



Hors d'Oeuvres

COLD SELECTIONS

Aceitunas Alinadas <i>Marinated Spanish olives</i>	\$10 lb.
Canalón Relleno <i>Tuna, asparagus and basil filled cannelloni with creamy white wine vinaigrette</i>	\$22 dz.
Carnes Españoles <i>Platter of assorted cured Spanish meats and crackers</i>	\$24
Coctel de Gambas <i>Chilled marinated tiger shrimp served with horseradish tomato sauce</i>	\$24 dz.
Esparagos con Salmón Ahumado <i>Fresh asparagus spears wrapped in smoked salmon, drizzled with dill white wine vinaigrette</i>	\$32 dz.
Gambas Marinadas <i>Shrimp marinated in fresh herbs, served with a brandy sauce</i>	\$24 dz.
Jamón Serrano con Esparagos <i>Crisp asparagus spears wrapped with Serrano ham</i>	\$28 dz.
Patatas con Alioli <i>Robust garlic potato salad</i>	\$10.50 lb.
Pollo al Curry <i>Chicken curry salad with red grapes</i>	\$12 lb.
Salmón Curado con Queso <i>House-cured salmon, rolled with dill cream cheese, served with toast points</i>	\$27 dz.
Tortilla Española <i>Spanish omelet with potato and onion</i>	\$25 dz.
Tostada con Centollo <i>Toast points with Alaskan king crab and avocado, drizzled with balsamic vinaigrette</i>	\$60 dz.
Tostada de Jamón y Queso <i>Serrano ham on toasted bread with Manchego cheese and tomato slice</i>	\$32 dz.
Tostada de Pato <i>Toast points spread with duck confit and topped with smoked duck breast, orange and citrus vinaigrette</i>	\$32 dz.
Quesos Españoles <i>Platter of assorted Spanish cheeses served with crackers and red grapes</i>	\$27

HOT SELECTIONS

Bocadillo de Pollo	\$24 for ½ dz.
<i>Mini sandwiches with grilled chicken tenderloin and cumin sauce, tomato and fresh basil</i>	
Bocadillo de Solomillo	\$30 for ½ dz.
<i>Mini sandwiches with grilled beef tenderloin, caramelized red onions and horseradish sour cream</i>	
Bocadillo de Vegetales	\$20 for ½ dz.
<i>Mini sandwiches with grilled vegetables and goat cheese</i>	
Caracoles con Alioli	\$18 dz.
<i>Sauteed escargot topped with aioli, baked on seasoned croutons</i>	
Cangrejos con Alioli	\$21 dz.
<i>Puff pastries topped with crabmeat, tomato concassé and aioli</i>	
Champiñones	\$34 dz.
<i>Mushroom caps filled with spinach and cheese, and sun-dried tomatoes in a tomato sauce, topped with Manchego cheese</i>	
Chorizo	\$15 dz.
<i>Grilled chorizo sausage</i>	
Croquetas de Jamón y Pollo	\$24 dz.
<i>Lightly breaded croquettes of Serrano ham and chicken with an herbed tomato sauce</i>	
Dátiles con Tocino	\$17 dz.
<i>Baked dates wrapped in bacon with red bell pepper sauce</i>	
Empanadilla de Buey	\$25 for ½ dz.
<i>Empanadas filled with beef and wild mushrooms, topped with Monterey Jack cheese</i>	
Gambas al Ajillo	\$24 dz.
<i>Grilled shrimp with garlic and lemon butter</i>	
Pinchito de Pollo con Chorizo	\$27 dz.
<i>Brochette of grilled chicken tenderloin with chorizo and cumin sauce</i>	
Pinchito de Solomillo	\$36 dz.
<i>Grilled brochette of beef tenderloin with horseradish sour cream</i>	
Montaditos de Cerdo	\$23 dz.
<i>Sautéed pork tenderloin with caramelized onion atop seasoned croutons</i>	
Montaditos de Solomillo	\$44 dz.
<i>Grilled beef tenderloin rolled in cracked black pepper served on top of seasoned toast points</i>	

DESSERT

Platters	\$36 for ½ dz.
<i>Select any six desserts from our daily dessert menu</i>	