

# CATERING MENU

## ENSALADAS

**POLLO CON FIDEOS** Breaded chicken, manchego cheese, tortellini, pimientos, onions, organic greens, mango dressing 12.5

**ENSALADA DE REMOLACHA Y PALMA** hearts of palm, roasted beets, pickled carrots, pine nuts, goat cheese, organic greens, lemon herb vinaigrette 12.5

**ENSALADA MIXTA** braised pork, goat cheese, red onions, marcona almonds, dried cherries, anchote dressing 12.5

## BREAD SERVICE

**PAN A LA SAN CHEZ** Loaves of breads with salsa verde and chef choice tapenade 1 per person

**PAN A LA PLANCHA** grilled bread, tomato & garlic sauce, olive oil .1 manchego cheese 1; serrano ham 1

## TAPAS DEL MAR

**CANGREJO DEL RIO** wild caught crawfish, anise mustard cream, roasted red peppers, manchego cheese, grilled bread. 12

**GAMBAS ASADAS AL FUEGO** spicy fire roasted shrimp, banana mustard cream, white rice 12.5

**FRITOS DE ARROZ** saffron rice fritters with bacon & shrimp, pesto aioli 2.3/each

**GAMBAS AL AJILLO** sautéed shrimp, garlic, olive oil, red pepper flakes 10

**ATUN EN ESCABECHE** herb seared ahi tuna\*, leek & carrot ribbons, mango coulis, salsa verde. 14.5

**SALMON CON HIERBAS** salmon fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction 14.5

## PAELLA

Saffron rice casserole baked with pimientos, peas, tomatoes, onion, smoked paprika & garlic 25

**VERDURA** portabella mushrooms, artichokes, spinach, asparagus

**CHORIZO Y POLLO\*** chicken & local chorizo

**MARISCOS\*** shrimp, mussels, scallops, chef's fish selection

**VALENCIANA\*** chicken, chorizo, shrimp, mussels, chef's fish selection

## TAPAS CARNE

**BISTEC DE LOMO** beef tenderloin\* grilled med-rare, saffron onions, cherry demi-glace 16

**BISTEC CON PIMIENTA** peppered bistro steak\* grilled medium-rare, tortellini, manchego mustard cream sauce 13.5

**POLLO Y CHORIZO A LA PLANCHA** chicken & local chorizo, cumin aioli 9

**VIEIRAS Y TOCINO** scallop\* & pork belly\*, habanero-mango-grape chutney 12.5

**ALBONDIGAS** local lamb, beef & chorizo meatballs, roasted vegetables 11

**MEDJOL RELLENAS PICANTES** dates stuffed with chorizo, pork belly & spicy harissa sauce. 9

## TAPAS VEGETARIANO

**ALCACHOFAS A LA PARILLA** roasted artichoke hearts, roasted red peppers, garlic aioli 10

**PATATAS BRAVAS** seasoned fried potatoes, aioli, smoked tomato sauce 7

**QUESO DE CABRA** baked goat cheese, tomato sauce, garlic toast 10

**ESPÁRRAGOS** sautéed asparagus, marcona almonds, lemon alioli 8 **(Seasonal)**

**COLES DE BRUSELAS** sautéed Brussels sprouts, brown butter, caramelized onions, marcona almonds 8 **(Seasonal)**


**VERDURAS Y TORTAS** spicy black bean & quinoa cakes, roasted vegetables, avo-ziki sauce 10

**EMPANADAS** onion, garlic, & potato filled pastries, aioli, habañero salsa 4.5/ each

**FRITOS DE QUESO AZUL** blue cheese fritters, red pepper aioli 2.3/ each

**SETA RELLENA** crimini mushroom caps stuffed with spinach, manchego cheese, roasted red peppers, garlic, tomato vinaigrette 10

**CROQUETTAS DE PAPAS CON QUESO** potato & smoked cheddar croquettes, garlic alioli, jalapeno honey 9

  
\*Consuming raw or under cooked meat, poultry, shellfish, seafood, or egg may increase your risk of food borne illness.