

CAFE BA·BA·REEBA!®

TAPAS, PINTXOS & SANGRIA

PARTIES & SPECIAL EVENTS

Off-Premise Menus



PASSED TAPAS

HORS D'OEUVRES SIZED TAPAS - GREAT FOR MINGLING

COLD

spanish omelette with egg, potato & onion	16
serrano wrapped melon	18
ibores goat cheese & grape skewer	16
asparagus wrapped in serrano, aged sherry vinegar	20
artisanal spanish cheese & quince	18
deviled egg	24
jumbo shrimp cocktail skewers	22
tomato toast with manchego	14
seared cana de cabra crostini	24
stuffed olive with white anchovy & piparra pepper	24
citrus-cured salmon on brioche toast	24

HOT

mini spanish meatballs	15
dates wrapped in bacon with an apple reduction	15
manchego & serrano sandwiches	16
manchego & piquillo pepper sandwiches	16
bay scallops wrapped in serrano ham	18
garlic shrimp with olive oil	20
chorizo wrapped medjool date & manchego cheese	30
octopus & potato pintxo	24
mini chicken & chorizo skewer	21
moroccan chickpea tart	16
sherry glazed mushroom toast	16
beef tenderloin, blue cheese, potato crisp	30

DESSERT

chocolate truffle bite	18
marcona almond tart	18

*minimum of 2 dozen per item required
(price per dozen)
tax and gratuity not included*



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CAFÉ BA·BA·REEBÁ!
TAPAS, PINTXOS & SANGRIA

OFF-PREMISE MENU

COLD TAPAS

PRICE/SERVING

potato & onion omelette - sherry alioli	7
potato salad - creamy garlic, chives	5
chicken curry salad - red grapes, celery	6. ⁵
spanish caesar salad	6. ⁵
brussels sprout salad	7
chef's artisanal cheese selection	10
serrano, salchichon, chorizo & manchego cheese plate	10

HOT TAPAS - disposable chafers recommended for all hot items

bacon wrapped dates - apple vinaigrette	7. ⁵
spanish meatballs - sherry tomato sauce	7. ⁵
mushrooms stuffed with spinach & manchego cheese	7. ⁵
beef skewer - horseradish cream, red onions	9. ⁵
chicken & chorizo sausage skewer - cumin alioli	8. ⁵
seared spanish sausages (4 types of sausage) - sherry alioli	9
rioja short ribs & manchego mashed potatoes	12

DESSERT TAPAS - seasonal items may be available

chocolate truffle	3. ⁵
caramel marcona almond tart	3. ⁵

PAELLA

STARTING AT

natural chicken and local market vegetables	13
farmers market vegetable paella	13

priced per person, minimum two orders

CREATE YOUR OWN PAELLA

select one from our menu, or create one using vegetables
and a selection of meats - prices will vary depending on ingredients.

delivery & full service catering available.

tax and gratuity not included



SOLAMENTE TAPAS

COLD TAPAS

pre-select three

garlic potato salad
chicken salad with curry
serrano ham, salchichon, chorizo & manchego cheese
spanish caesar salad
brussels sprout salad, marcona almonds, manchego cheese
spanish artisanal cheeses

HOT TAPAS

pre-select six

goat cheese baked in tomato sauce
potato & onion omelette (tortilla espanola)
mushrooms stuffed with spinach & manchego cheese
spicy potatoes with tomato alioli
shrimp with garlic, olive oil & red pepper flakes
skewered chicken & chorizo sausage
roasted dates with bacon in apple vinaigrette
beef skewer with horseradish cream & red onion relish
meatballs in sherry tomato sauce
moroccan chickpea stew
wood-oven roasted market vegetables
rioja short ribs & manchego mashed potatoes
chicken and ham croquettes
fried calamari, tomato crudo, jalapeno alioli
grilled salmon with seasonal market vegetables

DESSERTS

all included

marcona almond tart
chocolate truffle cake

42 per person

tax and gratuity not included



TAPAS & PAELLA

COLD TAPAS

pre-select two

garlic potato salad
chicken salad with curry
serrano ham, salchichon, chorizo & manchego cheese
spanish caesar salad
brussels sprout salad, marcona almonds, manchego cheese
spanish artisanal cheeses

HOT TAPAS

pre-select four

goat cheese baked in tomato sauce
potato & onion omelette (tortilla espanola)
mushrooms stuffed with spinach & manchego cheese
spicy potatoes with tomato alioli
shrimp with garlic, olive oil & red pepper flakes
skewered chicken & chorizo sausage
roasted dates with bacon in apple vinaigrette
beef skewer with horseradish cream & red onion relish
meatballs in sherry tomato sauce
moroccan chickpea stew
wood-oven roasted market vegetables
rioja short ribs & manchego mashed potatoes
chicken and ham croquettes
fried calamari, tomato crudo, jalapeno alioli
grilled salmon with seasonal market vegetables

PAELLA

pre-select two

farmers market vegetable paella
natural chicken & local market vegetables
confit pork shoulder, crispy pork belly, chorizo ibérico & chicharrones
seafood paella with shrimp, clams, monkfish & green beans (add \$2 per guest)

DESSERTS

all included

marcona almond tart
chocolate truffle cake

48 per person

tax and gratuity not included

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TAPAS, PINTXOS & SANGRIA



BEVERAGE SELECTIONS

ALL BEVERAGE PACKAGES INCLUDE
SANGRIA, HOUSE WINE & BEER

CHARGES PER PERSON

	3 HRS	4 HRS	5 HRS
sangria, beer & wine	34	38	40
call brand liquor	40	43	47

CALL BRAND LIQUORS

absolut vodkas, beefeater gin, bacardi rums, captain morgan spiced rum,
dewars scotch, sauza tequila & jack daniels

SANGRIA, WINE AND BEER PACKAGE

house red & white wines, red & white sangria, budweiser,
miller lite, estrella, coke, diet coke & sprite

MIXERS AND GARNISH

soda, tonic, orange juice, cranberry & lemonade, lemons, limes & olives

tax and gratuity not included

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