

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

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| Boquerone Toasts: Spanish white anchovies on a garlic crostini with a smoked paprika spread and piquillo peppers | \$2 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 per oz. |
| Spanish Olives and Toasted Almonds: Citrus marinated olives and coriander spiced almonds | \$2.5 pp |
| Spanish Chorizo: With pickled onions & caper berries | \$4 per oz. |
| Ensalada Verde: Artichokes, pomegranate, walnuts, Manchego cheese, balsamic vinaigrette | \$5.50 pp |

HOT TAPAS

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| Bacon Wrapped Dates: Our crowd pleasing Medjool dates wrapped in bacon with a drizzle of balsams reduction | \$2.50 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 each |
| Albondigas: Spanish meatballs with beef and spicy pork smothered in tomato-pimenton sauce and topped with cotija | \$2 each |
| Grilled Asparagus: Romesco sauce, Manchego cheese | \$4.5 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 | \$2.50 each |
| House Baked Empanadas: Mini empanadas with your choice of Veggie, Chorizo or Chicken as a filling | \$3 each |
| Green Beans & Harissa: Pan roasted green beans with tomatoes, onions, & harissa topped with pine nuts | \$4.5 pp |
| Carnitas: Our mildly chili spiced, slow-cooked pulled pork served with salsa verde & tortillas | \$4.5 pp |
| Wild Mushrooms: Sautéed seasonal wild mushrooms with Kale in a rich xeres reduction | \$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 |
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| Con Carnes: Beef filet carnitas, chicken, linguica, mushroom stock, peppers, onions, paprika | \$15 pp | \$20 pp |
| Del Mar: Prawns, mussels, calamari, crab, lobster broth, white wine, paprika, saffron | \$17 pp | \$22 pp |
| Vegetariano: Wild mushrooms, kale, asparagus, artichokes, peppers, zucchini, peas, mushroom broth, paprika, saffron, truffle oil | \$11 pp | \$16 pp |
| Tradicional: Penn Cove mussels, prawns, calamari, Dungeness crab, linquica sausage, lobster broth | \$16 pp | \$21 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)

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| 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