



**Classic Spanish Tapas and Paella Dinner** ~ A family style meal featuring two paellas. We start with a tapas dishes, followed by a delicious paella, served directly from the pan, as it is traditionally done in Spain.

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**Aceituanas Aliñadas and Herbed Scented Marcona Almonds**

Herb and spiced marinated Spanish olives and roasted Marcona almonds lightly tossed in organic rosemary.

**Pan amb Tomate**

A platter of tomato and garlic infused toasted baguette slices, served either alone or topped with anchovy fillets.

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**Gambas al Ajillo – Traditional Garlic Shrimp**

A classic tapas dish with intense flavor profile. Jumbo prawns are sautéed in butter and extra virgin olive oil with garlic, paprika, and dry white wine.

**Espadas de Espárrago con Jamón Serrano**

Grilled asparagus spears sprinkled with Mediterranean sea salt, wrapped in with Spanish Serrano Ham. Served at room temperature with a balsamic glaze.

**Patatas Bravas con Aioli**

"Angry Potatoes" Spanish twice cooked potatoes served in a mild yet spicy sauce and topped with Spanish Aioli.

**Ensalada Verde**

Baby Greens salad with Marinated Artichoke Hearts, and cherry tomatoes served with a tangy lemon and olive oil vinaigrette.

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**Paella Mixta**

Our signature made with: Authentic Valencia Rice, boneless Chicken Breast, Shrimp, Calamari, Mussels, Clams, Broad Beans, Tomatoes, Peas, Spanish Chorizo (Doña Juana Brand), Spanish Saffron, Bell Peppers, Onions, Garlic topped with roasted Piquillo Peppers. All of our Paellas are made with fresh chicken or vegetable stock.

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**Flan de Coco**

Individual coconut flans, topped a classic chantilly cream.

**12 Person Limit**

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