



	<b>10 People</b>	<b>20 People</b>	<b>30 People</b>	<b>40 People</b>
<b>COLD TAPAS</b>				
<b>Piquillo Relleno</b> Roasted piquillo peppers stuffed with Spanish tuna and capers, Picholine oil	\$35	\$70	\$105	\$140
<b>Spanish Olives and Toasted Almonds</b> Citrus marinated olives, coriander spiced almonds	\$20	\$40	\$60	\$80
<b>Madrid Meat and Cheese Platter</b> Cured meats, port mustard, Manchego, caper berries, select Spanish cheeses	\$45	\$90	\$135	\$180
<b>Tortilla Relleña</b> Traditional Spanish omelette with potatoes, onions and red peppers	\$40	\$80	\$120	\$160
<b>Ensalada Verde</b> Organic mixed greens, tomato, grilled hearts of palm, lemon-pumpkin seed vinaigrette	\$35	\$70	\$105	\$140
<b>Ensalada con Pato</b> Warm duck confit spinach salad, crispy onions, walnuts, guava-sage vinaigrette	\$55	\$110	\$165	\$220
<b>Ecuadorian Shrimp Ceviche</b> Roasted tomatoes, lime, avocado, chile	\$35	\$70	\$105	\$140
<b>Ceviche Mixta</b> Mussels, calamari, baby octopus, horseradish vinaigrette, sesame seeds	\$40	\$80	\$120	\$160
<b>HOT TAPAS</b>				
<b>'Cheap Dates'</b> Medjool dates wrapped in bacon	\$25	\$50	\$75	\$100
<b>Queso Azul</b> Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup	\$25	\$50	\$75	\$100
<b>Green Beans &amp; Harissa</b> Pan roasted green beans and tomatoes, pinenuts, harissa	\$35	\$70	\$105	\$140
<b>Wild Mushrooms &amp; Jamon</b> Sauteed seasonal mushrooms, Serrano ham and Xeres reduction	\$35	\$70	\$105	\$140
<b>Carnitas</b> Five chile-cinnamon pulled pork, served with tortillas	\$35	\$70	\$105	\$140
<b>Albondigas</b> Spanish meatballs with beef and spicy pork, tomato-pimenton sauce	\$35	\$70	\$105	\$140
<b>Gambas Picantes</b> Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien	\$50	\$100	\$150	\$200
<b>PAELLA (PICKED UP, PREPARED AT RESTAURANT)</b>				
<b>Con Carnes</b> Rioja, veal stock, peppers, onions, paprika, linquiça, lamb, beef tenderloin, short ribs	\$120	\$240	\$360	\$480
<b>Del Mar</b> Fish broth, white wine, saffron, paprika, peppers, prawns, scallops, mussels, crab	\$120	\$240	\$360	\$480
<b>Verduras</b> Mushroom broth, paprika, saffron, wild mushrooms, peppers, tomatoes, grilled tofu	\$85	\$170	\$255	\$340
<b>Mixta</b> Mushroom broth, white wine, peppers, prawns, scallops, linquiça, mussels, mushrooms, pork loin	\$120	\$240	\$360	\$480
<b>PAELLA (PREPARED PERSONALLY AT YOUR HOME ON OUR OUTDOOR PAELLA COOKER)</b>				
<b>Con Carnes</b> Rioja, veal stock, peppers, onions, paprika, linquiça, lamb, beef tenderloin, short ribs	\$200	\$400	\$600	\$800
<b>Del Mar</b> Fish broth, white wine, saffron, paprika, peppers, prawns, scallops, mussels, crab	\$200	\$400	\$600	\$800
<b>Verduras</b> Mushroom broth, paprika, saffron, wild mushrooms, peppers, tomatoes, grilled tofu	\$165	\$330	\$495	\$660
<b>Mixta</b> Mushroom broth, white wine, peppers, prawns, scallops, linquiça, mussels, mushrooms, pork loin	\$200	\$400	\$600	\$800
<b>DESSERTS</b>				
<b>El Diablo</b> Dark chocolate, cayenne, spicy almonds, cocoa nibs, burnt meringue, tequila caramel sauce	\$60	\$120	\$180	\$240
<b>Tres Leches</b> Milk drenched cake, flavor changes seasonally	\$60	\$120	\$180	\$240

\*must spend at least \$500 to receive paella prepared personally at your home (not including tax and service charge)

\*Seattle delivery and setup fee is \$45, price for us to pick up equipment and dishes after event is \$35 (fees are waived if you pick up and drop off)

\*10% service charge on all orders, \*9.4% Seattle sales tax