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## ***Tapas/Pintxos Appetizer Menu***

### ***Traditional/House Special***

- **Tortilla Espaniola (VEGETARIAN)**  
Spanish Quiche, Bell-pepper Puree, Olives
- **Aguacate con Langostinos** Avocado with Langoustine tails in pink Brandy Sauce
- **Bacon wrapped Dates** Goat Cheese Filling Dates wrapped in Bacon
- **Gazpacho Martini (VEGAN)**  
Cold Vegetable Soup
- **Albondigas** Beef/Pork Meatballs in a homemade Tomatoes Reduction
- **Ahi Ceviche** Ahi Tuna, Green Onion, Sesame Seed, homemade Ceviche Sauce
- **Beet Hummus Crostini (VEGETARIAN)**  
Roasted Beet Hummus on Baguette garnished with Alfalfa Sprouts
- **Patatas Bravas (VEGETARIAN)**  
Fried Potato squares with a spicy 'brava sauce
- **Sandia Veranera (VEGETARIAN)**  
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**  
Crostini, Shrimp seared in a garlic, paprika & olive oil sauce, chopped parsley
- **Pan con Tomate y Manchego Pintxos**  
Crostini, grated tomato with garlic, Manchego slice
- **Stuffed Eggplant Pintxos**  
Crostini, grilled Eggplant, goat cheese, sundried tomatoes & Olive Tapenade
- **Mushroom Pintxos (Pitnxos de Txampis)**  
Crostini, Crimini Mushrooms, shallots, olive oil, sherry wine