

Spanish Tapas

Starting at \$35/ per person, Family Style

Cold

Chick Peas and Spinach Casserole

Sautéed Spinach and Chick Peas with Garlic and Olive Oil Finished with Spanish Chocolate

Assorted Spanish Cheeses and Cured Meats

Six Month Manchego, Three Month Iberico, and Fresh Spanish Goat Cheese with Serrano Ham and Chorizo Sausage

Roasted Red Pepper and Pine Nut Salad

A Medley of Roasted Sweet Bell Peppers Tossed with Toasted Pine Nuts and Sherry Vinegar

Cumin Carrot and Cauliflower Salad

Blanched Julienne Carrots and Cauliflower in a Tangy Cumin Dressing

Assorted Olive and Anchovy Plate

A Medley of Cured Spanish Olives Served with Fresh Anchovies

Hot

Lamb Meatball with Romesco Sauce

Ground Lamb and Herbs Braised in a Classic Sauce from Catalonia, Spain

Grilled Chorizo Sausage

Spicy Spanish Sausage, Grilled with Aioli

Chicken and Sausage Paella

A Classic Spanish Dish of Chicken and Sausage Simmered with Saffron Rice

Sautéed Shrimp in a Garlic Sauce

Black Tiger Shrimp Sautéed with Spanish Olive Oil, Garlic, and Piquillo Peppers

Chicken Croquettes

Minced Chicken Blended with a Flavorful Béchamel Sauce Rolled into Balls, Breaded, and Deep Fried