



**CATERING MENU**

\*3-5 Tapas recommended per person (pp) for light appetizers

\*5-7 Tapas recommended per person (pp) for dinner

\*3-5 Tapas and 1 paella recommended per person (pp) for dinner

**COLD TAPAS**

<b>Boquerone Toast:</b> Spanish white anchovy on a garlic crostini with a smoked paprika spread and piquillo pepper	\$2.5 each
<b>Chicken Skewers:</b> Herb marinated boneless chicken thighs	\$2 each
<b>Roasted Piquillo Pepper:</b> Stuffed with Spanish tuna and capers <i>or</i> Portobello mushrooms, Spanish cheeses, pinenuts	\$3.50 each
<b>Spanish Cheeses:</b> Choice of Gotes Catalanes, Manchego, Mahon, Valdeon, Cana de Oveja served by the ounce accompanied with crispy lavash crackers, marinated olives, spiced almonds and quince paste	\$4.5 per oz.
<b>Spanish Olives and Toasted Almonds:</b> Citrus marinated olives and coriander spiced almonds	\$2.5 pp
<b>Spanish Chorizo:</b> Piparra peppers & caper berries	\$4.5 per oz.
<b>Ensalada Verde:</b> Artichokes, pomegranate, walnuts, Manchego cheese, balsamic vinaigrette	\$5.50 pp

**HOT TAPAS**

<b>Bacon Wrapped Dates:</b> Our crowd pleasing Medjoohl dates wrapped in bacon with a drizzle of balsamic reduction	\$2.75 each
<b>Bite-Size Bacon Wrapped Dates:</b> Medjoohl dates wrapped in bacon, cut in half and skewered on a toothpick	\$1.5 each
<b>Gambas Picantes:</b> Grilled chipotle tiger prawn on roasted corn-coconut galleta with pumpkin seed-cilantro pipien	\$3.25 each
<b>Albondigas:</b> Spanish meatballs with beef smothered in tomato-pimenton sauce and topped with cotija cheese	\$2 each
<b>Grilled Lamb Chops:</b> Roasted carrots, fresh herbs, chimichurri	\$5.5 pp
<b>Queso Azul:</b> Mild Fallen valdeon blue cheese soufflé with seasonal fruit compota drizzled with port wine syrup	\$2.75 each
<b>House Baked Empanadas:</b> Mini empanadas with your choice of Veggie, Chorizo, Chicken or Beef as a filling	\$3 each
<b>Green Beans &amp; Harissa:</b> Pan roasted green beans with tomatoes, onions, & harissa topped with pine nuts	\$5 pp
<b>Carnitas:</b> Our mildly chili spiced, slow-cooked pulled pork served with salsa verde & tortillas	\$5.5 pp
<b>Wild Mushrooms:</b> Sautéed seasonal wild mushrooms, goat cheese, gremolata, olive oil poached croutons	\$5.5 pp

**PAELLA**

PAR= prepared at the restaurant.

PAH= Paella is prepared personally at your home on our outdoor paella cooker (\$750 minimum total order)

	PAR	PAH
<b>Con Carnes:</b> Beef filet, carnitas, chicken, linguíça, mushroom stock, peppers, onions, paprika	\$16 pp	\$21 pp
<b>Verduras:</b> Wild mushrooms, artichokes, peppers, squash, kale, asparagus, peas, mushroom broth, paprika, saffron	\$11 pp	\$16 pp
<b>Tango:</b> Manila clams, prawns, linguíça sausage, beef tenderloin, chicken broth, roasted garlic aioli, paprika, saffron	\$17 pp	\$22 pp

**DESSERTS**

<b>El Diablo:</b> Decadent dark chocolate flourless chocolate mousse cake baked with cayenne pepper! Served on a bed of burnt meringue surrounded with spicy almonds, cocoa nibs, and a tequila caramel sauce <i>\$2.50 per bite size, \$14 cube (feeds 1-2), \$56 square (feeds 4-8) \$84 per rectangle (feeds 10-12)</i>	
<b>Tres Leches Cake: (12 slices)</b> Milk Soaked cake, flavor changes seasonally	\$60 per cake
<b>Spanish Wedding Cookies:</b> Almond shortbread cookies rolled in powdered sugar	\$2 each

**SEE WEBSITE FOR DELIVERY, PICK-UP FEES, OTHER INFO  
WWW.TANGORESTAURANT.COM**