











Ph (609)865.5293

Nuestro Menu

We identified with this symbol  our vegetarian options and with  the spicy ones (mild  to  the spiciest). We indicate the estimated amount of guests that could be served by plate but if you have any doubt give us a call to assist you.

Tortillas de Patata

From Spain, the classic appetizer, prepared with eggs, onion and potato, additional ingredients added to enhance its flavor. Could be cut in slices and served with salad as a main course, or in cubes to serve it as an appetizer.

-  **Classic**
Potatoes and Onion, the landmark of the Spanish Tortilla \$ 22
-  **Vegetarian**
For veggie lovers, we added peas and red pepper (pimiento) \$ 22
- Campesina (rustic)**
We added Spanish Chorizo (Sausage) for an additional taste \$ 28
-  **The Conquistadora** 
We added the Mexican touch; Poblano Peppers, it could be spicy \$ 28





Botanas & Appetizers

Our Trays (served cold)

-  **Crudités** (serve 10-12)
An assortment of vegetables surrounding a homemade dip (spinach or Hummus); Baby Carrots, Cucumber, Peppers Cauliflower, Celery, Cherry tomato. \$ 35
-  **Grilled Veggies - served cold** (serve 10-12)
Grilled Vegetable Platter Of Zucchini, Yellow Squash, Eggplant, Asparagus, Carrots, Green Onions & Tomato. Served with your choice of Hummus or Tzatziki \$ 50
-  **European Cheese Quartet** (serves 8-10) \$ 65
Provolone, Gouda, Brie, Goat served with seasonal fruits and crackers
- Mini Tortas de Jamón con Queso** \$ 28
Mini-sub with smoked ham, American cheese, lettuce, tomato, refried beans. Dozen
- Mangu Bites** \$ 25
Plantain baked bites with cheese, a classic from the Dominican Republic Doz
- Wraps** (cut in halves) \$ 28
 - **Classic** – Ham, Salami, American cheese, veggies Dozen
 - **Mexican** – Chicken, Poblano, cheese, veggies
 - **Vegetarian**  – Grilled vegetables and cheese with hummus

Dipping

Our passion for dipping demands top quality dips:

-  **Guacamole – The real one** \$ 20
Avocado, onion, tomato, and cilantro (serrano chile provided separately) 2 Lbs
- Mousse's** \$ 25
Your choice of;  Artichoke,  Spinach, Salmon or Tuna, 8"
-  **Hummus** \$ 11
Plain, roasted pepper, garlic, herbs (2Lb)



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✓ Dried Tomato Paste
Tomato, capers & species make this dip a favorite

\$ 24
(2Lb)

From the sea:

Specialties

Octopus Gallega **\$ 40**
Over a bed of potatoes, with smoked spices and grain salt

Gambas al Ajillo **\$ 30**
Shrimps prepared in a garlic sauce w/ guajillo chile – Not Spicy

Our CEVICHEs ! (2 Lbs, served with corn chips)

Ceviche Clasico **\$ 25**
Your choice of Shrimp or fish with tomato, onion, cilantro, and tomato sauce

Ceviche Verde **\$ 25**
Fresh fish in a cilantro sauce

Aguachile de Camaron o Pescado **\$ 30**
Fish or Shrimp in a cilantro/cucumber sauce with chile serrano

✓ Vegetarian Options (min 3 Doz)

✓ Falafel **\$ 10**
This classic from the Middle East is served with Tzatziki
Doz

✓ Samosas **\$ 10**
Potato, green peas, and spices for this tasty appetizer
Doz

✓ Spinach Triangles **\$ 20**
Wrapped in Phyllo dough spinach, feta cheese & Spices
Doz

✓ Herb Roasted Potatoes **\$ 16**
Slow roasted baby potatoes
2 Lb

✓ Stuffed Mushrooms **\$ 12**
Herb bread and mushroom stuffing
Doz

Preparing a vegetarian party? Give us a call, we have options including Mexican that meet your dietary requirements.

Specialties

Taquitos Dorados **\$ 25**
Deep Fried rolled tacos, filled with your choice of; Chicken or ✓ Potato
(served with a portion of Grated fresh cheese, Mexican Cream, and 8Oz salsa)
Dozen

Croquetas **\$ 20**
Spanish breaded croquettes with the filling of your choice; Serrano Ham, blue cheese or cod. Served with alioli sauce.
Dozen

Mexican Quesadillas **\$ 33**
Corn dough turnovers, deeply fried with the filling of your choice; chicken tinga, potato, ✓ cheese, poblano & Corn, Mushrooms. Include an 8Oz Salsa
Dozen



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Argentinan Empanadas

Baked flour turnover stuffed with your choice of: Ground beef, chorizo w/cheese, ham w/cheese. Include an 8Oz Chimichurri sauce

\$ 33
Dozen

Fish empanadas

Turnovers (corn or flour dough) with cooked fish in tomato and pepper sauce. Served with a spicy alioli

\$ 37
Dozen

Tartas (round Quiches)

French classic prepared with different fillings; Ham & Cheese, Eggplant & Pesto, Tomato & Oregano, Artichoke & dehydrated tomato, caramelized onion (10")

\$ 25
Unit

PAELLAS

Emblematic Spanish course, a saffron-flavored rice dish made with varying combinations of ingredients; vegetables ✓, meat, and/or seafood. Prices per guest, minimum 10.

✓ **Vegetarian**

Asparragus, zucchini, broccoli, artichoke hearts, peppers (yellow, red, green), green peas, squash (prepared only with VEGETARIAN INGREDIENTS)

\$ 15 pp

Mar y Tierra

Chicken, chorizo, Shrimp & mussels

\$ 15 pp

Marinera

Mussels, shrimps, scallops, clams & calamari

\$ 17 pp

A few notes about our paellas:

- Since all ingredients are fresh and Paellas are prepared on time before delivery, we ask you to place your order 48 hrs before your party.
- We deliver our paellas in either;
 - o Aluminum foil trays warm and ready to eat.
 - o Paella pan (requires a \$20 deposit)
- We also offer the option to prepare it on site in your party for an additional fee.

Our Salads ✓ (Serve 15-17 guests)

Ensalada de Colores ✓

Greenies, carrot, cucumber, radish & tomato with your choice of cilantro or citrus dressing.

\$ 50

Classic Cesar Salad

The classic with a homemade dressing and gourmet croutons

\$ 60

Potato Salad

Classic cold potato salad

\$ 40

Las Cazuelas

Proudly offer to you these authentic dishes from the traditional Mexican cuisine, prepared with top quality ingredients and respecting the original recipes. Served with corn chips and onr 8 Oz salsa.

	Medium (serve 8-10)	Large (Serve 15-17)
✓ Frijoles Refritos Refried beans	\$ 30	\$ 45
✓ Arroz Rojo Mexicano Classic rice with peas and carrots, make it green w/poblanos (add \$4)	\$ 35	\$ 55



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Las Cazuelas (cont)

	Medium (serve 8-10)	Large (Serve 15-17)
Queso en tomatillo Fried cubes of fresh cheese in tomatillo sauce	\$ 45	\$ 75
Rajas con crema 🌶️ Poblano pepper sliced with cream and corn kernels	\$ 45	\$ 75
Classic chicharron en salsa verde Pork rinds in a green salsa	\$ 45	\$ 75
Grandma's Tinga Shredded chicken in tomato sauce with onion and spices	\$ 50	\$ 80
Homestyle Picadillo Beef ground meat in tomato sauce w/vegetables	\$ 55	\$ 95
Albondigas en Chipotle 🌶️ Beef meatballs with tomato and a hint of chipotle	\$ 55	\$ 95
Traditional Tinga de Res Shredded beef in tomato sauce with onion and spices	\$ 60	\$ 100
Mole con Pollo Shredded chicken in the ancestral Mexican sauce made out of nuts, spices, and chiles, served with a portion of beans	\$ 65	\$ 105
Cochinita Pibil Southern style shredded pork, slow-cooked and marinated with spices, served with habanero sauce (🌶️🌶️🌶️🌶️).	\$ 70	\$ 110

Pastas

Mexican Lasagna Lasagna with chicken, grilled vegetables in tomato sauce	\$60	\$100
Fideo Seco Traditional rice noodles in tomato sauce with cheese & cream	\$ 35	\$ 55

🌿 Our Salsas * 🌿

	8 Oz	14 Oz
Fresh (uncooked)		
Verde (tomatillo) Pico de Gallo or Chipotle	\$ 6	\$ 10
Cooked		
Roja (tomato), Tomatillo, Morita	\$ 8	\$ 12
Specials		
Roasted Habanero, Borracha (with tequila)	\$10	\$14

* If you want your salsas NOT spicy or with reduced spiciness let us know it, we can prepare it for you.

🌿 Desserts 🌿

	Individual (min 8)	Round (serve 12-15)
Arroz c/Leche Rice Pudding with coconut	\$ 3.50	\$35
Gelatina de Cajeta Mexican caramel Jello	\$ 3.50	\$35





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Flan con Almendra Rice Pudding with coconut	\$ 4.00	\$ 45
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Mango Mousse Creamy mousse prepared with fresh mangoes	---	\$50
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