



SERVICE TYPES

**Food Pricing Separate*

DELIVERY

PICK UP

6600 Florence Ave Bell Gardens, CA 90201

Customer advised to arrive 5- 8 minutes

before pick up time \$150 Cash Deposit

Required if taking the Paella Pan.

**Must be returned within 3 days UNWASHED*

ON SITE COOKING

Includes: 50 mile Roundtrip, Chef and Sous Chef, Up to

2 (two) Paella Selections, Service Setup, 1.5 - 2 hour

Paella Cooking Show, Paella Service with Side Salad, Cleanup

•Please Note: All cooking equipment included with this option

•Customer Provides: Plates, Utensils and Napkins, Shade

10' x 12' Space of Service, Electrical Outlet, 1 table for service

BARTENDER SERVICE

Includes: One Bartender (50 Guests), Mobile Bar Setup, 4 Hour Service, Garnishes for
3 Specialty Drinks, Printed Menu

•Customer Provides: Cups, Ice, Alcohol and List, Cocktail Napkins, Juices

ADDITIONAL WAIT STAFF (3 Hours Service)

PAELLAS

All Paellas are made with Valencian Rice, Mediteranean sea salt, Extra Virgin Olive oil and saffron.
Serving Size 100 Grams Rice, 5 oz. Protein

Secreto Ibérico

Iberian Pork, Young Garlic, Mushroom and Parsley

Marinera

Head-on Prawns, White Fish, Calamari, Bi-Valve

De La Huerta

Seasonal Vegetables

Fideua de Gandía

Head On Prawns, White Fish

Langosta

Lobster, Calamari and Caramelized onions

Valenciana

Chicken & Pork or Chicken & Rabbit, Butter Beans, Romano Beans and White Beans

Costillas de Cerdo

Pork Baby Back Ribs, Cajun Spices and Pumpkin

La Americana

Chicken, Spanish Chorizo, Head-on Prawns

De Pato

Duck, Mushroom and Chestnut

Arroz del Señoret Negro

Calamari, Peeled Prawns and Fish



TAPAS

Pulpo a la Gallega

Seared Tentacles, EVOO, Pimienton

Empanadillas de Queso y Oliva

Manchego Cheese, Sundried Tomato, Green Olive & Anchovie filled Turnover (2 Pcs)

Patatas Bravas

Quartered confit potato, garlic aioli, spicy Spanish paprika sauce

Coliflor Revozada

Deep Fried Dredged Cauliflower Buds, Garlic Aioli (5 oz)

Calamar Frito

Deep fried Calamari rounds, Garlic Aioli (5oz)

Empanadillas de Espinacas

Creamed Spinach Turnovers (2 Pcs)

Croquetas

Béchamel breaded bites, Manchego Cheese Cured Jamon Serrano (3 Pcs)

Spanish Charcuterie

Spanish Cured Meats & Cheese (3 Variety - 5 Pc Each)

Roasted Asparagus

Asparagus Wrapped in Jamon Serrano, Aioli (3 Pcs)

Pimientos de Padron

Sweet & Mild Green Chilis, Fried and dusted with salt (5 Pcs)

Tortilla Española

Egg & Confit Potato, Spanish Omelet, Garlic Aioli (5oz)

Charcuterie

Cured Meats, Cheese Assortment, Fresh Fruits, Crackers, Bread, Nuts (6 oz)

PINXTOS

Served on Bread Slices

Queso de Cabra con Jamon Serrano

Brulee Goat Cheese, Caramelized Onion, Membrillo and Jamon Serrano

Piquillo

Sauteed Julienne Pepper, Capers and Garlic, Vinegar- EVOO Drizzle (Add spiced Cheese +\$2)

Gambas al Ajillo

Peeled Prawns in Garlic Butter Sauce

Ensalada Rusa

Spanish Style Potato Salad with Tuna

Pan con Tomate

Toasted French Bread, Garlic Rub, Fresh grated tomato & EVOO (Add Jamon Serrano or Manchego Cheese +\$3)

Chorizo and Olive

Bilbao Chorizo Rounds, Wine Sauce, and Spanish Olives

Setas al Ajillo

White Mushroom Caps, with Garlic Butter Sauce

DESSERT

Churro Con Chocolate

Ribbon Churros- Hot Chocolate Dip (2 Pieces)

Crema Catalana

Spanish Crème Brulee (6 oz Ramekin)

Berenjena Frita

Fried Eggplant with Molasses Drizzle (5 oz)