



4807 AEROPUERTO BOULEVAR

MENU × FAMILY STYLE

{ 35 PER PERSON }

S N A C K S

{ CHOOSE THREE }

Marinated olives, orange, garlic
Jamón croquettes
Bacalao fritters
Crispy squid, aioli
Fried eggplant, ras el hanout
Bacon-wrapped dates, valdeón cheese

† † †

C L A S S I C S

Tortilla, caramelized onion, potato
Patatas bravas, aioli

† † †

V E G E T A B L E S & B E A N S

{ CHOOSE TWO }

Shishito peppers, sea salt
Escalivada, roasted carrots, spring onions, squash, peppers
Greens salad, pedro ximénez sherry, toasted bread
*Roasted mushrooms, garlic, jamón cured egg, migas

† † †

S E A F O O D & M E A T S

{ CHOOSE TWO }

Rock shrimp a la plancha, olive oil, garlic, jumilia,
pimentón, baguette
Grilled Spanish octopus,
fennel, celery, squid ink bourride
Albondigas, pork, citrus, mint, sesame
Grilled Lockhart quail, pancetta, garbanzo beans,
tomato brodo, oregano

† † †

P A E L L A

{ CHOOSE ONE }

Seafood paella, clams, chorizo, rock shrimp, saffron
Fall vegetable paella, acorn squash, fairy tale eggplant,
grilled peppers, pepitas

A D D I T I O N S

Jamón Ibérico Cebo aged 24 months 20
Jamón Serrano aged 18 months 14
House platter of cured meats 30
House board of five cheeses 20
44 Farms NY strip steak,
mojo verde, roasted carrots 36

18% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE. *THERE IS A RISK ASSOCIATED WITH CONSUMING RAW ANIMAL PROTEIN. IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.