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Tapas/Pintxos Appetizer Menu

***VG (Vegan), V (Vegetarian), GF (Gluten Free)**

Traditional/House Special

- **Tortilla Espaniola (V,GF)**
Spanish Quiche, Bell-pepper Puree, Olives
- **Aguacate con Langostinos (GF)**
Avocado with Langoustine tails in pink Brandy Sauce
- **Bacon wrapped Dates (V,GF)**
Goat Cheese Filling Dates wrapped in Bacon
- **Gazpacho Martini (VG, GF)**
Cold Vegetable Soup
- **Albondigas** Beef/Pork Meatballs in a homemade Tomatoes Reduction
- **Ahi Ceviche (GF)** Ahi Tuna Poke, Green Onion, Sesame Seed, homemade Ceviche Sauce
- **Beet Hummus Crostini (V)**
Roasted Beet Hummus on Baguette garnished with Alfalfa Sprouts
- **Patatas Bravas (V, GF)**
Fried Potato squares with a spicy 'brava' sauce
- **Sandia Veranera (V, GF)**
Watermelon, Mild Goat Cheese, Honey & Pistachio

BASQUE PINTXOS

- **Seared Pork belly & Green Pepper Pintxos**
Crostini, Porkbelly, Herb-Aioli, seared green peppers & lemon Zest
- **Gambas al Ajillo (Garlicky Shrimp) Pintxos (GF)**
Crostini, Shrimp seared in a garlic, paprika & olive oil sauce, chopped parsley
- **Pan con Tomate y Manchego Pintxos (V)**
Crostini, grated tomato with garlic, Manchego slice
- **Stuffed Eggplant Pintxos (V, GF)**
Crostini, grilled Eggplant, goat cheese, sundried tomatoes & Olive Tapenade
- **Mushroom Pintxos (Pitnxos de Txampis) (V)**
Crostini, Crimini Mushrooms, shallots, olive oil, sherry wine