

Paellas, Tapas & more CATERING MENU

An Authentic Spanish Tradition in the confort of your home!!

How To Order

Our food is prepared fresh for the best taste. We like to search local providers for the best fresh produce.

Please make your orders with at least **two days in advance**.

For large events we recommend to contact us as soon as possible as our calendar fills up quickly.

Tell us what you like, and what you don't, and we will create a custom menu for your party. We will send you a menu and estimate for your review.

Kindly note that larger events require a deposit, we will let you know if a deposit will be needed for your event.

The moment you approve the estimate or send the deposit we will hold the date for your event and start making plans to make the event remarkable.

Prices are per person

Minimum of Six (6) Persons per item

Minimum \$100 Order



PAELLAS

All our paellas include a Mix Greens Salad with Spanish dressing and artisan bread. All paellas are gluten free and dairy free.

Vegetarian Paella \$18.00

Just Vegetables

Paella Campesina \$18.70

Choice of Chicken or Beef

Paella Campesina "Texas Style" \$22.10

Vegetables, Chicken, Beef and Chorizo

Paella Valenciana \$26.40
Shrimp, calamari, mussels, with veggies

Paella Mixta with Ribs \$23.00

Vegetables, Chicken, and baby ribs

Mediterranean Paella \$23.00

Black Paella with squid, shrimp and octopus

Seafood Paella: The "Pride of the Sea" \$32.00

Shrimp, calamari, mussels, clams, scallops, and lobster.

Vegetarian TAPAS

- Aceitunas Mixtas
- Assorted Olives \$1.5
- Crudités
- Assorted veggies with sauce \$1.5
- Pisto Manchego
- Vegetable Casserole \$1.7
- Escalivada
- Rosted eggplant and veggies \$2.2
- Champiñones al ajillo
- Garlic Mushrooms \$2
- Queso Manchego
- Sheep Milk Cheese \$4.5
- Pimientos Asados
- Grilled Red Peppers \$1.9
- Gazpacho Andaluz
- Andalusian Gazpacho \$2.1
- Piquillos rellenos
- Stuffed Piquillos \$3.5
- Tortilla de patatas
- Spanish Omelette \$3.5
- Pan de Queso
- Cheese bread roll \$3.60
- Tapa de Manchego
- Cheese&sweet onion \$2.35

Omnivore TAPAS

- Mejillones en vinagreta
- Mussels with vinaigrette \$1.8
- Chorizo a la sidra
- Spanish cider chorizo \$2.2
- Tosta de boquerones en vinagre
- White anchovies toast \$2.75
- Gambas al ajillo
- Garlic Shrimp \$3.5
- Croquetas de jamón
- Iberic ham croquettes \$2.5
- Dátiles Gorgonzola
- Gorgonzola Dates wrapped in bacon \$2.5
- Pulpo a la Gallega
- Galician Octopus \$4.1
- Tapa de Salmon
- Cured Salmon Tapa \$3.3
- Jamón Iberico
- Cured Iberic Ham \$5.1
- Empanada Gallega
- Pastry filled with tuna/chorizo/beef \$2.75

Try our Virgin Sangria Base! for just \$2.1 per person, just add red wine to enjoy an incredible Sangria!

BAKERY

- Artisan Bread \$2.5
- Bread Knots \$1.2

DESSERTS

- Natillas de caramelo
- Spanish Crème brûlée with caramel \$2.5
- Arroz con Leche
- Creamy white rice with cinnamon \$2.5
- Flan de Nata
- Egg free caramel custard \$1.75
- Tarta de Santiago
- Almond Cake \$3.1
- Ferl's puff pastry
- Puff pastry filled with cream \$2.2
- Tarta de Tres Chocolates
- Flourless three chocolate cake \$3.1
- Fresh Fruit Salad \$2.5
- Three Assorted Desserts \$6.1



Prices are per person

Minimum of Six (6) Persons per item

Minimum \$100 Order