1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>d</sup>April 2025

#### Hors D'oeuvres

Smokey Spiced Almonds

Valencia Orange Marinated Olives

Whipped Feta and Manchego

Greek Fava Dip and Grilled Baguette

# **Appetizers**

Potato and Ham Croquettes with Spiced Mayonnaise

OI

Gazpacho Salad (V)

## Meat/Fish Entrée Tapa Plate

Garlic Shrimp
Pine nut studded Spanish Meatballs
Glazed Spicy Chorizo with Candied Red Peppers
Fried Potatoes with Romescu and Salsa Brava Sauces

### Vegetarian Entrée Tapa Plate (V)

Andalusian Stuffed Pepper with Saffron Rice Sauteed Spinach and chickpeas with raisins, pinenuts and garlic Asparagus with Lemon Aioli Fried Potatoes with Romescu and Salsa Brava Sauces

#### Dessert

Chocolate dipped Almond stuffed figs, Saffron Pistachio Shortbread, Revani Semolina Cake with citrus cream

(VG Dessert Upon Request)

\$25.00 taxes extra
(V) Vegetarian, (VG) Vegan,
(GF) Gluten Friendly



We bring learning to the table.