



Tapas Menu

Cocktails

Mojitos
Caipirinhas
Sangria

Passed Tapas

Scallop Seviche on a lime tostada
Columbian Chicken Empanada with pepper dipping sauce
Goat Cheese stuffed Dates wrapped with bacon
Flank Steak Crostini drizzled with Argentinian Chimichurri

Stationary Tapas

Plato Mixto with Cured Spanish Meats and Sausages as well as Spanish Cheeses
Sherry garlic mushrooms; assorted olives in pistou; marinated artichokes; roasted peppers
Roasted red & yellow tomatoes with goat cheese soaked in olive oil, garlic & pink peppercorns with slices of country bread
Grilled Garlic Shrimp with parsley and evoo
Pepper & Potato Frittata
Cauliflower Fritters with Saffron Aioli

Lamb Meatballs in Saffron Almond Sauce

Skewers of Bocconcini Mozzarella with Tomato & Basil

Dessert

Mango Flan

Churros con crema

Grilled Pineapple Skewers with mint honey yogurt

Fruit Skewers with Mojito Dip