



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

Boquerone Toasts: Spanish white anchovies on a garlic crostini with a smoked paprika spread and piquillo peppers	\$2.5 each
Chicken Skewers: Herb marinated boneless chicken thighs served with a romesco sauce	\$2 each
Piquillo Relleno: Roasted piquillo peppers stuffed with Spanish tuna and capers	\$3.50 each
Spanish Cheeses: 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.
Spanish Olives and Toasted Almonds: Citrus marinated olives and coriander spiced almonds	\$2.5 pp
Spanish Chorizo: Pickled onions & caper berries	\$4.5 per oz.
Ensalada Verde: Artichokes, pomegranate, walnuts, Manchego cheese, balsamic vinaigrette	\$5.50 pp

HOT TAPAS

Bacon Wrapped Dates: Our crowd pleasing Medjool dates wrapped in bacon with a drizzle of balsamic reduction	\$2.75 each
Bite-Size Bacon Wrapped Dates: Medjool dates wrapped in bacon, cut in half and skewered on a toothpick	\$1.5 each
Gambas Picantes: Grilled chipotle tiger prawns on roasted corn-coconut galletas with pumpkin seed-cilantro pipien	\$3.25 each
Albondigas: Spanish meatballs with beef and spicy pork smothered in tomato-pimenton sauce and topped with cotija	\$2 each
Roasted Brussel Sprouts: Dijon mustard, honey, Golden raisins, walnuts, sherry vinegar	\$5.5 pp
Grilled Lamb Chops: Roasted carrots, fresh herbs, Seville vinaigrette	\$5.5 pp
Queso Azul: Mild Fallen valdeon blue cheese soufflé with seasonal fruit compota drizzled with port wine syrup	\$2.75 each
House Baked Empanadas: Mini empanadas with your choice of Veggie, Chorizo, Chicken or Beef as a filling	\$3 each
Green Beans & Harissa: Pan roasted green beans with tomatoes, onions, & harissa topped with pine nuts	\$5 pp
Carnitas: Our mildly chili spiced, slow-cooked pulled pork served with salsa verde & tortillas	\$5.5 pp
Wild Mushrooms: 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
Con Carnes: Beef filet, carnitas, chicken, linguica, mushroom stock, peppers, onions, paprika	\$16 pp	\$21 pp
Verduras: Wild mushrooms, artichokes, peppers, squash, kale, Brussel sprouts, peas, mushroom broth, paprika, saffron	\$11 pp	\$16 pp
Tradicional: 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**