



FAMILY STYLE SERVICE
\$45 per person plus tax and gratuity

PAN Y ACEITE DE OLIVA

organic baguette served with a side of spanish evoo

OLIVAS

house marinated mixed olives

MARCONAS

spanish almonds salted and sweet with rosemary

TABLA DE QUESOS Y EMBUTIDOS

mixed spanish cheeses and charcuterie, quince, dried fruits, olives, and accompaniments

ENSALADA - choice of salad:

- **EL "CAESAR"** - artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego
- **ENSALADA MIXTA** - artisan romaine, olives, tomatoes, red onion, baby artichokes, hard boiled eggs, olive oil and vinegar dressing
- **ENSALADILLA DE RÚCULA** - baby arugula, apples, dates, red onion, crumbled goat cheese, marcona almonds with olive oil and white balsamic

ALBÓNDIGAS

meatballs, tomato sauce, grated manchego

CHAMPIÑONES

sautéed mixed mushrooms, garlic, sherry, nely grated aged manchego

PATATAS BRAVAS

dad's famous twice fried potatoes, zesty dressing

PARILLADA DE CARNES

mixed grill, platter of grilled lamb chops and skewers of marinated AAA beef

GAMBAS AL AJILLO

sautéed prawns in garlic and chillies with sherry

PAELLA MIXTA

saffron rice with seafood, chicken, chorizo and pork

DESSERT PLATTER - mixed desserts, includes:

- **PAN DE CALATRAVA** - bread pudding with figs, dates, dulce de leche
- **BOMBÓN DE HIGOS** - brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate
- **CHURROS** - served with hot dipping chocolate and vanilla mascarpone

Option to add for an additional \$20 per person:

AMUSE-BOUCHE AND WELCOME COCKTAIL

includes gazpacho, ceviche, and a welcome cocktail

*Additional Vegetarian, Vegan, and Gluten Friendly options available upon request
Please advise us of any food allergies or special dietary requirements*