

WEDDING PACKAGES

Package Bueno

Up to 3 Paellas
Up to 4 Tapas
1 Dessert

\$85/per person

Package Muy Bueno

Up to 3 Paellas
Up to 4 Tapas
1 Dessert
Service Staff (5 hours)
Bartending Staff. (5 hours)

\$105/per person

PAELLAS

• All paellas are gluten-free, made with Santo Tomas bomba rice, Antonio Sotos saffron, Oleoestepa extra virgin olive oil

Valenciana • Chicken/pork or chicken/rabbit, butter beans, artichokes, green beans

Marinera • Squid, shrimp, mussels, onion-sofrito, red pepper

De la huerta • Seasonal veggies

Mixta • Chicken, shrimp, mussels paella, leeks, red peppers

Mar y Tierra • Chicken, shrimp, squid, onion-sofrito, red peppers

Californiana • Chicken, chorizo, shrimp, leeks, green beans, red peppers

Arroz negro • Squid, shrimp, clams, squid ink, onion-sofrito, green peas

Fideuá • Noodles, cuttlefish, shrimp, white fish, onion-sofrito, red peppers

Arroz a banda • Shrimp, squid, cod fish

Arroz de secreto ibérico • Iberian pork, mushrooms, green onions

Arroz de langosta • Lobster, squid, clams (+\$14pp)

Salad included with Paella • Arugula, cherry tomato, lemon vinaigrette

TAPAS

Tortilla española • Classic Spanish omelet serve with aioli

Chorizo al vino tinto • Spanish chorizo in red wine sauce

Pan con tomate • Grilled bread served with tomato & jamón serrano

Gazpacho andaluz • Cold tomato soup served in shot glasses

Pulpo a la gallega • Galician style octopus with potato & paprika

Humus de menta • Chickpea-mint-jalapeno hummus crostini

Brandada de bacalao • Whipped salted cod spread over grilled bread

Patatas bravas • Crispy potatoes with spicy sauce

Pincho moruno • Cumin spiced chicken skewer

Empanada de setas • Mushroom-truffle empanadas

Tabla de embutidos y quesos • Charcuterie platter of Spanish cured meats and cheeses

Pincho de gambas • Garlic shrimp skewer

Croquetas • Serrano ham and manchego cheese croquettes

Pimientos del piquillo • Piquillo peppers stuffed with goat cheese & caramelized onions

POSTRES

Churros con chocolate • Spanish style churros served with hot chocolate

Crema catalana • Spanish style crème brûlée

A LA CARTE WEDDING MENU



PAELLAS

• All paellas are gluten-free, made with Santo Tomas bomba rice, Antonio Sotos saffron, Oleoestepa extra virgin olive oil

Valenciana • Chicken/pork or chicken/rabbit, butter beans, artichokes, green beans

Marinera • Squid, shrimp, mussels, onion-sofrito, red pepper

De la huerta • Seasonal veggies

Mixta • Chicken, shrimp, mussels paella, leeks, red peppers.

Mar y Tierra • Chicken, shrimp, squid, onion-sofrito, red peppers

Californiana • Chicken, chorizo, shrimp, leeks, green beans, red peppers

Arroz negro • Squid, shrimp, clams, squid ink, onion-sofrito, green peas

Fideuá • Noodles, cuttlefish, shrimp, white fish, onion-sofrito, red peppers

Arroz a banda • Shrimp, squid, cod fish

Arroz de secreto ibérico • Iberian pork, mushrooms, green onions

Arroz de langosta • Lobster, squid, clams (+\$14pp)

Types of paella	Price per person
→ 1	\$ 4 7
→ 2	\$ 5 2
→ 3	\$ 5 7

Salad included with Paella • Arugula, cherry tomato, lemon vinaigrette

TAPAS

Tortilla española • Classic Spanish omelet serve with aioli

Chorizo al vino tinto • Spanish chorizo in red wine sauce

Pan con tomate • Grilled bread served with tomato & jamón serrano

Gazpacho andaluz • Cold tomato soup served in shot glasses

Pulpo a la gallega • Galician style octopus with potato & paprika

Humus de menta • Chickpea-mint-jalapeno hummus crostini

Brandada de bacalao • Whipped salted cod spread over grilled bread

Patatas bravas • Crispy potatoes with spicy sauce

Pincho moruno • Cumin spiced chicken skewer

Espanada de setas • Mushroom-truffle empanadas

Tabla de embutidos y quesos • Charcuterie platter of Spanish cured meats and cheeses

Pincho de gambas • Garlic shrimp skewer

Croquetas • Serrano ham and manchego cheese croquettes

Pimientos del piquillo • Piquillo peppers stuffed with goat cheese & caramelized onions

Types of tapas	Price per person
→ 1	\$ 7
→ 2	\$ 11
→ 3	\$ 15
→ 4	\$ 19
→ 5	\$ 2 3 +

POSTRES

Churros con chocolate • Spanish style churros served with hot chocolate \$6pp

Crema catalana • Spanish style crème brûlée \$5pp