

# A great place to party!

Our party menus are perfect for any large reservations. They take away all the hassle of ordering – to give you more time to enjoy yourselves! 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 and 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

### Albondigas a la Jardinera

Hearty meatballs served in a fresh vegetable and herb tomato sauce

### 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 5.00 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

Colorful 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 puréed chicken and potatoes, lightly battered and then deep fried

### Tortilla Española

Traditional Spanish potato, onion and 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

## 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

Colorful 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 and egg omelet

### Croquetas de Pollo

A classic Spanish dish of puréed 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

### Salmon a la Plancha

Fresh grilled salmon topped with sautéed spinach and fried mussels

### 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

## 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

### Selección de Embutidos

A prized selection of cured Spanish meats. Salchichon, Cana de Lomo, Jamon Serrano, Cantimpalo

### Ensalada de Manzana

Thinly sliced, crisp green apple slices tossed with slivered almonds, soft Tetilla cheese, and a lemon quince vinaigrette

### Gambas al Ajillo

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

### Tortilla Española

Traditional Spanish potato, onion and egg omelet

### Queso Manchego

Thin slices of six months' cured Spanish Manchego cheese, served with sea salt crackers and accompanied with a fig jam

### Calamares Andaluza

Battered squid, deep fried and served with garlic mayonnaise

### Gambas Gabardina

Shrimp speared and deep fried in our special beer batter served 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

### Vieiras al Cava

Grilled scallops sautéed in a creamy sparkling wine sauce

### Atun a la Plancha

Herb-crusted grilled sushi tuna loin, cooked medium rare, and "piquillos" sweet peppers