

## VEGETABLES TAPAS

Tortilla de Patatas Traditional Spanish potato-onion tartlet	\$18.00ea
Escalibada Olive oil/sherry wine vinegar marinated roasted vegetables	\$22.95lb
Aceitunas Assorted spiced olives	\$14.95lb
Almendras Toasted spiced almonds	\$19.00lb
Pastelitos de Queso Cheddar cheese scones	\$6.20dz
Champinones al Ajillo Grilled mushrooms, garlic-parsley olive oil	\$19.00lb
Espinacas con Garbanzos (min 5#) Spinach w/chickpeas, garlic & Spanish paprika	\$14.95lb
Rollito de Verduras (min 12) Cabbage roll stuffed w/onion, eggplant & almonds	\$ 5.95ea
Grilled Mixed Vegetables w/sherry vinegar	\$16.95lb
Habas al Granadina (min 5#) Braised artichokes w/baby broad beans	\$ 24.25lb

## SEAFOOD TAPAS

Pincho de Gambas y Chorizo Caraway & garlic-marinated prawns & chorizo skewer	\$8.25ea
Boquerones en Vinagre Tiny white anchovies in vinaigrette	\$72.00lb
Gambas a la Plancha Grilled shell-on prawns w/garlic & parsley	\$32.00lb
Gambas al Ajillo Sautéed prawns in brandy, garlic & paprika	\$37.00lb
Pimiento del Piquillo (min 12) Rioja pepper stuffed with Russian salad	\$5.50ea

## MEAT TAPAS

Patatas Riojanas (min 5#) Potatoes & chorizo braised in chicken stock	\$14.95lb
Pan Con Jamon Country bread rubbed with tomato, topped with Iberico ham	\$7.75ea
Pollo al Ajillo Chicken wings in garlic, pepper-branding sauce	\$15.95lb
Pinchitos Grilled marinated pork, beef or chicken skewers	\$6.85ea
Datiles Endiablados Dates filled w/chorizo & wrapped in bacon	\$1.75ea
Cantimpalitos Grilled paprika-garlic sausages	\$18.95lb
Albondiguillas Little meatballs in saffron & onion sauce	\$18.50lb
Cordero al Chilindron (min 5#) Braised lamb w/tomatoes, peppers & garlic	\$24.75lb
Guiso de Ternera (min 5#) Braised veal with olives & carrots	\$27.75lb
Empanadilla de Pollo Caramelized turnovers w/chicken	\$3.25ea
Torrada de Sobrasada y Queso (min 12) Spanish garlic sausage & melted cheese toast	\$2.85ea
Pollo Marbella (min 5#) Chicken legs & thighs braised in wine with capers olives, garlic and prunes	\$16.25lb
Pollo Jerez (min 3#) Chicken filets sautéed w/sherry & mushrooms	\$19.95lb
Chicken Curry (min 5#)	\$19.95lb
PAELLA (serves 1 to 2) Seafood, pork, chicken, vegetarian or combo	\$25.00ea

PLATTERS

Pinchitos - Skewers of grilled meats, marinated in Morish spices. A combination of 16 chicken, 16 pork and 16 beef skewers.	\$175.00
Empanadillas Variadas - 8 chicken, 8 chorizo, 8 tuna and 8 spinach turnovers.	\$95.00
Tapas Extravaganza 1 pint grilled garlic mushrooms, tortilla de patata, 1 pint garlic infused shrimp, pan con tomate, ham croquetas, chorizo stuffed dates wrapped in bacon, 1 lb. spiced almonds, 1 lb assorted herbed olives.	\$185.00
Cesar Salad Platter Whole leaves of romaine hearts garnished with skewers of grilled chicken and grilled shrimp with Caesar dipping sauce.	\$95.00

SALADS

Cesar Salad with homemade croutons	\$7.75
Creek Salad with feta and kalamata olives	\$9.75

DESSERTS

Pan con Chocolate (serves 10 to 12) Chocolate-studded bread pudding	\$38.00
Frangipane Tart (min 12) Fruit tart with almond-butter crust	\$8.75ea
Flan	\$6.75ea
Brazo de Gitano (serves 8 to 10) Chocolate pistachio roulade	\$42.00
Tarte de Santiago (serves 10 to 12) Orange almond tarte	\$43.00