

## TAPAS EXPERIENCE MENU



Ready to experience tapas for your next event?  
Book your next event with us!

- 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 or manchego cheese
- Gazpacho andaluz** • Cold tomato soup served in shot glasses
- Humus de menta** • Chickpea-mint-jalapeno hummus crostini
- Pincho moruno** • Cumin spiced chicken skewer
- Montadito de setas** • Mushroom-truffle crostini
- Tabla de embutidos y quesos** • Charcuterie platter of Spanish cured meats and cheeses
- Pincho de gambas** • Garlic shrimp skewer
- Ceviche** • Shrimp, octopus ceviche
- Croquetas** • Serrano ham and manchego cheese croquettes
- Pimientos del piquillo** • Piquillo peppers stuffed with goat cheese & caramelized onions
- Pulpo a la gallega** • Galician style octopus with potato & paprika
- Brandada de bacalao** • Whipped salted cod spread over grilled bread
- Paella tapa** • Meat (chicken,pork), seafood (squid,shrimp) or veggie (+8 ppl)
- Patatas bravas** • Crispy potatoes with spicy sauce
- Empanada de setas** • Mushroom-truffle empanadas

For pricing, availability and service information please contact us  
(Minimum service 40ppl)

**S** **CIAL PAELLA**  
PAELLA AND TAPAS CATERING  
LOS ANGELES