



creative feasts

Paellas

PAELLA MIXTA*

Rice, Sweet Peppers, Shrimp, Calamari or Mussels, Chicken or Chorizo, and Lemon Saffron Aioli.

PAELLA DEL MAR*

Rice, Sweet Peppers, Shrimp, Calamari, Mussels, Clams or Scallops, and Lemon Saffron Aioli.

PAELLA NEGRA*

Squid Ink Rice, Sweet Peppers, Shrimp, Calamari and Mussels, and Lemon Saffron Aioli.

PAELLA BORICUA

Rice, Beans, Sweet Peppers, Pork Belly, Chicken Thighs, and Tomato Garlic Aioli.

PAELLA VEGETARIANA

Rice and a combination of fresh seasonal vegetables, and Lemon Saffron Aioli.

*Lobster tails can be added at market price

All Paella dinners are served with salad, fresh bread, and dessert.

Tapas

CHOOSE TWO

HAM CROQUETTES

Saffron Aioli

MINI TORTILLA ESPAÑOLA

Caramelized Onions, Jamon, Paprika Aioli

GAMBAS AL AJILLO

Fried Garlic, Paprika Oil, Parsley

PATATAS BRAVAS

Potatoes, Hot Paprika, Spiced Tomato Sauce

PIQUILLO PEPPERS

Spanish Chorizo, Manchego, Fresh Herbs

CHORIZO AL VINO

Apple Jam, Crostini

Desserts

CHOOSE ONE

BUÑUELOS DE VIENTO

Orange-Chocolate Sauce, Seasonal Fruit Jam

PASSION FRUIT PANNA COTTA

Mango Coulis, Whipped Cream, Berries

PANCHINETA

Vanilla Custard, Almonds, Powdered Sugar