



## 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 Toasts:</b> Spanish white anchovies on a garlic crostini with a smoked paprika spread and piquillo peppers	\$2.5 each
<b>Chicken Skewers:</b> Herb marinated boneless chicken thighs served with a romesco sauce	\$2 each
<b>Piquillo Relleno:</b> Roasted piquillo peppers stuffed with Spanish tuna and capers	\$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 and a few marinated olives and spiced almonds.	\$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> Pickled onions & 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 Medjool dates wrapped in bacon with a drizzle of balsams reduction	\$2.75 each
<b>Bite-Size Bacon Wrapped Dates:</b> Medjool dates wrapped in bacon, cut in half and skewered on a toothpick	\$1.5 each
<b>Gambas Picantes:</b> Grilled chipotle tiger prawns on roasted corn-coconut galletas with pumpkin seed-cilantro pipien	\$3.25 each
<b>Albondigas:</b> Spanish meatballs with beef and spicy pork smothered in tomato-pimenton sauce and topped with cotija	\$2 each
<b>Roasted Brussel Sprouts:</b> Dijon mustard, honey, Golden raisins, walnuts, sherry vinegar	\$5.5 pp
<b>Grilled Lamb Chops:</b> Roasted carrots, fresh herbs, Seville vinaigrette	\$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, linguica, mushroom stock, peppers, onions, paprika	\$16 pp	\$21 pp
<b>Verduras:</b> Wild mushrooms, artichokes, peppers, squash, kale, Brussel sprouts, peas, mushroom broth, paprika, saffron	\$11 pp	\$16 pp
<b>Tradicional:</b> Prawns, mussels, calamari, Dungeness crab, linguica, peppers, lobster broth, white wine, paprika, saffron	\$17 pp	\$22 pp

### DESSERTS

**El Diablo:** 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

*\$2.50 per bite size, \$14 cube (feeds 1-2), \$56 square (feeds 4-8) \$84 per rectangle (feeds 10-12)*

**Tres Leches Cake: (12 slices)** Milk Soaked cake, flavor changes seasonally \$60 per cake

**Spanish Wedding Cookies:** Almond shortbread cookies rolled in powdered sugar \$2 each

SEE WEBSITE FOR DELIVERY, PICK-UP FEES, OTHER INFO  
[WWW.TANGORESTAURANT.COM](http://WWW.TANGORESTAURANT.COM)