

# To-go catering menu

available with 5 days or more advance notice

All orders will be packed cold, and reheating instructions will be provided. We will contact you to confirm receipt of your order.

At that time, we will collect pre-payment and confirm pick up details and instructions.

## SNACKS

### MANZANILLA OLIVES

\$18 - Pint (serves 4)  
\$35 - Quart (serves 8)  
citrus, rosemary, olive oil

### MARCONA ALMONDS

\$18 - Pint (serves 4)  
\$35 - Quart (serves 8)  
lavender sugar, sea salt, olive oil

### BEEF CONSERVA

\$18 - Pint (serves 4)  
\$35 - Quart (serves 8)  
smoked goat cheese tahini, saffron, maple

### QUESO EN ACEITE

\$25 - Pint (serves 4)  
\$48 - Quart (serves 8)  
marinated manchego, meyer lemon, garlic, rosemary

### OXTAIL MONTADITO

\$6 per piece (Minimum 12)  
caramelized onion, mahón cheese, crostini

## SMALL PLATES and VEGETABLES

### CHARCUTERÍA

\$100 (serves 8-10)  
serrano ham, 4 flavors of housemade salami, pickles, mustards, and crackers

### HERB ROASTED POTATOES

\$24 - Half Pan (serves 4-6)  
\$45 - Full Pan (serves 8-12)  
served crispy with pimentón aioli

### HARDY GREENS SALAD

\$40 (serves 8-10)  
chickpeas, piquillo peppers, garlic croutons, manchego, manzanilla olives, sherry vinaigrette

### ARTICHOKE GRATIN

\$28 - Small (serves 4-6)  
\$80 - Large (serves 8-12)  
artichokes, manchego bechamel

## MAIN

### ARROZ CON PITU DE CALEYA

\$65 - Half Pan (serves 6-8)  
\$115 - Full Pan (serves 10-12)  
cider braised chicken, calasparra rice and herbs

### COSTILLAS DE LA MATANZA

\$100 (16 Ribs per pan)  
baby back pork ribs, harissa honey, za'atar and lebneh

Name

Pick Up Date

Phone Number

Pick up Time

Email

Paid Date