

CHEF'S MENU

THE CLASSICS 52 pp

Journey to Spain and back with a menu of Boqueria favorites.

THE BOQUERIA EXPERIENCE 65 pp

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 30-month-aged, hand-carved Jamón Ibérico.

THE CLASSICS | SAMPLE

SERVED FAMILY STYLE FOR THE TABLE TO SHARE

PAN CON TOMATE

Grilled Stirato bread rubbed with tomato, garlic and olive oil

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

PATATAS BRAVAS

Crispy potatoes, salsa brava, roasted garlic allioli

DÁTILES CON BEICON

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

CROQUETAS DE SETAS

Creamy mushroom croquettes

BONIATO CON MOJO VERDE

Crispy sweet potato, mojo verde, spicy yogurt, cilantro

GAMBAS AL AJILLO

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

ALBÓNDIGAS

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

PAELLA DE MARISCOS

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

CHURROS CON CHOCOLATE

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

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: 1 red, 1 white, and 1 sparkling selection

COCKTAILS: Mixed drinks*

(using well level spirits)

Vodka: Titos

Gin: Fords

Tequila: Pueblo Viejo Blanco

Brandy: Torres 10

Bourbon: Four Roses

Rum: Flor de Caña, El Dorado 8yr

Rye Whiskey: Old Overholt

Irish Whiskey: Jameson

Scotch Whisky: Great King St.

PREMIUM OPEN BAR

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

Non-alcoholic beverages

BEER: all draft selections

SANGRÍA: red and white and 1 seasonal selection

WINE: 1 red, 1 white, and 1 sparkling selection

COCKTAILS: 1 specialty cocktail and mixed drinks*

(using premium level spirits)

Vodka: Ketel One, Belvedere

Gin: Hendricks

Tequila: Fortaleza Reposado, Don Julio Añejo

Brandy: Gran Duque de Alba, Torres 20

Bourbon: Buffalo Trace, Knob Creek

Rum: Flor de Caña, El Dorado 8yr

Rye Whiskey: Old Overholt

Irish Whiskey: Jameson

Scotch Whisky: Macallan 12, Johnny Walker Black

NON-ALCOHOLIC PACKAGE

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

Drip Coffee, Tea, Juice, Soda

PLEASE NOTE

Shots are not included in open bar packages

Menus are subject to changes and availability.

Prices listed do not include taxes, gratuities and fees.

72 hours required for most event menu requests.