

FAMILY MENU (5-6 PEOPLE)

(CATERING FOR 6-50 PEOPLE, CALL OR EMAIL REYNA)

✦ PAELLAS (5-6PP) ✦

PAELLA MARINERA \$90.00

– Simmering Saffron Rice with Scallops & Squid; Topped with Shrimp, Mussels, Tilapia, Green Peas & Piquillo Peppers –

PAELLA VALENCIANA \$85.00

– Simmering Saffron Rice with Squid and Chicken; Topped with Shrimp, Mussels, Tilapia, Green Peas & Piquillo Peppers –

PAELLA CON POLLO \$70.00

– Simmering Saffron Rice with Mushrooms, Zucchini, Squash & Chicken; Topped with Green Peas & Piquillo Pepper –

PAELLA FIESTA \$95.00

– Simmering Saffron Rice with Scallops, Octopus & Squid; Topped with Shrimp, Mussels, Tilapia, Green Peas & Piquillo Pepper –

PAELLA CASERA \$82.00

– Simmering Saffron Rice with Mushrooms, Zucchini, Squash, Chorizo & Chicken; Topped with Shrimp, Green Peas & Piquillo Peppers –

VEGAN PAELLA VEGETARIAN \$65.00

– Simmering Saffron Rice with Mushroom, Zucchini & Yellow Squash; Topped with Green Peas & Piquillo Pepper (VEGAN) –

✦ TAPAS (5-6PP) ✦

VEGGIE TRADITIONAL TORTILLA \$24.00

– Spanish Omelet with Caramelized Onions, Potatoes & Eggs –

VEGAN TRAY OF MUSHROOMS \$45.00

– Sautéed Mushrooms with Red Onions, Garlic & Sherry Wine (VEGAN) –

TRAY HAM & CHEESE \$65.00

– Spanish Serrano Ham and Manchego Cheese –

TRAY OF CHORIZO \$55.00

– Sautéed Spanish Chorizo with Tomato-Concasse and White Wine –

MEAT PLATER \$75.00

– Grilled Chicken Breast, Flank Steak, Shrimp, and Spanish Sausage on a Bed of Sautéed Onions, Bell Peppers & Tomatoes; Served with Pico de Gallo, Rice, Black Beans & Flour Tortilla –

TORTILLA CON CHORIZO \$27.00

– Spanish Omelet with Caramelized Onions, Eggs, Spanish Sausage & Mushroom –

VEGGIE TRAY OF POTATOES \$35.00

– Deep-fried Spanish Style Potatoes with Spicy Alioli & Tomato Sauce on the Side –

TRAY OF CHICKEN THIGHS \$55.00

– Grilled Chicken Thighs with Green Olives and Mushroom Sauce (35 pieces) –

TRAY OF CROQUETAS \$35.00

– Bechamel Fritters with Chicken & Serrano Ham (Contains Flour & Milk) –

✦ SALADS ✦

SPINACH SALAD (5-7PP) \$40.00

– Spinach Salad with Oranges, Almonds, Red Onions, Carrots, Tomatoes, Honey-Goat Cheese with Sherry Dressing on the Side –

+ MEDIUM (10-12PP) \$65.00 +

VEGAN GUARDADO'S SALAD (5-7PP) \$45

– Baby Field Greens, Romaine & Spinach with Radishes, Red Onions, Carrots, and Tomatoes with Balsamic Vinaigrette Dressing on the Side –

+ MEDIUM (10-12PP) \$65.00 +

CAESAR SALAD (5-7PP) \$35.00

– Spanish Caesar Salad with Romaine, Capers, Manchego Cheese & Croutons with Anchovy Dressing on the Side –

+ MEDIUM (10-12pp) \$55.00 +

CEVICHE \$49.00

– Freshly Marinated Tilapia with Fresh Lemon Juice, Onions, Cilantro, Jalapeño and Tomatoes –