



4807 AEROPUERTO BOULEVAR

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**MENU \* FAMILY STYLE**

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{ 34 PER PERSON }

**SNACKS**

{ CHOOSE THREE }

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

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**CLASSICS**

Tortilla, caramelized onion, potato  
Patatas bravas, aioli

†††

**VEGETABLES & BEANS**

{ 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

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**SEAFOOD & MEATS**

{ CHOOSE TWO }

Prawns, garlic, salsify, aleppo, brandy  
Grilled Spanish octopus, fennel, celery, squid ink bourride  
Albondigas, pork, citrus, mint, sesame  
Grilled Lockhart quail, radicchio, lentils, nora chili, orange  
Rioja-braised pork, salsa maro, peas, asparagus, radish

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**SEAFOOD PAELLA**

Clams, chorizo, shrimp, saffron

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**ADDITIONS**

Jamón Ibérico Cebo aged 24 months 20  
Jamón Serrano aged 18 months 12  
House platter of cured meats 28  
House board of five cheeses 18  
44 Farms flank steak, mojo verde, roasted carrots 36

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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.