



TAPAS STYLE MENU

-Family Style-

Can be served on multiple plates around the table, or on larger platters for cocktail style events.

\$55 per person

-SWEET POTATO CROQUETTES-

Confit Garlic & Rosemary Aioli

-MISSION FIG PINTXOS-

Blue Cheese Mousse, Honey, Marcona Almond

-PICKLED BEET PINTXOS-

Skordalia, Chive

-GAMBAS AL AJILLO-

Seared Shrimp, Garlic, Parsley

-18 MONTH JAMON SERRANO-

Aged Sherry Caramel. Chimichurri

-BIKINI-

Serrano Ham, Manchego, Sourdough, Garlic Aioli, Truffle Flour

-CHIMICHURRI ROASTED QUAIL -

Piquillo Muhammara, Fried Chickpeas, Pimentón

-EL DOBLE-

Ground Wagyu Sliders, Manchego, Caramelized Onions, Guindilla Peppers, Spicy Aioli Brioche

SKIRT STEAK-

Dueling Chimichurris, Sea Salt

-CHURROS-

Spanish Donuts, Cinnamon Sugar, Chocolate Sauce

We can customize the tapas menu! Any items from open menu can be exchanged or added. For cocktail style events the only item that can not be plattered is the Cochinillo. Modifications to the tapas menu may change the per person price.