signature spicy sauce

MOJO VERDE

cilantro, parsley, olive oil, cumin, vinegar

CURED OLIVES

great white beans, citrus zest, rosemary

RUSSIAN SALAD

tuna, potatoes, carrots, piquillo peppers, egg white, olives, capers, onion, lemon aioli, and picos—andalusian crackers

BRUSSELS SPROUTS & APPLES

candied pistachios, apples, olive oil, honey, crema fresca

CATALAN TOMATO BREAD

fresh tomato spread, country toast, olive oil, garlic

MAHÓN CHEESE FLATBREAD

mahón cheese, honey, thyme

EL FESTIN \$50 PER PERSON

a more substantial meal | the cochinillo is the main event served with various tapas

COCHINILLO

roasted suckling pig

served with brava sauce and mojo verde

CHEESE & CHARCUTERIE PLATTER

chef's selection of meats, cheeses, and accompaniments

BRUSSELS SPROUTS & APPLES

candied pistachios, apples, olive oil, honey, crema fresca

GALICIAN OCTOPUS

octopus, potatoes, pimentón, extra virgin olive oil, maldon salt

CATALAN TOMATO BREAD

fresh tomato spread, country toast, olive oil, garlic

CAULIFLOWER & ARTICHOKE

fried cauliflower and artichokes, salsa verde, pine nuts

ROASTED CREMINI MUSHROOMS

dry sherry, chili flake, garlic pan sauce

BRUSSELS SPROUTS

candied pistachios, apples, olive oil, honey, crema fresca

PATATAS BRAVAS

crispy potatoes, pimentón, olive oil, brava sauce, spanish honey aioli with sunny side up egg

CHOOSE TWO COCAS | SPANISH FLATBREADS

MAHÓN CHEESE FLATBREAD

mahón cheese, honey, thyme

MUSHROOM FLATBREAD

sherry creamed mushrooms, spiced goat cheese, manchego, arugula and lemon salad

PULLED PORK

pulled pork, manchego cheese, slaw, chili vinaigrette, pickled onion, fresh radish

SOBRASADA CURED SAUSAGE

spreadable cured sausage, mahón cheese, onion, green bell pepper, piment d'espelette

