PRIVATE DINING MENUS
PRIVATE DINING

We invite you to experience a truly authentic and memorable Spanish dining experience right here in Ann Arbor! Enjoy world-renowned paella, craft cocktails and wine, modern Spanish tapas, and our signature SavCo Hospitality in one of three unique private dining spaces.

Private dining at Aventura reflects the Spanish culture of family-style dining— an easy and relaxed way of coming together as friends and family around a table, sharing the joys of food, drink, conversation, and laughter. We encourage you to pass the plates around, share stories, and venture with us into an authentic Spanish dining experience.

MENU PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>El Paseo</td>
<td>$40pp</td>
</tr>
<tr>
<td>La Recepción</td>
<td>$45pp</td>
</tr>
<tr>
<td>A La Carta</td>
<td>(see page 6)</td>
</tr>
</tbody>
</table>

SELECTIONS

Make your selections

DESSERTS

Make your selections

A LA CARTA

Make your selections
MENUS

Our private dining menus are designed to provide you and your guests with an authentic and diverse dining experience.

For parties of 16 or less, you are welcome to order at the table off our regular menu, 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 be made for dietary restrictions and allergies. Guests will receive all items on your selected menu with portions based on your guest count.

We are able to work within University Guidelines if required and have menu options that work within those parameters. And as always, we are more than happy to build a custom menu for you and your guests.

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

MENU PACKAGES

EL PASEO $40PP
SELECT ONE
• Quesos y Charcutería, 7 Tapas, 1 Coca, Paella

LA RECEPCIÓN $45PP
SELECT ONE
• Quesos y Charcutería, 5 Tapas, 2 Platos, 2 Cocas, Paella
• Quesos y Charcutería, 8 Tapas, 2 Cocas, Paella

*LA CELEBRACIÓN $50PP
SELECT ONE
• Quesos y Charcutería, 5 Tapas, Cochinillo, Paella, Churros
• Quesos y Charcutería, 3 Tapas, 1 Coca, Cochinillo, Paella, Churros
*Available to parties of 10 or more

COCHINILLO MKT
Authentically farm-to-table, cochinillo 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 a place of culinary bliss. Please contact us for more details. Recommended for parties of 15 or more for a half pig, and 25 or more for a whole pig

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

QUESTO Y CHARCUTERÍA

QUESOS
manchego curado, caña de cabra, garrotxa
with housemade accompaniments and bread

CHARCUTERÍA
chorizo ibérico, lomo serrano, jamón serrano
with housemade accompaniments and bread

COCAS

SETAS V
mushrooms, spiced goat cheese, olive oil, arugula

MAHÓN & HIGO V
mahón cheese, fig cream, poached pear, maldon sea salt

JAMÓN SERRANO
jamón serrano, tomato, olive oil, arugula

PLATOS

CARBONARA
egg pappardelle, smoked guanciale, grana padano,
bacon espuma, white wine, garlic

LUBINA GF
seabass, saffron cream, acorn squash, petite salad

WAGYU Y RABO DE TORO GF
mishima wagyu beef steakpotato espuma, braised oxtail, kale

TAPAS

PATATAS BRAVAS V
crispy potatoes, fried egg, brava sauce, honey aioli

ENSALADA MIXTA V | GF
whipped goat cheese, radicchio, orange, onion, grana padano,
cider dressing, walnut butter

CROQUETAS DE QUESO V
crema de idiazabal, quince

CROQUETAS DE JAMÓN
crema de jamón, fig

CROQUETAS DE BACALAO
cod, potato, caper, anchovy aioli

GAMBAS AL AJILLO
shrimp, garlic, chili, parsley

ALBÓNDIGAS
lamb meatballs, marcona almonds, green onion

DÁTILES RELLENOS GF
bacon wrapped dates, chorizo, romesco

PULPO GF
octopus, olive chimichurri, parsley, pimentón, potato

PIQUILLO RELLENOS GF
bolognese stuffed peppers, piquillo crema, pickled peppers

CHAMPIÑONES V | GF
trumpet, cremini, portobello mushrooms, black garlic aioli,
porcini dust

CALABAZA V | GF
acorn squash, goat cheese, pepitas, hazelnuts, lemon
PAELLA

Conceived in the rice fields of Spain, Paella began as a communal Sunday feast cooked over an open wood fire. The word paella, so synonymous with Spain, is actually the name of the skillet it’s cooked in. As the pan and the idea passed from village to village and beyond, the ingredients changed according to the local crops and meats that were readily available. Each region, town and household has their own recipes and each, of course, believes theirs to be the best.

One final note – paella, when prepared properly, has a scorched rice crust known as socarrat.

VALENCIANA  GF
bone-in chicken, duck confit, artichokes, peas, beans

AMERICANA  GF
bone-in chicken, sausage, chorizo, beans, green onion

VERDURAS  V | VG | GF
artichokes, green beans, mushroom, cauliflower, green onion

MARISCO  GF
shrimp, calamari, mussels, piquillo peppers, peas

ARRÒS NEGRE  GF
calamari, shrimp, mahi-mahi, squid ink, peas

FIDEUÀ
calops, baby squid, sweet peppers, vermicelli

DESSERTS

*CHURROS  V  $5PP
chocolate, salted caramel, cinnamon sugar, served family style

CREMA CATALANA  GF  $12PP
vanilla-citrus set cream, meringue, cinnamon ice cream, honeycomb, individually plated

CHOCOLATE Y FRAMBUESAS  V  $12PP
chocolate cake, chocolate mousse, berry gel, raspberry ice cream individually plated

*Churros are included in *La Celebración package
QUESOS Y CHARCUTERÍA
priced per person | minimum of 4 orders per item
*priced per ounce

QUESOS $3.5PP
manchego curado, caña de cabra, and garrotxa cheeses with housemade accompaniments and bread

CHARCUTERÍA $4.25PP
chorizo ibérico, lomo serrano, jamón serrano with housemade accompaniments and bread

*JAMÓN IBÉRICO DE BELLOTA $14/OZ
the most prized, air-cured country ham in the world

PINTXOS
priced per piece | minimum of 4 orders per item

PAN A LA CATALANA V $2PP
tomato, parsley, maldon sea salt, baguette

ALMENDRAS Y PIÑA V $2.5PP
goat cheese, caramelized pineapple, marcona almonds, baguette

ENSALADILLA RUSA $2.5PP
bacon potato salad, saffron aioli, cebollino, baguette

TORTILLA ESPAÑOLA V $3PP
egg, potato, onion, olive oil, baguette

SPECIALTY ITEMS
priced per order

WHOLE COCHINILLO $500
beautifully roasted farm-to-table suckling pig, presented and served. serves 30-35 people.

HALF COCHINILLO $250
beautifully roasted farm-to-table suckling pig, presented and served. serves 15-20 people.

PAELLA FAMILIA
large paella cooked in open-air, serves 60-80 people.
please inquire for pricing, only available on off-site order, or back patio buyout.

TAPAS
priced per serving | minimum of 4 orders per item

DÁTILES Rellenos GF $3PP
bacon wrapped dates, chorizo, romesco

CROQUETAS DE QUESO V $2.25PP
crema de idiazabal, quince

CROQUETAS DE JAMÓN $2.25PP
crema de jamón, fig

CROQUETAS DE BACALAO $2.25PP
cod, potato, caper, anchovy aioli

GAMBAS AL AJILLO $3.5PP
shrimp, garlic, chili, parsley

ALBÓNDIGAS $3PP
lamb meatballs, marcona almonds, green onion

PATATAS BRAVAS V $2.25PP
crispy potatoes, fried egg, brava sauce, honey aioli

PULPO GF $4PP
octopus, olive chimichurri, parsley, pimentón, potato

CHAMPIÑONES V | GF $2.75PP
trumpet, crimini, portobello, black garlic aioli, porcini dust

ENSALADA MIXTA V | GF $2.5PP
whipped goat cheese, radicchio, orange, onion, grana padano, cider dressing, walnut butter

CALABAZA V | GF $2.25PP
acorn squash, goat cheese, pepitas, hazelnuts, lemon