

## Chef Loly

It's a pleasure for me to introduce to you a menu for a Paella Party

### Menu.

#### Tapas

##### Empanadas

Spanish turn over filled with shrimp, chicken or beef

##### Camarones al ajillo

Shrimp Sautéed in olive oil, lemon juice and garlic

##### Mar y Tierra brocheta

Grilled skewer shrimp, scallops and chicken breast marinated in a spicy garlic sauce

##### Tortilla Española

A classic Spanish potato, onion egg omelet

##### Jamon Serrano con Melon

Shaved Serrano ham with fresh melon drizzled with extra virgin olive oil

##### Dátiles fritos con Chorizo

Crispy bacon wrapped Spanish dates with chorizo on a mild goat cheese cream

##### Cheese table

Variety of Spanish cheeses.

##### Skewer Pepper & Mozzarella

Mozzarella bite wrapped in red & yellow roasted pepper strip

##### Chorizo & oliv's frittata

Egg frittata with chorizo red pepper and olives

Figs & Gorgonzola

Fresh figs topped with gorgonzola chesse on a toasted bread

Mini pork tamale

Spicy pork tamale wrapped in a banana leaf and steamed

Arepa bites

Corn meal arepas made with red peppers, with the choice of dipping sauce or side dish

Mushroom Tapenade

Chopped mushroom cooked with garlic and parsley

Olive tapenade

A blend of black and green olives mixed with garlic and extra virgin olive oil

Croquetas de Espinacas

Croquettes made with spinach and pine nuts

Croquetas de Pollo

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

Champiñones al ajillo

Mushrooms Sautéed in garlic olive oil and thyme

MAIN COURSE

Paella Española

Spanish rice made with seafood, chicken, red peppers, onions, garlic and saffron

Desert

Spanish flan –Creme caramel  
Cake balls  
Cake balls in loll pops sticks

Drink  
Spanish Sangria