



## Hors d'Oeuvres

### COLD SELECTIONS

<b>Aceitunas Alinadas</b> <i>Marinated Spanish olives</i>	<b>\$10 lb.</b>
<b>Canalón Relleno</b> <i>Tuna, asparagus and basil filled cannelloni with creamy white wine vinaigrette</i>	<b>\$22 dz.</b>
<b>Carnes Españoles</b> <i>Platter of assorted cured Spanish meats and crackers</i>	<b>\$24</b>
<b>Coctel de Gambas</b> <i>Chilled marinated tiger shrimp served with horseradish tomato sauce</i>	<b>\$24 dz.</b>
<b>Esparagos con Salmón Ahumado</b> <i>Fresh asparagus spears wrapped in smoked salmon, drizzled with dill white wine vinaigrette</i>	<b>\$32 dz.</b>
<b>Gambas Marinadas</b> <i>Shrimp marinated in fresh herbs, served with a brandy sauce</i>	<b>\$24 dz.</b>
<b>Jamón Serrano con Esparagos</b> <i>Crisp asparagus spears wrapped with Serrano ham</i>	<b>\$28 dz.</b>
<b>Patatas con Alioli</b> <i>Robust garlic potato salad</i>	<b>\$10.50 lb.</b>
<b>Pollo al Curry</b> <i>Chicken curry salad with red grapes</i>	<b>\$12 lb.</b>
<b>Salmón Curado con Queso</b> <i>House-cured salmon, rolled with dill cream cheese, served with toast points</i>	<b>\$27 dz.</b>
<b>Tortilla Española</b> <i>Spanish omelet with potato and onion</i>	<b>\$25 dz.</b>
<b>Tostada con Centollo</b> <i>Toast points with Alaskan king crab and avocado, drizzled with balsamic vinaigrette</i>	<b>\$60 dz.</b>
<b>Tostada de Jamón y Queso</b> <i>Serrano ham on toasted bread with Manchego cheese and tomato slice</i>	<b>\$32 dz.</b>
<b>Tostada de Pato</b> <i>Toast points spread with duck confit and topped with smoked duck breast, orange and citrus vinaigrette</i>	<b>\$32 dz.</b>
<b>Quesos Españoles</b> <i>Platter of assorted Spanish cheeses served with crackers and red grapes</i>	<b>\$27</b>

## ***HOT SELECTIONS***

<b>Bocadillo de Pollo</b>	<b>\$24 for ½ dz.</b>
<i>Mini sandwiches with grilled chicken tenderloin and cumin sauce, tomato and fresh basil</i>	
<b>Bocadillo de Solomillo</b>	<b>\$30 for ½ dz.</b>
<i>Mini sandwiches with grilled beef tenderloin, caramelized red onions and horseradish sour cream</i>	
<b>Bocadillo de Vegetales</b>	<b>\$20 for ½ dz.</b>
<i>Mini sandwiches with grilled vegetables and goat cheese</i>	
<b>Caracoles con Alioli</b>	<b>\$18 dz.</b>
<i>Sauteed escargot topped with aioli, baked on seasoned croutons</i>	
<b>Cangrejos con Alioli</b>	<b>\$21 dz.</b>
<i>Puff pastries topped with crabmeat, tomato concassé and aioli</i>	
<b>Champiñones</b>	<b>\$34 dz.</b>
<i>Mushroom caps filled with spinach and cheese, and sun-dried tomatoes in a tomato sauce, topped with Manchego cheese</i>	
<b>Chorizo</b>	<b>\$15 dz.</b>
<i>Grilled chorizo sausage</i>	
<b>Croquetas de Jamón y Pollo</b>	<b>\$24 dz.</b>
<i>Lightly breaded croquettes of Serrano ham and chicken with an herbed tomato sauce</i>	
<b>Dátiles con Tocino</b>	<b>\$17 dz.</b>
<i>Baked dates wrapped in bacon with red bell pepper sauce</i>	
<b>Empanadilla de Buey</b>	<b>\$25 for ½ dz.</b>
<i>Empanadas filled with beef and wild mushrooms, topped with Monterey Jack cheese</i>	
<b>Gambas al Ajillo</b>	<b>\$24 dz.</b>
<i>Grilled shrimp with garlic and lemon butter</i>	
<b>Pinchito de Pollo con Chorizo</b>	<b>\$27 dz.</b>
<i>Brochette of grilled chicken tenderloin with chorizo and cumin sauce</i>	
<b>Pinchito de Solomillo</b>	<b>\$36 dz.</b>
<i>Grilled brochette of beef tenderloin with horseradish sour cream</i>	
<b>Montaditos de Cerdo</b>	<b>\$23 dz.</b>
<i>Sautéed pork tenderloin with caramelized onion atop seasoned croutons</i>	
<b>Montaditos de Solomillo</b>	<b>\$44 dz.</b>
<i>Grilled beef tenderloin rolled in cracked black pepper served on top of seasoned toast points</i>	

## ***DESSERT***

<b>Platters</b>	<b>\$36 for ½ dz.</b>
<i>Select any six desserts from our daily dessert menu</i>	