

# BO QUE RIA

BAR DE TAPAS | RESTAURANTE

## EVENTS AND PARTIES

777 9th Street NW

[boqueriarestaurant.com](http://boqueriarestaurant.com)

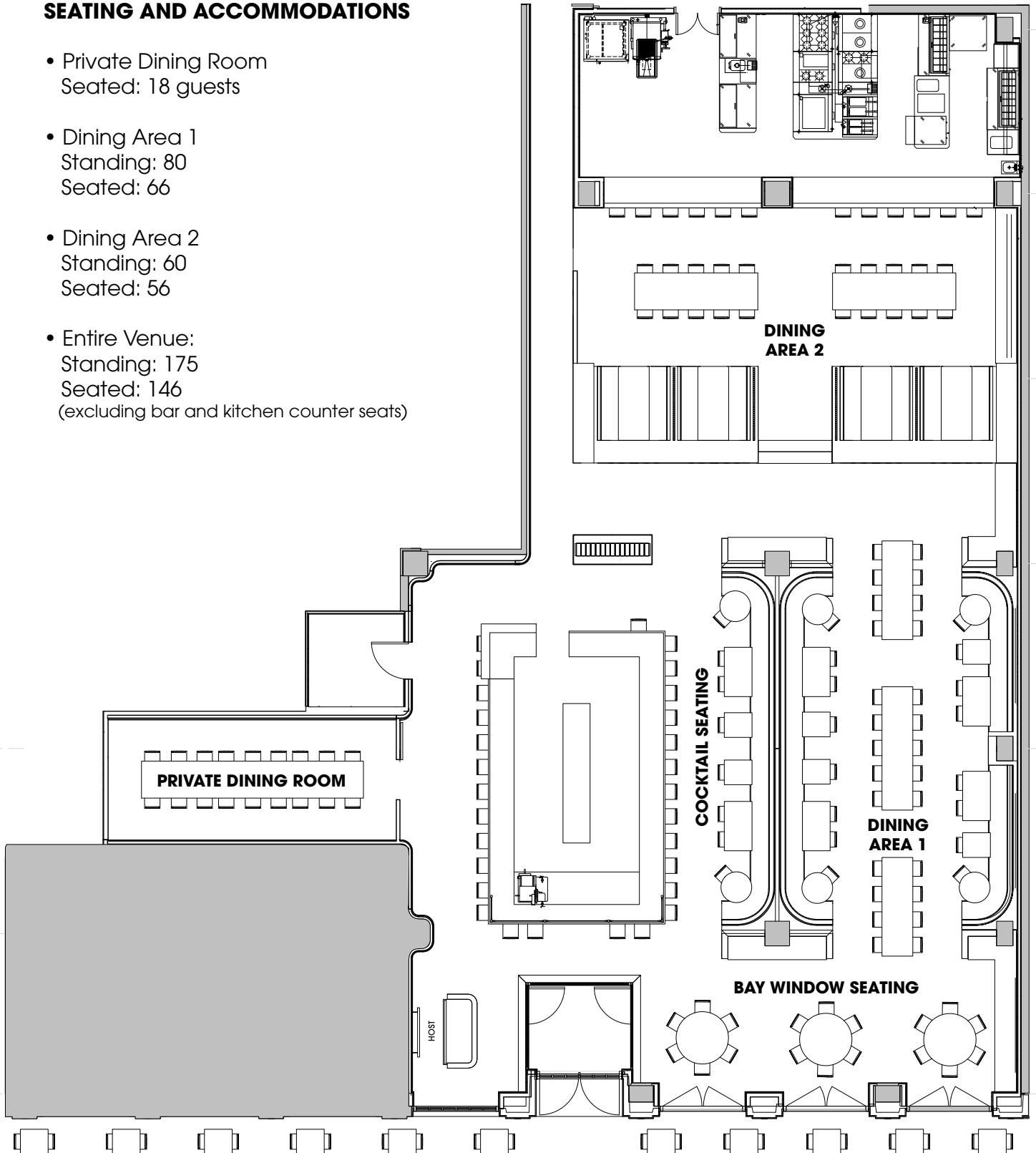
[pennquarterevents@boqueriadc.com](mailto:pennquarterevents@boqueriadc.com)



# RESTAURANT LAYOUT AND EVENT SPACES

## SEATING AND ACCOMMODATIONS

- Private Dining Room  
Seated: 18 guests
- Dining Area 1  
Standing: 80  
Seated: 66
- Dining Area 2  
Standing: 60  
Seated: 56
- Entire Venue:  
Standing: 175  
Seated: 146  
(excluding bar and kitchen counter seats)



# PASSED TAPAS

## SEAFOOD

### Montado de Cangrejo

Country bread, Peekytoe crab, avocado, citrus alloli, basil, kohlrabi

### Montado de Boquerones

White anchovies, goat cheese, olivada, roasted tomatoes, toast points

### Pintxo de Pulpo a la Gallega

Spanish octopus skewer, potato, paprika, Arbequina olive oil

### Pintxo de Txipiron

Grilled local squid skewer, cherry tomato, black olive oil, dill

### Ostras en Salsa que Sí (+ \$3pp)

Today's selection of oysters, Salsa que Sí, sherry mignonette

### Crudo de Vieira (+ \$3pp)

Raw diver scallop, orange segments, pistachio, diced zucchini, basil

## VEGETABLES

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Tortilla Española

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

### Montado de Escalivada

Catalan roasted vegetables, goat cheese

### Montado de Setas

Marinated mushrooms and goat cheese

### Croquetas de Setas

Creamy mushroom croquettes, truffle alloli

## MEAT

### Montado de Jamón

Serrano ham, fig jam, Idiazábal cheese

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### Pinxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

### Albóndigas con Gambas

Stewed pork meatballs, shrimp, black trumpet mushrooms

### Croquetas de Jamón

Creamy croquettes of Serrano ham, membrillo purée

### Pan con Tomate y Jamón Ibérico (+ \$3pp)

Grilled Stirato bread rubbed with tomato, garlic and olive oil, Iberian ham

### Montado de Bistec

Toast points, Hanger steak, shishito pepper, alloli y salsa verde

## DESSERT

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

### Churros Rellenos

Traditional churros filled with choice of:  
- Nutella  
- Dulce de Leche

### Piña Inopia

Pineapple, lime zest, molasses

### Crema Catalana

Creamy custard, caramelized sugar top

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Chose your favorite tapas to be served in hors d'oeuvre form,  
passed by our servers during a reception-style event.

30 minutes, 4 selections \$20 per person

1 hour, 6 selections \$30 per person

1 hour, 7 selections \$36 per person

1 hour, 8 selections \$42 per person

Additional hours \$20 per person

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.  
72 hours required for most event menu requests.

# TAPAS BAR DISPLAY: CLASSIC

## CHARCUTERIE & CHEESE

### Tabla de Quesos (+ \$5pp)

Manchego, Caña de Cabra, Aged Mahón, served with olives, pan con tomate, and raisin walnut bread

### Tabla de Embutidos (+ \$5pp)

Jamón Serrano, Salchichón Ibérico, Chorizo Ibérico, served with olives and pan con tomate

### Tabla de Quesos y Embutidos (+ \$7pp)

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, served with olives, pan con tomate, and raisin walnut bread

## VEGETABLES

### Coca de Setas

Grilled flatbread, porcini purée, caramelized onions, wild mushrooms, pine nuts, arugula

### Ensalada de Cogollos

Gem Lettuce, romesco, Idiazábal cheese, mint, caramelized hazelnuts

### Tortilla Española

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

### Escalivada

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread

## SEAFOOD

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

### Pulpo a la Plancha

Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

## MEAT

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### Pintxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

### Croquetas de Jamón

Creamy Serrano ham croquettes, membrillo purée

### Albóndigas

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

## MAIN

### Paella de Mariscos

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

### Arroz de Verduras

Bomba rice, roasted vegetables, saffron, picada, sofrito

### Fideuà Negra

Toasted Fideo noodles, squid ink, seared baby squid, sepia, sofrito, picada, piquillo peppers, garlic allioli, chives

### Parrillada

Mixed grill with Creekstone Farm Hanger steak, house-made Chorizo, acorn-fed Ibérico 'Secreto', french fries, garlic allioli, hazelnut romesco, salsa verde

## DESSERT

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

### Churros Rellenos

Traditional churros filled with choice of:  
- Nutella  
- Dulce de Leche

### Piña Inopia

Pineapple, lime zest, molasses

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Stationary displays of tapas that evoke the style of traditional tapas bars in Spain;  
set up for guests to serve themselves during a reception-style event.

Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person

Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person

Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.  
72 hours required for most event menu requests.

# TAPAS BAR DISPLAY: BRUNCH

## CLASSIC TAPAS Choose 4

### Ensalada de Berza

Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry dressing

### Pan con Tomate con Jamón

Grilled bread rubbed with tomato, garlic and olive oil, with Serrano ham, Manchego cheese and olives

### Escalivada

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, with house-made flatbread

### Albóndigas

Colorado lamb meatballs, tomato sauce, sheep's milk cheese

### Croquetas de Setas

Creamy croquettes of mushroom, truffle alloli

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic alloli

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### Tortilla Española

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

## BRUNCH DISHES Choose 2

### Huevos Benedictos

Organic poached egg, English muffin, Hollandaise, Piquillo peppers

### Revuelto de Gambas

Soft-scramble of shrimp, Guindilla peppers, Filone bread

### Torrija

Caramelized French toast, seasonal fruit, caramel sauce

### Huevos con Chorizo

Chorizo, fried eggs, french fries, Manchego cheese, salsa verde

## OR FAMILY STYLE Choose 1

### Brunch Paella

Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs

### Rotisserie Chicken

A Catalunyan Sunday tradition. Served with eggs, roasted potatoes & vegetables.

## DRINKS All choices included and unlimited

### Mimosa

Cava, orange juice

### Sangría Tinta

Red wine, gin, triple sec, orange

### Sangría Blanca

White wine, rum, white peach, lemon

### Sangría Rosada

Rosé wine, tequila, cranberry, pomegranate

## DESSERT Choose 2

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

### Churros Rellenos

Traditional churros filled with choice of:

- Nutella
- Dulce de Leche

### Piña Inopia

Pineapple, lime zest, molasses

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\$39 per person

Select choices from each category to be served as stationary displays for guests to serve themselves during a brunch reception.

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu requests.

# TAPAS BAR DISPLAY: LUNCH

## SANDWICHES Choose 3

### Bocata de Jamón Serrano

Serrano ham and Manchego cheese, on pan con tomate

### Bocata de Pollo

Rotisserie chicken, salsa verde, pickled shallots, avocado

### Bocata de Atún

Seared Yellowfin tuna sandwich, avocado, jalapeño, pimentón allioli, watercress, brioche slider

### El Raval

Marinated lamb skewers, labne yogurt, salsa verde, and pickled shallots, on grilled flatbread

### Boqueria Burger

Pat La Frieda Black Angus burger, Bibb lettuce, tomato, Tetilla cheese, pickles, brioche slider

## CLASSIC TAPAS All choices are included

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

### Croquetas de Setas

Creamy mushroom croquettes, truffle allioli

## SALADS Choose 3

### Berza

Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry dressing

### Ensalada de Pollo

Roasted chicken salad, mixed greens, watercress, herbs, blue cheese, pimentón bread crumbs, roasted broccoli, apple, avocado

### Hinojo y Cítricos

Shaved fennel, citrus, avocado, pine nuts, citrus vinaigrette

### Cogollos

Gem lettuce, romesco, mint, Idiazábal cheese, caramelized hazelnuts

## DESSERT All choices are included

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

### Churros Rellenos

Traditional churros filled with choice of Nutella or Dulce de Leche

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\$35 per person

Select choices from each category to be served as stationary displays for guests to serve themselves during a lunch reception.

# SEATED MENU: CHEF'S TASTING MENU

## FIRST Choose 2

### Jamón Serrano

"Jamónes de Segovia" Serrano ham, aged 18 Months

### Aged Manchego

Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

### Montados

Selection of toast points topped with fresh ingredients (ask about our seasonal options)

### Tortilla Española

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

## SECOND Choose 4

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### Crudo

Ask about our seasonal option

### Escalivada

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread

### Ensalada de Cogollos

Gem Lettuce, romesco, Idiazábal cheese, mint, caramelized hazelnuts

### Croquetas de Setas

Creamy mushroom croquettes, truffle allioli

### Croquetas de Jamón

Creamy Serrano ham croquettes, membrillo purée

## THIRD Choose 3

### Coca de Setas

Grilled flatbread, porcini purée, caramelized onions, wild mushrooms, pine nuts, arugula

### Pintxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

### Albóndigas

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

### Pulpo a la Plancha

Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

## FOURTH Choose 1

### Paella de Mariscos

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

### Pollo al'Ast

Slow rotisserie roasted chicken, roasted potatoes, root vegetables

### Parrillada

Mixed grill with Creekstone Farm Hanger steak, house-made Chorizo, acorn-fed Ibérico 'Secreto,' french fries, garlic allioli, hazelnut romesco, salsa verde

## DESSERT Choose 1

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

### Churros Rellenos

Traditional churros filled with choice of Nutella or Dulce de Leche

### Piña Inopia

Pineapple, lime zest, molasses

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\$55 per person

The Chef's menu, served family style to the table, is our specialty and embodies the tapas spirit of sharing!

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.  
72 hours required for most event menu requests.

# SEATED MENU: COURSED

## TO START (+ \$10pp)

Served Family Style

### Quesos y Embutidos

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, served with olives and raisin walnut bread

### Montados del Día

Selection of daily montados

### Pan con Tomate

Grilled Stirato bread rubbed with tomato, garlic and olive oil

## FIRST COURSE

Host picks three of the dishes below to offer as menu options

### Hinojo y Cítricos

Shaved fennel, citrus, avocado, pine nuts, citrus vinaigrette

### Crudo del Día

Market fish of the day, seasonal

### Escalivada

Fire roasted eggplant, red pepper, onion, egg, Aragón olives, pine nuts, basil

### Surtido de tapas

A selection of our favorite tapas:

Croquetas de Setas, Croquetas de Jamón, Dátiles con Beicon

## SECOND COURSE

Host picks three of the dishes below to offer as menu options

### Carne a la Plancha

Hanger Steak a la Plancha, french fries, salsa verde and mixed greens

### Filet Mignon (+ \$10pp)

Filet mignon, caramelized shallots, fingerling potatoes, Hen-of-the-wood mushrooms

### Lubina a la Plancha

Grilled Branzino, herbed yogurt, Catalan spinach

### Arroz de la Huerta

Bomba rice, market vegetables, saffron picada, mushrooms

### Pollo al'Ast

Slow rotisserie roasted chicken, roasted potatoes, root vegetables

### Pulpo a la Gallega

Grilled octopus, Picual olive oil mashed potatoes, fennel, smoked pimentón

## DESSERT

Served Family Style

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

### Churros Rellenos

Traditional churros filled with choice of Nutella or Dulce de Leche

### Piña Inopia

Pineapple, lime zest, molasses

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\$65 per person

A custom menu will be provided to your guests to make their final selections for first and second courses upon arrival. Starters and desserts will be served family style for the table to share

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

72 hours required for most event menu requests.



# COMMUNAL FEASTS

The communal traditions of Spain are celebrated with a series of large format dinners meant for amiable sharing among friends.

## COCHINILLO

A banquet-style dinner beginning with a selection of artisanal cheeses and charcuterie is followed by a whole suckling pig for the table to share. Before landing on the table, the suckling pig is first braised to lock in the moisture, roasted to skin-crackling perfection, and glazed until just caramelized. A selection of classic tapas and seasonal sides complete the meal.

~ \$95 per person

## POLLO RUSTIDO

The tradition of Sunday night dinners is celebrated with this family-style menu of whole organic chicken, slow-roasted on a spit rotisserie and served with a variety of roasted root vegetables and salsa verde sauce.

~ \$52 per whole chicken

## PAELLA

A giant paella fit to serve as many as 50 guests is the perfect show stopper for events and large gatherings. A variety of options include a traditional seafood paella with head-on red shrimp, mussels, and clams, cooked in stock made from white wine, brandy and Maine lobster; and a version featuring slow rotisserie chicken and pork belly.

~ Ask about our current options and pricing.

## MAR "SURF"

A menu celebrating Catalonia's proximity to the sea, starts with "Mariscada", a seafood platter featuring oysters, razor clams, head-on poached shrimp and Peekytoe crab tartare. A course of tapas is followed by a choice of whole-roasted Branzino or a decadent lobster Paella.

~ \$85 per person

## MUNTANYA "TURF"

A feast of prime cuts and proteins, spit-roasted or grilled "a la Plancha" is served family style with a bevy of classic tapas for the table to share.

~ \$85 per person

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7 days' notice • minimum 6 guests

# BEVERAGES

## WINE, BEER AND SANGRIA OPEN BAR

2 hours \$38pp  
3rd and subsequent hours \$15pp

Non-alcoholic beverages

**Beer:** all draft selections

**Sangría:** signature red and white

**Wine:** one red, one white, and one sparkling selection

## CLASSIC OPEN BAR

2 hours \$45pp  
3rd and subsequent hours \$17pp

Non-alcoholic beverages

**Beer:** all draft selections

**Sangría:** signature red and white

**Wine:** one red, one white, and one sparkling selection

**Cocktails:** Mixed drinks using well level spirits

**VODKA:** Titos

**TEQUILA:** Espalón Blanco

**BRANDY:** Torres 10

**BOURBON:** Four Roses

**RUM:** Flor de Caña

**RYE WHISKEY:** Old Overholt

**IRISH WHISKEY:** Jameson

**SCOTCH WHISKEY:** Dewars

## PREMIUM OPEN BAR

2 hours \$50pp  
3rd and subsequent hours \$20pp

Non-alcoholic beverages

**Beer:** all draft selections

**Sangría:** signature red and white and one seasonal selection

**Wine:** one red, one white, and one sparkling selection

**Cocktails:** 1 specialty cocktail and mixed drinks using premium level spirits

**VODKA:** Ketel One, Belvedere

**TEQUILA:** Don Julio, Añejo

**BRANDY:** Gran Duque de Alba, Lepanto, Torres 20

**BOURBON:** Buffalo Trace, Knob Creek

**RUM:** El Dorado 8 Year

**RYE WHISKEY:** Old Overholt

**IRISH WHISKEY:** Jameson

**SCOTCH WHISKEY:** Macallan 12, Johnny Walker Black

## NON-ALCOHOLIC PACKAGE

2 hours \$12pp  
3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda

# RAISE A GLASS TO SPANISH WINE PAIRINGS

Every time we uncork a bottle of Tempranillo, we watch the beauty of Rioja spill out into the glasses in front of us. That magic happens with every wine on our list. They all come from Spain, and each bottle holds a message from its origin. Crisp, white Albariño speaks in a sea-salty lilt from Galicia's green coast. A ripe Catalan Cariñena finds its voice in the stony aromas and rugged tannins it inherited from the craggy slate cliffs and toasty afternoons of Priorat. Each sip of these wines brings us back to sweet memories of Spain.

We are excited to introduce a Wine Pairing Menu, featuring three unique wine experiences designed by Beverage Director Kieran Chavez. With each experience, we invite you to take a tour through Spanish wine country; enjoying 5 wines expertly paired with a Chef's selection of classic Spanish tapas and seasonally inspired dishes.

## **CATALUNYA EXPERIENCE** - Exploring Boqueria's roots

From the rugged foothills of the Pyrenees Mountains to the sun-drenched coast of the Mediterranean Sea, Catalunan winemakers have been cultivating this diverse terrain for centuries; producing wines as dynamic and vibrant as the land itself.

Menu – \$49 per person  
Wine Pairing – \$40 per person

## **RIOJA EXPERIENCE** - Where tradition meets innovation

Unarguably the most famous of the wine-growing regions in Spain, Rioja has long been the heavyweight champion of Spanish reds. Unveil the history of this lavish terrain and its world-famous wines while exploring its many incarnations – each one exquisitely unique, yet equally elegant.

Menu – \$49 per person  
Wine Pairing – \$45 per person

## **RESERVE COLLECTION EXPERIENCE** - Good things come to those who wait

A high-end exploration of Spain's powerful 'Reserva' bottles from the top growing regions in the country. Aged for a minimum of 3 years, these celebrated wines exude exceptional quality and grace.

Menu – \$49 per person  
Wine Pairing – \$55 per person

# CATALUNYA EXPERIENCE

EXPLORING BOQUERIA'S ROOTS (sample menu)

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## YÀ 'Cuvée 23' Brut Reserva NV

Parellada, Macabeo, Xarel-lo ~ Cava - Alt Penedès

### Tabla de Quesos y Embutidos

Manchego, Cana de Cabra, Jamón Serrano, Chorizo Ibérico, olives, pan con tomate, raisin walnut bread

## Sumarroca y Sabartés 'Temps de Flors'

Xarel-lo, Gewürztraminer, Muscat ~ Penedès

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Escalivada

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, flatbread

### Croquetas de Jamón

Creamy Serrano ham croquettes, membrillo purée

## Els Vinyerons 'Lluerna'

Xarel-lo ~ Alt-Penedès

### Espinacas a la Catalana

Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

## Josep Foraster

Trepal ~ Conca de Barberà

### Coca de Setas

Grilled flatbread, porcini purée, Idiazábal cheese, caramelized onions, wild mushrooms, pine nuts, arugula

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

### Albóndigas

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

## Cesca Vicent 'Lo Piot'

Garnacha, Cabernet Sauvignon, Carignan ~ Priorat

### Paella de Mariscos

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

## DESSERT

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Served with wine, after dinner drinks, coffee, or tea for purchase

### Churros con Chocolate

Traditional fried dough dusted with cinnamon sugar served with thick hot chocolate

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72 hours required for most event menu requests.

# MAR "SURF" FEAST

## TO START

### Mariscada

Spanish seafood platter:

Ostras - Oysters, "Salsa Que Sí"

Navajas - Razor Clams, salsa verde

Salpicón Canario - Canarian style ceviche with octopus, shrimp, fluke, onions, peppers, avocado, pineapple, cilantro, lime

Gambas - Poached shrimp, tartar sauce

Tartar de Cangrejo - Peekytoe crab, avocado, basil, garlic allioli

## TAPAS

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Pulpo a la Plancha

Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

## MAIN

Choose one option

### Lubina a la Bilbaína

Whole roasted Branzino, potatoes, roasted red peppers, garlic, sherry vinaigrette

### Paella de Langosta y Chorizo

Loyster paella, house-made chorizo, crispy Brussels sprouts, picada, sofrito

## DESSERT

### Churro Ice Cream Sundae

Churros, vanilla ice cream, chocolate sauce, dulce de leche, whipped cream, walnuts, rainbow sprinkles

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\$85 per person

A seafood feast of dishes that celebrate Catalonia's proximity to the sea, served family style for the table to share.

# MUNTANYA “TURF” FEAST

## TO START

### Tabla de Quesos y Embutidos

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, served with olives, pan con tomate and raisin walnut bread

### Jamón Ibérico de Bellota “Dehesa Cordobesa”

1oz hand-carved, acorn-fed Ibérico ham, aged for 30 months

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Ensalada Romana

Romaine hearts, romesco, Idiazábal cheese, mint, caramelized hazelnuts

### Pintxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

## MAIN

Choose one option

### Parrillada

Grilled Ribeye, house-made chorizo, Ibérico pork, served with french fries, garlic allioli, romesco, and salsa verde

### Whole Animal Roast

Whole roasted suckling pig, or roasted lamb  
Served with french fries, garlic allioli, romesco, and salsa verde

## DESSERT

### Churro Ice Cream Sundae

Churros, vanilla ice cream, chocolate sauce, dulce de leche, whipped cream, walnuts, rainbow sprinkles

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\$85 per person

A feast of proteins, spit-roasted or grilled “a la Plancha,” served family style for the table to share.

Minimum 12 guests

72 hours notice required

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.  
72 hours required for most event menu requests.