



PAELLA & SANGRIA

TAPAS

ALBÓNDIGAS DE CORDERON MINI LAMB MEATBALLS, CREAMY FOIS GRAS SAUCE

CROQUETAS DE JAMON SERRANO HAM AND MANCHEGO CHEESE

PAN CON TOMATE ROASTED VINE TOMATOES, GARLIC RUBBED BREAD

SEAFOOD EMPANADITAS CALAMARI, SCALLOPS SHRIMP

SMALL PLATES

CHILI RELLENO ROASTED POBLANO PEPPER STUFFED WITH MINCED MEAT, CHEESE

CARNE VALENCIANA GRILLED SKIRT STEAK, CHIMICHURRI, PAPA BRAVA

PULPO GALLEGO GRILLED OCTOPUS, POTATOES, ROMESCO SAUCE

VERDURAS APILADAS ROASTED SEASONAL VEGETABLES, STACKED

PAELLA

DE MARISCO CLAMS, MUSSELS, SHRIMP, CHICKEN, CHORIZO, SWEET PEAS
YELLOW AND GREEN PEPPERS, SAFFRON RICE ADD LOBSTER \$20

DESSERT

VARIEDAD DE PASTELILLOS MINIATURA ASSORTED MINIATURE PASTRIES

SANGRIA

RED OR WHITE STRAWBERRIES PEACHES, APPLES, ORANGES, RED WINE

(ALONG WITH OTHER CHEF SELECT INGREDIENTS)