

# A great place to party!

Our party menus are perfect for all groups of ten or more people. They take away all the hassle of ordering – to give you more time to enjoy yourself! Call us to set up your next event. Come eat a little, drink a little, have a lot of fun at La Tasca!

## El Cordobes \$22/person

### Pan de Ajo con Queso

Freshly grilled rustic bread slices brushed with garlic and then topped with melted mozzarella cheese.

### Ensalada de Espinacas con Peras

Spinach salad with slices of fresh pear, dates and walnuts, topped with crumbled Cabrales cheese

### Tortilla Española

Traditional Spanish potato, onion & egg omelet

### Patatas Bravas

The Spanish classic: fried potatoes in a spicy sauce, topped with garlic mayonnaise

### Berenjenas Fritas

Our well-known favorite: lightly floured fried eggplant slices served with a warm Cabrales cheese dip

### Pollo al Ajillo

Crispy, baked bone-in chicken glazed with a savory roasted garlic sauce

### Calamares Andaluza

Battered squid, deep fried and served with garlic mayonnaise

### Pastel de Salmon

Two grilled North Atlantic Salmon cakes seasoned with chili flakes

### Gambas al Ajillo

Shrimp sautéed in olive oil with fresh garlic and hot "guindilla" peppers

### Chorizo a la Parrilla

Grilled authentic Spanish chorizo sausage links

**Add selected Paellas to any menu for \$6.95 per person \$8.50 per person for Paella de Langosta (lobster)**

**Add an assortment of desserts for \$5 per person**

## Gitanillo \$27/person

### Pan a la Catalana

Our rustic house bread is grilled and then topped with grated vine-ripened tomatoes and chopped fresh garlic

### Berenjenas Fritas

Our well-known favorite: lightly floured fried eggplant slices served with a warm Cabrales cheese dip

### Ensalada de Tomates con Vinagreta

Colored tomato medley with a honey herb vinaigrette and soft goat cheese

### Gambas al Ajillo

Shrimp sautéed in olive oil with fresh garlic and hot "guindilla" peppers

### Croquetas de Pollo

A classic Spanish dish of pureed chicken and potatoes, lightly battered and then deep fried

### Tortilla Española

Traditional Spanish potato, onion & egg omelet

### Calamares Andaluza

Battered squid, deep fried and served with garlic mayonnaise

### Setas al Ajillo

Assorted wild mushrooms lightly sautéed in garlic and olive oil

### Chorizo a la Parrilla

Grilled authentic Spanish chorizo sausage links

### Patatas Bravas

The Spanish classic: fried potatoes in a spicy sauce, topped with garlic mayonnaise

### Pollo al Ajillo

Crispy, baked bone-in chicken glazed with a savory roasted garlic sauce

### Albondigas a la Jardinera

Hearty meatballs served in a fresh vegetable and herb tomato sauce

## Manolete \$40/person

### Pan de Ajo con Queso

Freshly grilled rustic bread slices brushed with garlic and then topped with melted mozzarella cheese

### Aceitunas Mixtas

A mix of Spanish Black, Gordal, Manzanilla, and Arbequina olives lightly marinated in olive oil, herbs and spices

### Berenjenas Fritas

Our well-known favorite: lightly floured fried eggplant slices served with a warm Cabrales cheese dip

### Aritos de la Huerta

Deep fried onion, green and red pepper rings.

### Ensalada de Espinacas con Peras

Spinach salad with slices of fresh pear, dates and walnuts, topped with crumbled Cabrales cheese

### Gambas al Ajillo

Shrimp sautéed in olive oil with fresh garlic and hot "guindilla" peppers

### Tortilla Española

Traditional Spanish potato, onion & egg omelet

### Croquetas de Espinacas

Croquettes made with spinach and pine nuts

### Calamares Andaluza

Battered squid, deep fried and served with garlic mayonnaise

### Gambas Gabardina

Six shrimp speared and deep fried in our special beer batter with garlic mayonnaise

### Buey al Jerez

Grilled Angus beef steak slices in a sherry mushroom sauce with fried fingerling potatoes

### Solomillo de Cerdo Iberico

Grilled pork tenderloin medallions wrapped in bacon with our famous Cabrales cheese sauce

### Brocheta de Pollo

Skewers of grilled fresh chicken breast and roasted red peppers, served with aioli

### Patatas Bravas

The Spanish classic: fried potatoes in a spicy sauce, topped with garlic mayonnaise

### Pastel de Cangrejo

Three crabcakes with traditional Spanish seasoning and parsley aioli

### Pastel de Salmon

Two grilled North Atlantic Salmon cakes seasoned with chili flakes

## El Faraon \$32/person

### Pan de Ajo con Queso

Freshly grilled rustic bread slices brushed with garlic and then topped with melted mozzarella cheese

### Berenjenas Fritas

Our well-known favorite: lightly floured fried eggplant slices served with a warm Cabrales cheese dip

### Ensalada de Tomates con Vinagreta

Colored tomato medley with a honey herb vinaigrette and soft goat cheese

### Aritos de la Huerta

Deep fried onion, green and red pepper rings.

### Tortilla Española

Traditional Spanish potato, onion & egg omelet

### Croquetas de Pollo

A classic Spanish dish of pureed chicken and potatoes, lightly battered and then deep fried

### Gambas al Ajillo

Shrimp sautéed in olive oil with fresh garlic and hot "guindilla" peppers

### Patatas Bravas

The Spanish classic: fried potatoes in a spicy sauce, topped with garlic mayonnaise

### Pastel de Salmon

Two grilled North Atlantic Salmon cakes seasoned with chili flakes

### Mejillones a la Marinera

Fresh mussels cooked in a pepper & tomato marinara

### Brocheta de Pollo

Skewers of grilled fresh chicken breast and roasted red peppers, served with aioli

### Buey al Jerez

Grilled Angus beef steak slices in a sherry mushroom sauce with fried fingerling potatoes

### Calamares Andaluza

Battered squid, deep fried and served with garlic mayonnaise