



4807 AEROPUERTO BOULEVAR

M E N U × F A M I L Y S T Y L E

{ 35 PER PERSON }

S N A C K S

{ CHOOSE THREE }

Marinated olives, orange, garlic
Jamón croquettes
Bacalao fritters
Crispy squid, aioli
Fried sweet potato, 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 }

Grilled asparagus, sauce gribiche, lemon
Baby carrots, yogurt, onion toffee, mint, coriander
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 octopus,
marbled potatoes, tinto glaze, lardo, pickled onion
Pork flat iron, beans and greens, Za'atar,
smoked raisins
Grilled morcilla, lenitls, red onion,
pippara pepper salad

† † †

P A E L L A

Paella València, clams, chicken, chorizo, rock shrimp,
saffron

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, spring onion, broccolini, pecan
romesco 42

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.