



www.LApaellacatering.com

Tapas/Pintxos Appetizer Menu

Traditional/House Special

- **Tortilla Espaniola (VEGETARIAN)**
Spanish Quiche, Bell-pepper Puree, Olives
- **Aguacate con Langostinos** Avocado with Langoustine tails in pink Brandy Sauce
- **Bacon wrapped Dates** Goat Cheese Filling Dates wrapped in Bacon
- **Gazpacho Martini (VEGAN)**
Cold Vegetable Soup
- **Albondigas** Beef/Pork Meatballs in a homemade Tomatoes Reduction
- **Ahi Ceviche** Ahi Tuna, Green Onion, Sesame Seed, homemade Ceviche Sauce
- **Beet Hummus Crostini (VEGETARIAN)**
Roasted Beet Hummus on Baguette garnished with Alfalfa Sprouts
- **Patatas Bravas (VEGETARIAN)**
Fried Potato squares with a spicy 'brava sauce
- **Sandia Veranera (VEGETARIAN)**
Watermelon, Mild Goat Cheese, Honey, Pistachio

BASQUE PINTXOS

- **Gambas al Ajillo (Garlicky Shrimp) Pintxos**
Crostini, Shrimp seared in a garlic, paprika & olive oil sauce, chopped parsley
- **Pan con Tomate y Manchego Pintxos**
Crostini, grated tomato with garlic, Manchego slice
- **Stuffed Eggplant Pintxos**
Crostini, grilled Eggplant, Feta cheese, sundried tomatoes & Olive Tapenade
- **Mushroom Pintxos (Pitnxos de Txampis)**
Crostini, Shiitake Mushrooms, shallots, olive oil, sherry wine