

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	12
serrano wrapped melon	16
ibores goat cheese & grape skewer	16
asparagus wrapped in serrano, aged sherry vinegar	16
artisanal spanish cheese & quince	18
deviled egg	18
jumbo shrimp cocktail skewers	22

## HOT

mini spanish meatballs	14
dates wrapped in bacon with an apple reduction	14
manchego & serrano sandwiches	16
manchego & piquillo pepper sandwiches	16
bay scallops wrapped in serrano ham	18
garlic shrimp with olive oil	18
chorizo wrapped medjool date & manchego cheese	18
octopus & potato pintxo	24

*minimum of 2 dozen per item required  
(price per dozen)*

*tax and gratuity not included*



# OFF-PREMISE MENU

## COLD TAPAS

PRICE/SERVING

potato & onion omelette - sherry alioli	5
potato salad - creamy garlic, chives	5
chicken curry salad - red grapes, celery	6
spanish caesar salad	6
brussels sprout salad	6
spanish artisan cheeses - dates, almonds	9
serrano, salchichon, chorizo & manchego cheese plate	9

## HOT TAPAS - disposable chafers recommended for all hot items

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

## DESSERT TAPAS - seasonal items may be available

chocolate truffle	3
caramel marcona almond tart	3

## PAELLA

STARTING AT

natural chicken and local market vegetables	12
farmers market vegetable paella	12

*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  
confit pork collar with white beans, leeks, peas & mushrooms  
roasted dates with bacon in apple vinaigrette  
beef skewer with horseradish cream & red onion relish  
meatballs in sherry tomato sauce  
moorish chicken, oven-roasted cauliflower, pine nuts  
wood-oven roasted market vegetables  
rioja short ribs & manchego mashed potatoes  
tomato crudo, jalapeno alioli  
grilled salmon with seasonal market vegetables

## DESSERTS

all included

marcona almond tart  
chocolate truffle cake

40 per person

*tax and gratuity not included*

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# 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  
confit pork collar with white beans, leeks, peas & mushrooms  
roasted dates with bacon in apple vinaigrette  
beef skewer with horseradish cream & red onion relish  
meatballs in sherry tomato sauce  
moorish chicken, oven-roasted cauliflower, pine nuts  
wood-oven roasted market vegetables  
rioja short ribs & manchego mashed potatoes  
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

47 per person

*tax and gratuity not included*

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# 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*

