

CATERING



TAPAS

CATERING PRICING IN CORAL.

WE RECOMMEND AN ASSORTMENT OF 5-6 PLATTERS FOR A FULL MEAL FOR 8-10 GUESTS.

MEAT

BRISKET TACOS 65
braised brisket, cabbage slaw, avocado puree, corn tortilla

EMPANADAS 59
rotating chef's selection

MANCHEGO MINI-BURGERS 65
Kings Hawaiian rolls, 3 month aged Manchego, pickled vegetables, garlic aioli

CRISPY PIMENTON CHICKEN 60
fried crispy chicken, smokey hot pimentón, brown sugar honey

TRUFFLE BIKINI 58
Jamon serrano, 3 month aged manchego, garlic aioli, truffle, hearty white bread

SeaFOOD

CRISPY CALAMARI 70 ^{GF}
Guindilla and calabrian chiles, garlic aioli, grilled lemon

PAN SEARED SALMON 70
Sobreasada, white wine sauce, peas, fresh dill

GAMBAS AL AJILLO 65
shrimp, garlic, chili flake, grilled bread

Vegan

FRIED ARTICHOKE 59
Tahini pimento dressing

CHAMPINONES AL AJILLO 59 ^{GF}
Crimini mushrooms, garlic, calabrian chilies, thyme, grilled bread

PANKO FRIED CAULIFLOWER 55
panko fried cauliflower florets, creamy mojo verde

BRUSSEL SPROUTS 55 ^{GF}
brussel sprouts, hot simple syrup, vegan aioli

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GOAT CHEESE & FIG SALAD 62 ^{GF}
spinach, goat cheese, figs, pickled watermelon, sesame brittle, berry compote, sherry vinaigrette

PATATAS BRAVAS 57
chunky, twice-fried potatoes, bravas and garlic aioli sauce

CREAMY BOMBA RICE 59 ^{GF}
Bomba rice, confit mushrooms, manchego cheese, truffle oil

DESSERTS

CHURROS 50
cinnamon sugar-dusted, chocolate dipping sauce

DARK CHOCOLATE BROWNIE
Dark chocolate, toasted hazelnuts, butter, cacao powder, 50

Raciones

HAND CUT RIBEYE ^{GF} 16oz grilled ribeye, roasted garlic mashed potatoes, chimichurri 78

VEGETABLE PAELLA Bomba rice, roasted vegetables, sofrito, vegan aioli, lemon 55

CHICKEN & CHORIZO PAELLA Chicken, chorizo cantimpalo, bomba rice, roasted vegetables, sofrito, garlic aioli, lemon 63

SEAFOOD PAELLA Shrimp, mussels, calamari, bomba rice, roasted vegetables, sofrito, garlic aioli, lemon 69