

“TOUR OF SPAIN”

A MORE TRADITIONAL
“THREE COURSE” MENU SELECTION

FIRST COURSE

BANDEJA DE TAPAS

SERVED ON A LARGE PLATTER FOR SHARING; WITH CROQUETAS DE JAMON, EMPANADAS DE CHORIZO,
ALBONDIGAS CASERAS,
AND TORTILLA ESPANOLA

SECOND COURSE

Ensalada De La Casa

SEASONAL ARTISANAL GREENS WITH CHAMPAGNE VINAIGRETTE, FRESHLY ROASTED
ALMONDS AND CHAMPAGNE PLUMPED RAISINS.

THIRD COURSE

~PLEASE SELECT ONE OF THE FOLLOWING PAELLAS
TO BE SERVED FAMILY STYLE~

PAELLA ROJA

PAELLA RICE COOKED WITH SHRIMP, LOBSTER TAILS, CHORIZO, CHICKEN, AND
FLAVORED ROASTED PIMIENTOS.

PAELLA VALENCIANA

FOR MEAT LOVERS, THIS PAELLA HAS PREMIUM BLACK ANGUS TENDERLOIN,
BRAISED OXTAIL, CHICKEN, SPANISH CHORIZO AND SNAILS.

PAELLA DE CHAMPINIONES

PAELLA RICE COOKED WITH A VARIETY OF WILD MUSHROOMS
AND FRESH VEGETABLES.

FOURTH COURSE

SPANISH FLAN

\$40.00++ PER PERSON

++=20% SERVICE CHARGE AND 6.5% TAX