



CATERING MENU

*3-5 Tapas recommended per person (pp) for light appetizers

*5-7 Tapas recommended per person (pp) for dinner

*3-5 Tapas and 1 paella recommended per person (pp) for dinner

COLD TAPAS

Spanish Olives and Toasted Almonds Citrus marinated olives, coriander spiced almonds	\$2 pp
Cured Meats Serrano jamón, Principe bresaola, Spanish chorizo, port mustard, Manchego, caper berries	\$4.5 pp
Tortilla Spanish omelette with potatoes, onions, red peppers, mushrooms, truffle oil	\$4 pp
Ensalada Verde Organic mixed greens, tamarind vinaigrette, gotes de la casa, crispy fideo noodles	\$3.5 pp
Ensalada con Pato Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$5.5 pp
Beet Escabeche Pickled beets, quinoa, tomato, pea shoots, walnut oil	\$5.5 pp
Ecuadorian Shrimp Ceviche Avocado, cucumber, red onions, corn chips, lime and cilantro	\$3.5 pp
Boquerone Toasts Spanish white anchovies, garlic crostini, smoked paprika spread, pickled onions	\$1.35 each
Puerco Skewers Achiote pork skewers, grilled pineapple slaw, roasted tomato salsa	\$1.50 each

HOT TAPAS

'Cheap Dates' Medjool dates wrapped in bacon	\$2.50 each
Queso Azul Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup	\$2.25 each
Green Beans & Harissa Pan roasted green beans and tomatoes, pinenuts, harissa	\$3.5 pp
Wild Mushrooms & Jamon Sautéed seasonal mushrooms, Serrano ham and Xeres reduction	\$3.5 pp
Carnitas Chili spiced, slow-cooked pulled pork, salsa verde, tortillas	\$3.5 pp
Albondigas Spanish meatballs with beef and spicy pork, tomato-pimenton sauce	\$2.25 each
Gambas Picantes Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien	\$1.65 each

ENTREES

Puerco Asado Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams	\$14 pp
Bistec a la Parilla Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle	\$19 pp

PAELLA

PAR= Paella is picked up by you and prepared at the restaurant.

PAH= Paella is prepared personally at your home on our outdoor paella cooker (\$750 minimum total order)	PAR	PAH
Con Carnes Beef tenderloin, pork loin, linguíça, Rioja wine, veal stock, peppers, onions, paprika	\$12 pp	\$20 pp
Del Mar Prawns, scallops, mussels, calamari, crab, fish broth, white wine, paprika, saffron	\$12 pp	\$20 pp
Verduras Wild mushrooms, artichokes, peppers, zucchini, peas, mushroom broth, paprika, saffron	\$8.5 pp	\$16 pp
Mixta Prawns, scallops, mussels, linguíça, pork loin, mushrooms, peppers, white wine, paprika, saffron	\$12 pp	\$20 pp

DESSERTS (Cakes feed approximately 10-12 people)

El Diablo Dark chocolate, cayenne, spicy almonds, cocoa nibs, burnt meringue, tequila caramel sauce	\$60 per cake
Tres Leches Milk drenched cake, flavor changes seasonally	\$60 per cake

DELIVERY, PICK-UP FEES, OTHER INFO

*Seattle delivery and setup fee is \$45 (fee is waived if you pick up)

*Picked up equipment and dishes after event in Seattle, \$35 (fee is waived if you drop off within 24 hours of event)

*Servers, \$50 per hour, minimum four hours, dependent on availability

*All food can be sent out in disposable containers or served on real platters/chafers

*All chafing dishes, platters and serving utensils are free if returned in 24 hours!

*Plateware is \$2 per plate *Silverware is \$1 per piece *Paper plates are .50 each *Plastic silverware is .35 each

*10% service charge on all orders, *10% Seattle sales tax

*Please call Tango Restaurant (206.583.0382) or email rosenthal@tangorestaurant.com to place an order!