



LARGE PARTY SET MENU

No TO-GO offered for set menu parties. All food must be consumed in-house

6 Tapas \$20 per person

8 Tapas \$22 per person

10 Tapas \$24 per person

Tapas Vegeterianas:

- PLÁTANOS MADUROS -- Fried Sweet Plantains | Sweet Coconut Glaze
- EL TRIO - House Made Salsa Fresca | Guacamole | Warm Corn Chips | Chihuahua Cheese Sauce | Warm Corn Chips
- RAVIOLES DE ESPINACA - Spinach & Ricotta Cheese Raviolis | Piquillo Pepper Sauce | Shaved Parmesan
- BROCCOLINI - Sautéed Broccolini | Olive Oil | Fresh Garlic | Chili Flakes | Fresh Lemon
- ENSALADA DE TOMATE -- Tomatoes | Baby Arugula | Gorgonzola | Red Onion | Marcona Almonds | Olive Oil | Balsamic
- EMPANADA DE VEGETAL - Roasted Corn | Peppers | Black Beans | Mozzarella | Piquillo Chimichurri
- YUCA FRITA -- Fried Yucca Root | Avocado Crema | Cilantro | Fresh Lime Wedge
- HONGOS AL AJILLO -- Sautéed Cremini & Shiitake Mushrooms | Butter | Fresh Garlic | Fresh Parsley
- PATATAS BRAVAS -- Crispy Spiced Potatoes | Piquillo Pepper Aioli

Tapas Carnes y Mariscos:

- BARILLAS DE CARNE - Hanger Steak Skewers | Latin Spiced Rice | Chimichurri
- SALMON GRANADA - Grilled Salmon | Pomegranate Glaze | Spanish Rice | Micro Greens
- EMPANADA DE POLLO -- Guajillo Marinated Chicken | Cheese | Pastry Shell | Red Pepper Aioli
- GAMBAS FRITAS - Crispy Coconut Shrimp | Pineapple Salsa | Sweet Chili Marmalade
- CALAMARES FRITOS -- Tender Fried Calamari | Spanish Paprika | Pico de Gallo
- EMPANADA DE CARNE -- Seasoned Beef | Fresh Herbs | Olives | Pastry Shell | Chimichurri
- ALBONDIGAS DE CORDERO -- Lamb Meatballs | Braised Tomatoes | Parmesan Cheese | Fresh Basil
- COSTILLAS ESPAÑOLAS -- Braised Spanish Style Pork Ribs | Balsamic Reduction | Green Onions
- BARILLA DE POLLO -- Cilantro Marinated Chicken Skewers | Sweet Plantains | Garlic Aioli | Parsley
- ARROZ PESCADOR - Saffron Rice | White Shrimps | Mussels | Calamari | Chicken | Spanish Chorizo | Clams | Green Peas