



TAPAS BAR and RESTAURANT

DINNER BANQUET MENU

Menu #1

Jamon Serrano y Queso

Serrano Ham and Cheese

Brocheta de Pulpo y Colas de Langostinos

Octopus and King Prawn Brochette

Gambas en Gabardina

Shrimp Orly

Taco de Manitas de Cerdo al Chilindrón

Diced, Boneless Pig's Feet Chilindrón Style

Paella Valenciana

Traditional Paella

Rabo de Toro Estofado con Verduritas Frescas al Somontano

Oxtail Stewed with Fresh Vegetables Somontano Style

Milhojas de Membrillo y Queso Fresco

Quince Paste and Farmer's Cheese Napoleon

\$48 per person (tax and service charge not included)



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Menu #2

Surtido de Embutidos y Queso
Assortment of Cured Meats and Cheese

Degustacion de Tortillas Españolas
Potato omelete Sampler

Frito de Mejillones
Fried Stuffed Mussels Shells

Callos a la Madrileña
Jellied Honeycomb Tripe Stew, Madrid Style

Paella de Pollo y Chorizo
Chicken and Chorizo Paella

Rape a la Parrilla y Crema de Erizos
Broiled Monkfish with a Sea Urchin Cream Sauce

Leche Frita a la Canela
Fried Milk Squares with Cinnamon

\$45 per person (tax and service charge not included)

Menu #3

Tostada de Jamon Serrano
Toast with Serrano Ham

Salpicón de Mariscos...12.00
Marinated Fish and Shellfish

Croquetas de Pescado y Marisco
Fish and Shellfish Croquette

Bombom de Alitas de pollo
Chicken Wing Bonbon

Carrilleras de Ternera al Vino Tinto
Veal Cheeks Stewed with a Red Wine Sauce

Flan Casero con Nata
Home-made Caramel Custard with Cream

\$32 per person (tax and service charge not included)



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Menu # 4

Jamon Iberico

Iberico Ham

Cazuela de Alcahofas con Almejas

Artichoke and Clam Casserole

Serrano Ham

Queso Manchego

Manchego Cheese

Rabas

Fried Squid

Callos a la Madrileña

Jellied Honeycomb Tripe Stew, Madrid Style

Paella de Bogavante

Lobster Paella

Cochinillo Asado a Baja Temperatura Crujiente y Cremoso de Manzana

Crispy Suckling Pig Cooked at Low Temperature with an Apple Cream Sauce

Mouse de Chocolate Blanco y Sirope de Chocolate Negro

White Chocolate Mousse with Dark Chocolate Syrup

\$52 per person (tax and service charge not included)



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Menu #5

Aperitivos de la Casa

House Appetizers

Crema de Melon y Crujiente de Jamón

Cold Melon Cream Soup with Cured Ham Chips

Arroz Caldoso de Bogavante

Creamy Rice with Lobster

Filloa con Crema Pastelera y Caramelo de Naranja

Custard Filled Galician Crepes With Orange Caramel

\$45 per person (tax and service charge not included)

Menu #6

Aperitivos de la Casa

House Appetizers

Escabeche de Capon y Escalibada

Marinated Capon with Grilled Vegetables

Rape a la Parrilla y Crema de Erizos

Broiled Monkfish with a Sea Urchin Cream Sauce

Flan Casero con Nata

Homemade Caramel Custard with Cream

\$42 per person (tax and service charge not included)

Note: Please inquire about any additions, changes or substitutions to these menus as they will result in price changes.