

BARCELONA

CAN BE SERVED FAMILY-STYLE ON THE TABLE OR AS A STATION

TAPAS SERVED FAMILY-STYLE

Farm Bread & Tomato Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Stuffed Dates Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze

Ham Croquettes Serrano ham fritters, Manchego cheese

ENSALADA SERVED INDIVIDUALLY

Mixed Salad

Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette

PAELLA

SERVED FAMILY-STYLE, PLEASE SELECT ONE

Paella De Verdura Calasparra rice, cauliflower, red & gren bell peppers, peas, tomato, mushroom, saffron, paprika

Paella Pollo Cerdo Y Pera Calasparra rice, chicken, crispy bacon, poached pears, carrot and onion, saffron, tomato,

smoked paprika, cinnamon

Paella De Marisco Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, peas,

tomato, saffron, paprika

ENTREE

SERVED FAMILY-STYLE, PLEASE SELECT TWO

Pasta Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce

Chicken Tender breaded chicken breast, heirloom tomatoes, arugula, basil oil, balsamic glaze,

fresh basil, goat cheese crumble

Salmon Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce

DESSERT Served family-style

Dessert Boards Assorted selection of seasonal desserts



MURCIA

TAPAS

SERVED FAMILY-STYLE, SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

Farm Bread & Tomato Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Stuffed Dates Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze

Ham Croquettes Serrano ham fritters, Manchego cheese

Stuffed Peppers Imported piquillo peppers, black beans, lentils, Manchego cheese, salsa verde

Shishito Peppers Blistered shishito peppers

Garlic Shrimp Shrimp, garlic, lemon, extra virgin olive oil

Fried Potatoes Fried potatoes, salsa brava, garlic aioli

Sweet Potato Quinoa Cake Sweet potato quinoa cakes with manchego cheese, avocado crema, chipotle black bean purée

OR

PAELLA Served family-style

Paella De Verdura Calasparra rice, cauliflower, red & gren bell peppers, peas, tomato, mushroom, saffron, paprika

Paella Pollo Cerdo Y Pera Calasparra rice, chicken, crispy bacon, poached pears, carrot and onion, saffron, tomato,

smoked paprika, cinnamon

ENSALADA Served Individually

Mixed Salad Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese, migas, sherry vinaigrette

ENTREE

SERVED INDIVIDUALLY. SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

Pasta Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce

Sautéed Mussels Mussels, Chorizo, serrano peppers, curry tomato broth, scallions, salsa verde

Chicken Tender breaded chicken breast, heirloom tomatoes, arugula, basil oil, balsamic glaze,

fresh basil, goat cheese crumble

Salmon Pan-seared salmon, sautéed kale, toasted guinoa and romesco sauce

Strip Steak Grilled strip steak, chimichurri, roasted potatoes, crispy onions (served medium-rare)

DESSERT Served family-style

Dessert Boards Assorted selection of seasonal desserts



TAPAS

SERVED FAMILY-STYLE, SELECT 3

Farm Bread & Tomato Grilled farm bread, tomato and garlic sauce, cherry tomatoes, olive oil

Stuffed Dates Dates stuffed with Valdeon cheese and Marcona almonds, wrapped in bacon, cider glaze

Ham Croquettes Serrano ham fritters, Manchego cheese
Fried Potatoes Fried potatoes, salsa brava, garlic aioli

Shishito Peppers Blistered shishito peppers

ENSALADA Served individijaliy

Mixed Salad Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal cheese,

migas, sherry vinaigrette

ENTREE

SERVED INDIVIDUALLY. SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM

Pasta Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce

Chicken Tender breaded chicken breast, heirloom tomatoes, aruqula, basil oil, balsamic glaze,

fresh basil, goat cheese crumble

Bistro Steak Grilled bistro steak, roasted potatoes and zucchini, grilled scallion and serrano pepper

chimichurri, jalapeño salsa verde, grilled cipollini onions (served medium-rare)

Sautéed Mussels Mussels, Chorizo, serrano peppers, curry tomato broth, scallions, salsa verde

Salmon Pan-seared salmon, sautéed kale, toasted quinoa, romesco sauce

DESSERT Served family-style

Dessert Boards Assorted selection of seasonal desserts



TAPAS

SERVED INDIVIDUALLY

Ham Croquettes Serrano ham fritters, manchego cheese

Coca Chef-selected Spanish flatbread

Garlic Shrimp, garlic, lemon, extra virgin olive oil

CHOICE OF

Vegetable Board Roasted cauliflower and hummus charcuterie, picked vegetables, grilled farm bread

OR

Meat & Cheese Board Chef selection of meats and cheeses, spiced walnuts, quince paste

ENSALADA

SERVED INDIVIDUALLY

Goat Cheese Salad

Bibb lettuce, toasted pine nuts, roasted shallot, black mission fig,

brûléed Cana de Cabra cheese, quince vinaigrette

ENTREE Served individually

Pasta Penne, piquillo peppers, roasted zucchini, smoked paprika, garlic cream sauce

Mushroom Grilled portobello and oyster mushrooms, mojo verde, roasted zucchini,

arugula salad with walnuts

Steak Grilled strip steak, chimichurri, roasted potatoes, crispy onions (served medium-rare)

Fish Chef-selected prep

Fideo Chef-selected seafood fideo

DESSERT Served family-style

Dessert Boards Assorted selection of desserts