



Below is a sample of our catering menu. We also offer large quantity pricing for most regular menu items. For more information or to schedule catering, please call the restaurant directly at 312.842.4444.

Hors d'Oeuvres

COLD SELECTIONS

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

HOT SELECTIONS

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

DESSERT

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