

Aventura 

PRIVATE DINING MENUS



PRIVATE DINING

Private Dining at *Aventura* is a uniquely intimate way to experience the culture and atmosphere of authentic tapas dining right here in Ann Arbor. The rich history of Spain and Spanish food naturally combine with the warmth and ambiance of our midwest hospitality, nourishing your and your guests' appetites as well as your hearts and souls.

Our menus reflect the Spanish culture of family-style dining: an easy and relaxed way of sharing and imbibing with each other. We encourage you to pass the plates around, share stories and histories with each other, and to get to know us as an extension of your friends and family.

MENU PACKAGES

PG. 3

El Paseo - \$35pp

La Recepción - \$40pp

La Celebración - \$45pp

Mezclar y Mezclarse - starting at \$30pp

SELECTIONS

PG. 4-5

Make your selections

DESSERTS

PG. 5

Postres - \$5pp

BEVERAGE PACKAGES

PG. 6-7

Make your selections

SPECIALTY ITEMS

PG. 8

Cochinillo (half or whole suckling pig)

Cordero Asado (roasted leg of lamb)

Presa Ibérica

MENUS

Our private dining menus are designed to provide you and your guests with an authentic and diverse dining experience. You may select any of these menus for your event, regardless of style or guest count. For parties of 16 or less, you're welcome to order at the table, a la carte (subject to availability), but we highly recommend selecting a menu ahead of time.

Menus are priced per guest and do not include beverages. Our private dining coordinator and sommelier would be happy to design wine pairings for your event if desired. Substitutions can always be made for dietary restrictions and allergies.

All guests will receive all items on your selected menu, with portions based on guest count.

If your event is operating under University Guidelines, we're happy to build a custom menu at your price point.

When you're ready to talk specifics and build your menu together, please contact us at PrivateDining@AventuraAnnArbor.com.

- V** Denotes Vegetarian Item
- VG** Denotes Vegan/Can Be Made Vegan
- GF** Denotes Gluten-Free/Can Be Made Gluten-Free

MENU PACKAGES

EL PASEO \$35PP

- Choose 2 Aperitivo
- Choose 3 Bites
- Choose 3 Tapas
- Choose 1 Coca
- Paella

LA RECEPCIÓN \$40PP

- Choose 2 Aperitivo
- Choose 4 Bites
- Choose 4 Tapas
- Choose 1 Cocas
- Paella

LA CELEBRACIÓN \$45PP

- Choose 3 Aperitivo
- Choose 4 Bites
- Choose 4 Tapas
- Choose 2 Cocas
- Paella

MEZCLAR Y MEZCLARSE STARTS AT \$30PP

- Meat & Cheese Boards
- Choose 5 Bites, Tapas, or Cocas (Choose 6 add \$4pp)
- Paella (serves 3 add \$56) a la Carta
- Desserts a la Carta

SELECTIONS

APERITIVO

QUESOS | CHEESES V

an assortment of artisanal spanish cheeses with accompaniments

IBERICOS | MEATS GF

an assortment of spanish cold-cuts with accompaniments

HUMMUS DE TRUFA | TRUFFLE HUMMUS VG | GF

green peppers, onion, cucumber, tomato, andalusian crackers

ENSALADA CÉSAR | CÉSAR SALAD GF

shredded brussels sprouts, manchego, oregano, garlic César dressing, roasted chickpea croutons

ENSALADA DE NARANJA | SALAD WITH ORANGES V|VG|GF

oranges, tomato, cucumber, shallots, scallions, mediterranean lettuces, candied walnuts

BITES

CROQUETA DE MANCHEGO | CHEESE CROQUETTES

manchego, béchamel, quince paste

CROQUETA DE JAMÓN | JAMÓN CROQUETTES

serrano ham, béchamel, onion, nutmeg, spanish tomato-chardonnay sauce

CHAMPIÑONES AL AJILLO | MUSHROOMS V|VG|GF

garlic, olive oil, parsley, red chili, sherry

PIMIENTOS DE PADRÓN | SHISHITO PEPPERS VG | GF

deep-fried shishito peppers, lemon, sea salt, red chili

COLES DE BRUSELAS | BRUSSELS SPROUTS V | VG | GF

pistachios, apples, olive oil, honey, crema fresca

COLIFLOR | ROASTED CAULIFLOWER V|VG|GF

roasted cauliflower, salsa verde, pine nuts

PATATAS BRAVAS | SPICY POTATOES W/ EGGS V

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

TAPAS

BROCHETAS DE CORDERO | LAMB SKEWERS

marinated lamb, pineapple, herbed golden raisin couscous

BOLOÑESA IBÉRICA | PORK BOLOGNESE

iberian pork, housemade pappardelle, shaved manchego, rosemary

VERDURAS Y MOJO PICÓN | VEGETABLES & MOJO SAUCE V

broccolini, baby carrots, red bell pepper, button mushrooms, spanish red mojo

PULPO A LA GALLEGA | GALICIAN OCTOPUS GF

spanish octopus, pimentón, sliced potatoes, olive oil, maldon salt

PUNTILLITAS A LA ANDALUZA | WHOLE FRIED CALAMERETTI

fried whole calamaretti from cádiz, poblano pepper aioli, lemon

ALBÓNDIGAS DE CORDERO | LAMB MEATBALLS

ground lamb, almond picada, white wine, herbs, grilled baguette

GAMBAS AL AJILLO | SHRIMP IN GARLIC-CHILI OIL GF

pan-seared shrimp, red chili, sherry, garlic, extra virgin olive oil, parsley, baguette

HAMBURGUESAS DE BUEY | BEEF SLIDERS

ground beef, caramelized onion, manchego, honey aioli, lettuce, brioche buns

SELECTIONS

COCAS

SALCHICA CATALANA | CATALAN SAUSAGE

catalan sausage, spanish tomato sauce,
manchego, spring onions

MAHÓN | MAHÓN CHEESE V

honey, thyme, melted mahón

SETAS | FOREST MUSHROOMS V

sherry creamed mushrooms, spiced goat cheese,
manchego, arugula

JAMÓN SERRANO | SERRANO HAM

spanish jamón, fresh tomato, olive oil, parsley,
garlic, arugula

POSTRES

\$5PP

CHURROS | AN AVENTURA FAVORITE

chocolate or caramel sauce

FLAN QUESILLO | SPANISH STYLE FLAN

raspberries, beets, mint, whipped cream

TARTA DE POMELO | GRAPEFRUIT TART

cardamom tart, grapefruit, whipped cream,
crushed pistachios

PUDÍN DE CHOCOLATE PICANTE | PUDDING VG | GF

dark chocolate pudding, cinnamon, cayenne, hazelnuts

TARTA DE SANTIAGO | ALMOND CAKE

turrón ice cream

PAELLA

PAELLA VALENCIANA GF

chicken drumsticks and thighs, flat beans, lima beans,
sweet peppers, rosemary, sofrito

PAELLA DE VERDURAS VG | GF

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

PAELLA AMERICANA GF

chicken, chorizo, catalan sausage, cauliflower, fava beans,
piquillo peppers, sofrito

PAELLA DE MARISCO GF

mussels, shrimp, clams, calamari, piquillo peppers, sofrito

FIDEUÀ DE MARISCO

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

ARRÒS NEGRE GF

squid ink, calamari, scallops, shrimp, piquillo peppers,
green peas, sofrito

BEVERAGE PACKAGES

BEBIENDO

\$15PP

2 BEVERAGES PER PERSON

INCLUDES

ESPORÃO MONTE VELHO

blanco | antão vaz blend • alentejano, POR 2016

ALTAMENTE

tinto | monastrell • jumilla, ESP 2016

SANGRÍA

a pitcher of tinta, blanca, or espumosa

DARK HORSE 'CROOKED TREE'

american IPA | marshall, mi | 6.5% ABV

GRIFFIN CLAW 'EL ROJO'

american amber/red ale | birmingham, mi | 6.5% ABV

ESTRELLA DAMM

spanish pilsner | barcelona, ESP | 5.2% ABV

TRAGO

\$25PP

3 BEVERAGES PER PERSON

INCLUDES

FENTO WINES BICO DA RAN

blanco | albariño • rias baixas, ESP 2016

COTO DE GOMARIZ FLOWER & THE BEE

blanco | treixadura • ribeiro, ESP 2015

MUSTIGUILLO VINEYARDS MESTIZAJE

tinto | bobal blend • el terrerazo, ESP 2014

COLOSSAL RESERVA

tinto | touriga nacional blend • lisboa, POR 2014

SANGRÍA

a pitcher of tinta, blanca, or espumosa

BREWERY VIVANT 'FARMHAND'

saison/farmhouse ale | grand rapids, mi | 5.5% ABV

DARK HORSE 'CROOKED TREE'

american IPA | marshall, mi | 6.5% ABV

GRIFFIN CLAW 'EL ROJO'

american amber/red ale | birmingham, mi | 6.5% ABV

RIGHT BRAIN 'CEO STOUT'

american stout | traverse city, mi | 5.5% ABV

BEVERAGE PACKAGES

ENGULLIR

\$31PP

3 BEVERAGES PER PERSON

INCLUDES

AMEZTOI

blanco | hondarribi beltza • txakolina, ESP 2017

BUIL Y GINÉ NOSIS

blanco | verdejo • rueda, ESP 2016

FENTO WINES BICO DA RAN

blanco | albariño • rias baixas, ESP 2016

EL CASTRO DE VALTUILLE

tinto | mencia • bierzo, ESP 2015

MUSTIGUILLO VINEYARDS MESTIZAJE

tinto | bobal blend • el terrerazo, ESP 2014

COLOSSAL RESERVA

tinto | touriga nacional blend • lisboa, POR 2014

SEÑORÍO DE SOTILLO CRIANZA

tinto | tempranillo • ribera del duero, ESP 2014

SANGRÍA

a pitcher of tinta, blanca, or espumosa

BREWERY VIVANT 'FARMHAND'

saison/farmhouse ale | grand rapids, mi | 5.5% ABV

DARK HORSE 'CROOKED TREE'

american IPA | marshall, mi | 6.5% ABV

GRIFFIN CLAW 'EL ROJO'

american amber/red ale | birmingham, mi | 6.5% ABV

RIGHT BRAIN 'CEO STOUT'

american stout | traverse city, mi | 5.5% ABV

SPECIALTY ITEMS

SPECIALTY ITEMS

In addition to the intimacy and diversity of food offered by Aventura's Private Dining menus, we also offer specialty packages for guests who would like to go the extra mile for their events. These specialty items require at least 72 hours notice and can be ordered through the private dining coordinator. Prices are based on current market.

COCHINILLO | SUCKLING PIG

Authentically farm-to-table, cochinitillo asado has been an integral part of Spanish celebratory culture for centuries. A tantalizing combination of delicacy, tenderness, and depth of flavor will transport you to place of culinary bliss. Please call or email for more details. Recommended for parties of 15 or more for a half pig, and 25 or more for a whole pig.

CORDERO ASADO | LEG OF LAMB

Leg of lamb marinated in traditional Valencian spices and extra virgin olive oil, delicately and slowly roasted to supreme tenderness. Recommended for parties of 15 or more; locally sourced and butchered. Halal roast available upon request.

PRESAS IBÉRICA | IBERIAN PORK STEAKS

Considered to be the finest cut of the Iberian pig, presa steaks are a coveted delicacy in Spanish cuisine. Served with housemade mojo verde and mojo rojo sauces, and Canary Islands-style potatoes, our Presas Ibéricas can easily suit both large group celebrations or intimate affairs.