

EL PULPO \$ TAPAS BAR

Sit Down Lunch Menu

\$18 per person (10 person minimum)

First Course

Caesar salad or soup of the day

Appetizer to choices

Grilled Portobello Mushroom

With eggplant, tomato fried mozzarella cheese and jalapeno cream sauce

Stuffed Piquillo Pepper

With lamb vegetables served in red wine sauce

Sautéed Bay Scallops al Ajillo

With artichokes & white bean

Entrees to Choices

Grilled Mahi Mahi

Served with sautéed quinoa squash cherry tomato & shallots and roasted bell pepper sauce

Braised Beef in a white wine

Served with mashed potatoes & spinach

Grilled Chicken

Served with cheese risotto and artichokes sauce

Dessert / Beverage

Flan / Reg Coffee / Tea / Soda

EL PULPO \$ TAPAS BAR

Sit down Dinner Menu \$22.00 Per Person (15 person minimum)

First course

Mixed baby greens salad with cherry tomatoes, cucumbers, homemade balsamic dressing

Appetizer to choices

Sautéed shrimp

In a garlic sauce

Sautéed Spanish sausage

With beans, mushroom, and beef stock

Meatballs

Over sherry vinegar sauce

Entrees to choices

Grilled Mahi Mahi

with artichokes risotto and hot cheery pepper sauce.

Penne Pasta ala vodka

With chicken, Spanish sausage & parmesan cheese

Grilled Chicken

Served with sautéed spinach, cheese risotto, white beans and garlic red wine sauce.

Braised Beef

Served over cauliflower cake

Dessert

Orange flan or profiterole

EL PULPO \$ TAPAS BAR

Sit down Dinner Menu \$30.00 Per Person (15 person minimum)

First course

Mixed baby greens salad with Cherry tomatoes, cucumbers, homemade balsamic dressing and feta cheese.

Appetizer to Choices

Stuffed clams with shrimp, cod fish and pepper vinaigrette

Spanish sweet piquillo's pepper stuffed with crab meat and lobster sauce

Medallions of roasted pork tenderloin over toasted bread, topped with Tetilla cheese and Spanish piquillo pepper

Beef tips, served over grilled eggplant and balsamic sauce

Entrees

Grilled Salmon served with beet risotto and lobster champagne sauce.

Sautéed Shrimp mussels, linguine pesto cream sauce & parmesan cheese

Free Range Roasted Chicken served with sautéed spinach, cheese risotto, white kidney beans and a garlic red wine sauce.

Traditional Spanish Paella with rice, chicken, pork, Spanish sausage, shrimp, mussels, and clams blended with saffron.

Pan seared pork tenderloin wrapped with bacon served with squash orzo manchego cheese risotto and tomato cheery pepper sauce

6oz Grilled Filet Mignon served over Spanish omelet and tempranillo sauce

Dessert

Coconut mousse or chocolate lava cake

EL PULPO \$ TAPAS BAR

Dinner Buffet Menu

\$25 per person (20 person minimum)

Assortment of American & Spanish cheese

Serrano ham, smoked chorizon, dry sausage

Cod fish croquettes

over wasabi aioli

Sautéed shrimp

in a garlic sauce

Spanish sweet piquillos pepper

stuffed with lamb and red wine black truffle oil sauce

Mix skewers

with jalapeno cream sauce

Medallions of roasted pork tenderloin

over toasted bread topped with Tetilla cheese and Spanish piquillo pepper.

Traditional Spanish paella

with rice, chicken, pork, Spanish sausage, with shrimp, mussels, and clams blended with saffron