

TAPAS FRÍAS – COLD TAPAS

Half Tray (8–12)/Full Tray (16–24)

TORTILLA ESPAÑOLA (GF)

Spanish omelette with sautéed onions and potatoes.
29/50

CANALÓN FRÍO DE ATUN

Pasta filled with yellow-fin tuna salad,
asparagus, basil, red onions and topped
with a creamy white wine vinaigrette. 39/69

PLATO DE JAMÓN Y QUESO MANCHEGO (GF)

Plate of Serrano ham and Manchego cheese. 42/75

EMBUTIDOS Y QUESOS VARIADOS (GF)

Variety of air-dried Spanish meats & Spanish cheeses.
45/79

MANCHEGO CON MEMBRILLO (GF)

Manchego cheese with membrillo quince. 45/79

VARIADOS DE QUESOS (GF)

Variety of herbed and aged Spanish cheeses. 45/79

TOMATE Y QUESO CON ALBAHACA (GF)

Sliced plum tomatoes and fresh mozzarella with
chiffonnade of basil and a sherry vinaigrette. 42/75

PAN CON TOMATE A LA CATALANA

Toasted baguette rubbed with fresh tomato, garlic and
olive oil purée, topped with Manchego cheese. 25/40

COCAS

(Catalonian flatbread)

COCA DE VERDURAS (V)

Spinach, tomatoes, pine nuts, golden raisins,
and Manchego cheese. 22/43

COCA DE CHORIZO

Chorizo, tomatoes, green bell peppers,
and Manchego cheese. 25/49

COCA DE JAMON SERRANO

Serrano ham with green olives,
tomatoes and manchego cheese. 25/49

TAPAS CALIENTES – HOT TAPAS

Half Tray (8–12)/Full Tray (16–24)

PATATAS BRAVAS (GF)

Fried potatoes with a creamy cayenne sauce.
29/49

CHAMPIÑONES BARCELONA (GF)

Jumbo mushrooms stuffed with spinach, pine nuts and
Manchego cheese, served with saffron lemon butter.
\$24 per dozen

CHAMPIÑONES RELLENOS

Jumbo mushrooms stuffed with ground pork tenderloin
and pine nuts, marinated in Spanish brandy.
\$27 per dozen

QUESO DE CABRA AL HORNO

Herbed goat cheese baked in a tomato basil sauce,
served with toasted baguettes brushed with fresh tomato,
garlic and olive oil puree.
39/60

EMPANADA DE QUESO Y ESPINACA

Spinach, goat cheese and golden raisins
baked in a light pastry puff.
\$5 each

EMPANADA DE CARNE

Ground meat (beef and pork) inside a light pastry puff,
served over a tomato basil sauce.
\$5 each

VERDURAS HUERTANAS (GF)

Plate of grilled fresh vegetables drizzled
with a fresh basil vinaigrette.
21/39

GAMBAS AL AJILLO (GF)

Shrimp sautéed with garlic, red pepper, white wine & olive oil.
\$18 per dozen

CALAMARES A LA ROMANA

Lightly breaded squid with a sundried tomato alioli.
29/49

DELICIAS ANDALUZAS (GF)

Sundried dates baked in bacon with red bell pepper butter.
\$15 per dozen

CROQUETAS DE POLLO

Chicken & ham croquettes served with tomato basil sauce.
\$18 per dozen

ALBONDIGAS

Baked Spanish meatballs with tomato-golden raisin sauce.
\$18 per dozen

PINCHO DE SOLOMILLO CON CHAMPIÑONES (GF)

Grilled brochette of beef tenderloin and mushrooms,
drizzled with a Spanish sour cream sauce
and served over shoestring potatoes.
\$79 per dozen

PINCHO DE POLLO Y CHORIZO (GF)

Grilled brochette of marinated chicken tenderloin
and Chorizo served over Spanish rice.
\$60 per dozen

LOS TRES MOSQUETEROS (GF)

Trio of grilled sausages – chorizo, duck and lamb –
served over sautéed peppers.
35/59

SOLOMILLO DE CERDO CON CEBOLLAS

CARAMELIZADAS Y ALUBIAS NEGRAS (GF)

Marinated pork tenderloin medallions served over a relish
of caramelized red onions and black beans.
\$24 per dozen

CHULETAS DE CORDERO CON PURÉ DE ACEITUNAS (GF)

Grilled lamb chops brushed with herbed olive purée,
accompanied by Spanish rice and a relish
of caramelized red onions and black beans.
\$6 each

BOCADILLOS – SANDWICHES

BOCADILLO DE JAMON Y QUESO MANCHEGO
*Serrano ham and Manchego cheese
on a fresh baguette rubbed with virgin olive oil.*
\$5 each

BOCADILLO DE VEGETALES
*Roasted zucchini, eggplant, pepper and
Manchego cheese on a fresh baguette.*
\$4 each

BOCADILLO DE EMBUTIDOS
*Spanish deli meats, tomatoes, basil, red onions and
Manchego cheese on a fresh baguette rubbed
with virgin olive oil.* \$5 each

BOCADILLO DE CHORIZO
*Chorizo with grilled onions and roasted tri-colored
peppers on a fresh baguette.* \$5 each

PAELLAS

Half Tray (8–12)/Full Tray (16–24)

PAELLA ALICANTINA (GF)
*Catch of the day, shrimp, squid, scallops, clams and
mussels baked with saffron rice and vegetables.*
49/89

PAELLA VALENCIANA (GF)
*Chicken, pork, Spanish sausage, clams and
mussels baked in saffron rice and vegetables.*
49/89

PAELLA DE VERDURAS (GF)
*Green beans, peas, tri-colored peppers and
asparagus baked in saffron rice.*
39/69

ENSALADAS – SALADS

Half Tray (8–12)/Full Tray (16–24)

ENSALADA DE LA CASA
*Mesclun salad with tomatoes, onions, hard-boiled egg,
croutons, with our balsamic vinaigrette–wine dressing.*
23/40

ENSALADA DE NARANJA Y TOMATE (GF)
*Orange and tomato slices served over mesclun
with Cabrales blue cheese.* 33/55

ENSALADA DE ENDIVIAS (GF)
*Belgian endive, Cabrales blue cheese,
pecans and membrillo quince.* 33/55

PATATAS ALIOLI (GF)
Zesty garlic potato salad. 29/49

ENSALADA PAVO REAL (GF)
*Belgian endive topped with smoked salmon,
garnished with red onions, capers,
chives and shredded hard-boiled egg.* 33/60

ENSALADA DE PULPO (GF)
*Octopus salad with celery, red onions, green olives
and fresh herbs in a sherry wine vinaigrette.* 45/84

ACEITUNAS ALINDAS
Combination of marinated olives. \$7 per lb.

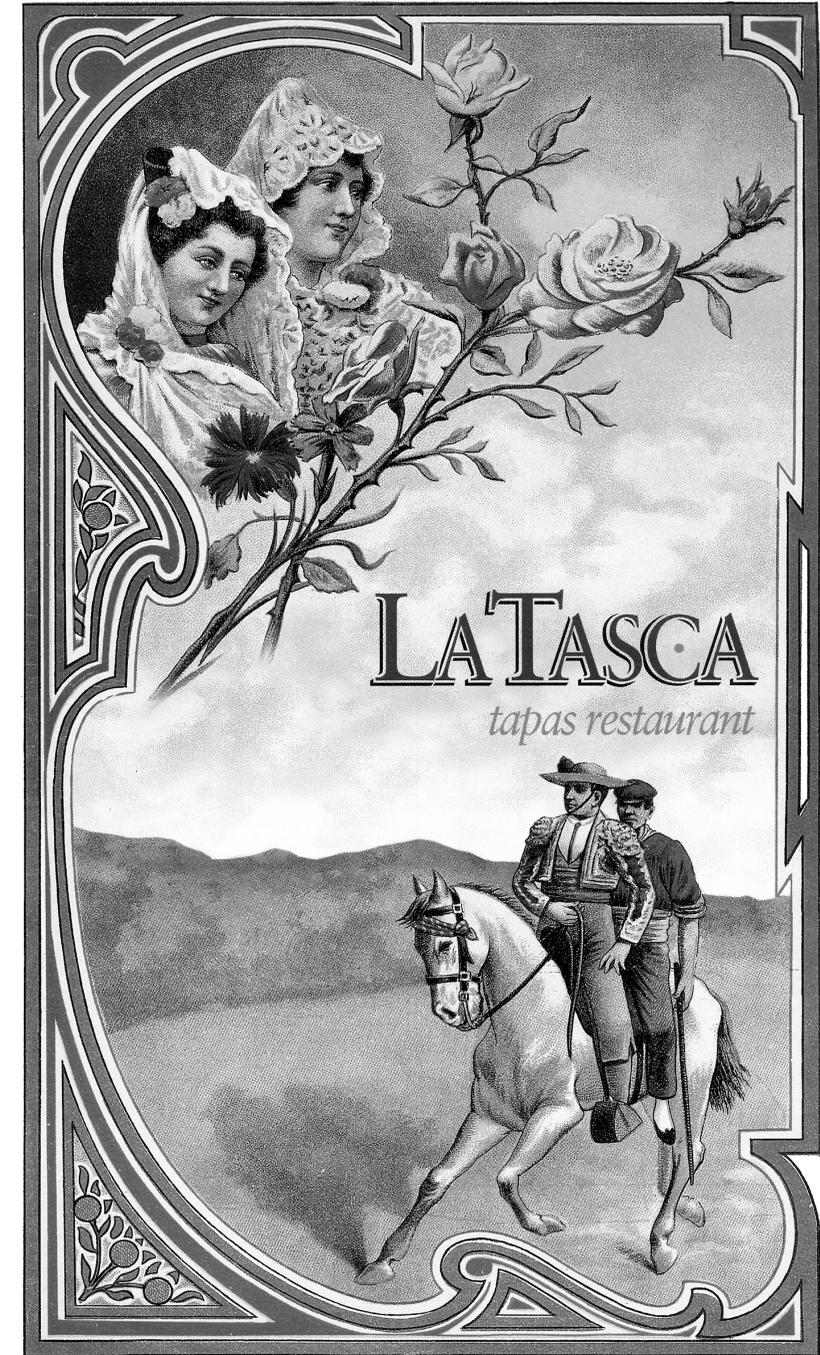
*Please call us for more information
about our carry out catering.*

*Approximate per person servings:
Half Tray (8–12)/Full Tray (16–24)
Racks, Sternos & Trays are available.*

25 W. Davis Street, Arlington Heights, IL

847/398-2400

LaTascaTapas.com



CATERING MENU