

JOSÉ ANDRÉS

CATERING

SPANISH | COCKTAIL MENU

PASSED MINI TAPAS

Chupito de Gazpacho

Classic chilled soup made with tomatoes, cucumbers, onions, peppers, bread and sharpened with Spanish sherry vinegar

Ajo Blanco Malagueño con Uvas

Traditional almond white gazpacho of Malaga with Pedro Ximenez dressing

Croquetas de Pollo

Bechemel chicken fritters

Croquetas de Ibérico

Spanish cured Iberico ham and béchamel fritters

Gambas al Ajillo

The very, very famous tapa of shrimp sautéed with garlic and guindilla pepper

Endibias con Queso de Cabra y Naranjas

Endives with goat cheese, oranges and almonds

Brochetas de Sandía y Tomate

Watermelon and tomato skewer

Patatas

Fried potatoes topped with a spicy tomato sauce and alioli

Tortilla de Patatas

Spanish omelet with potatoes and onions

Chistorra Envuelta en Patata Frita

Slightly spicy chorizo wrapped in a crispy potato

Erizos de Mar con Pipirrana

Sea urchin with diced peppers, tomatoes and cucumbers

Mejillones a la 'Marinera'

Steamed mussels in a traditional sauce of tomatoes and herbs

Pinxto Gilda

Skewers of manzanilla olive, anchovy, and guindilla pepper

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CHEESE

Pasamontés Manchego, D.O. Manchego
Sheep's milk cheese, sweet and tangy

Murcia al Vino, D.O. Murcia
Semi soft goat's milk cheese bathed in red wine with a balance of salt and acidity

Caña de Cabra, D.O. Murcia
Soft goat's milk cheese, sweet and salty

Idiazábal, D.O. Idiazábal
Sheep's milk cheese, smoked, nutty flavor

Garrotxa, Catalonia
Semi soft goat's milk cheese, delicate flavors of milk and a hint of nuttiness

Picón, D.O. Picón
Blue cheese of sheep, cow and goat's milk

Cheeses served with Picos (Spanish crispy bread), quince jam, almonds and apricot confit

CURES (JALEO)

Chorizo 'Palacios'
A slightly spicy cured pork sausage, seasoned with pimenton and garlic

Spanish Olives
Stuffed with anchovies and piquillos

Pan con Tomate
Toasted slices of rustic bread brushed with fresh tomatoes

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PAELLA STATIONS*

Paella de Pollo y Setas Silvestres

A traditional paella of chicken and seasonal mushrooms

Arroz a Banda con Gambas

Alicante-style paella of shrimp, monkfish, and cuttlefish

Paella de Verduras de Temporada y Setas Silvestres

A paella of assorted seasonal vegetables and wild mushrooms

Paellas served with alioli and salmora sauces and a salad of baby greens

CARVING STATIONS*

Cured Salmon with Spanish Herbs

Tarragon, thyme, rosemary rub
Served with Picos (Spanish crisp bread)
silver dollar olive oil pancakes and creme fresche

JAMON STATIONS*

Jamón Ibérico 'Fermín' (hand carved)

From the famous, black footed Ibérico pigs

Jamon Iberico Bellota 'Fermin' (hand carved)

From the famous, black footed, acorn-fed Ibérico pigs

Jamón Serrano 'Fermín' (hand carved)

18 month salt cured Serrano ham

**These stations all require an additional chef*