

Tapas Menu

MARINATE OLIVES----ROASTED RED PEPPERS WITH O/O AND GARLIC----
CARROTS WITH FRESH HERBS

SHRIMP, AVOCADO AND LIME SALSA

WHITE BEAN AND ESCAROLE

PORTABELLA MUSHROOMS WITH GREMOLATA

PUFFS FILLED WITH MARSCARPONE ON A BED OF ROASTED
VEGETABLES

TUNA STEAK {THINLY SLICED} WITH OLIVE ON CROSTINI

SHITAKE MUSHROOMS IN A REDUCTION OF CREAM AND SHERRY
SERVED IN PUFF PASTRY CUPS

SERRANO HAM AND MANCHEGO CHEESE CROSTINI

POTATO BRAVAS

ONION, DATE AND ROASTED GARLIC TART

CRAB STUFFED MUSHROOMS

CHERRY TOMATOES STUFFED WITH SPANISH TAPENADE

TORTILLA ESPANOLA {FRITTATA}

MUSSELS WITH BELL PEPPERS, TOMATOES, AND WHITE WINE

ONION, DATE AND ROASTED GARLIC TART

BEEF EMPANADAS

PRAWNS STUFFED WITH HERBED GOAT CHEESE WRAPPED IN
SERRANO HAM

PRAWNS WITH PRUNES AND ROASTED GARLIC IN PHYLLO

Desserts

PLAIN AND COCONUT FLAN

PECAN TARTS

CHOCOLATE TRUFFLES