

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

\$20 - Pint (serves 4)
\$38 - Quart (serves 8)
citrus, rosemary, olive oil

MARCONA ALMONDS

\$20 - Pint (serves 4)
\$38 - Quart (serves 8)
lavender sugar, sea salt, olive oil

BEET CONSERVA

\$20 - Pint (serves 4)
\$38 - Quart (serves 8)
smoked goat cheese tahini, saffron, maple

QUESO EN ACEITE

\$28 - Pint (serves 4)
\$54 - Quart (serves 8)
marinated manchego, meyer lemon, garlic, rosemary

OXTAIL MONTADITO

\$7 per piece (Minimum 12)
caramelized onion, mahón cheese, crostini

SMALL PLATES and VEGETABLES

CHARCUTERÍA

\$100 (serves 8-10)
an assortment of cured meats, salami, 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)
chickpeans, piquillo peppers, garlic croutons, manchego, manzanilla olives, sherry vinaigrette

ARTICHOKE GRATIN

\$28 - Small (serves 4-6)
\$50 - Large (serves 8-12)
artichokes, manchego bechamel

MAIN

ARROZ CON PITU DE CALEYA

\$70 - Half Pan (serves 6-8)
\$120 - Full Pan (serves 10-12)
cider braised chicken, calasparra rice and herbs

COSTILLAS DE LA MATANZA

\$120 (16 Ribs per pan)
baby back pork ribs, harissa honey, za'atar and lebneh

Name	<input type="text"/>	Pick Up Date	<input type="text"/>
Phone Number	<input type="text"/>	Pick up Time	<input type="text"/>
Email	<input type="text"/>	Paid Date	<input type="text"/>