



Zafrakitchen@gmail.com

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Little Dishes

- Mini Empanadillas con Pebre 1.50**
Crisp Empanadas filled with Beef Picadillo, Spicy Chilean Cilantro Sauce
- Mini Empanadas de Pollo 1.50**
Chicken Empanadas
- Mini Empanadas De Espinaca 2.00**
Spinach with Manchego and Parmigiano
- Mini Empanadas de Cebolla y Queso 2.00**
Cocktail Empanadas Filled with onion Confit and Spanish Cabrales Blue Cheese
- Quesadilla de Hongos 4.00**
Authentic Quesadilla (Corn Masa Turnover) filled with Mushrooms, Jalapeño, and Fresh Cheese
- Croqueticas de Jamón 1.00**
Cuban Ham Croquettes with Lulu Sauce
- Croquetas de pollo, Salsa de Aji Panca 1.75**
Chicken Croquettes, Panca Pepper Sauce
- Llapingachos con salsa de mani y Aji 2.50**
Ecuadorian Potato and Cheese Patties, Peanut Sauce and Spicy Aji Relish

Sides

- Yuca con Mojo 30.00 / 45.00**
Boiled Yuca in a Mojo Sauce
- Platanos Maduros 30.00 / 40.00**
Golden-Fried Ripe Plantains
- Mariquitas 25.00 / 35.00**
Tropical Vegetable Chips with Dipping Sauce
- Boronia Barranquillera 35.00 / 50.00**
Ripe Platain Eggplant Puree from Barranquilla

Rice/Grains

- Arroz Blanco 25.00 / 40.00**
White Rice
- Arroz Mexican Rojo 30.00 / 45.00**
Mexican Red Rice
- Arroz Moro 35.00 / 55.00**
White Rice and Black Beans
- Arroz con Queso Barranquillero 45.00 / 60.00**
Colombian Rice with White Cheese
- Quinoa con Acelga Salteada 35.00 / 55.00**
Stir-Fried Quinoa and Swiss Chard with Couve, Mushrooms and asparagus.

Soups/Purees

- 5.00 (16oz) 10.00 (32oz)**
- Potaje de Frijoles Negros Valdes-Fauli**
Valdes-Fauli Black bean soup with Roasted red Bell Pepper
- Manestra de Frijoles Blancos Pimiento Mirasol**
Peruvian Vegetarian White Bean Stew with Mirasol Pepper
- Sopa de Tortilla**
Tomato and Tortilla Soup with Crisp Tortilla and Cheese (optional)
- Potaje de Lentejas**
Vegetarian Lentil Soup
- Sopa de Calabaza con Ajf Cachucha**
Creamy Pumpkin Soup with Cachucha Peppers

Meats and Poultry

Cerdo Entero 12-14 lbs 18.00
Whole Suckling Pig

Pierna de Cerdo 8-12 lbs 8.00
Leg of Pork

Ropa Vieja 85.00 / 150.00
Classic Cuban- Shredded Beef and Peppers Braised in a Wine Sauce

Picadillo 55.00 / 110.00
Cuban-Style Beef Hash

Pollo Rana 14.00
Grilled "Leaping Frog" Style Chicken with Garlic and Cumin Adobo

Pechuga a la Plancha 70.00 / 140.00
Grilled Chicken

Poblano Relleno de Pollo con Chiles, Salsa de Tomate y Queso Manchego 8.00
Poblano Peppers Stuffed with Chicken Braised with Chiles and Cacao Nibs Baked with Fresh Tomato Sauce and Manchego Cheese

Tamales (served with spicy salsas)

Tamal Cubano 6.00
Cuban Tamal

Tamal de Mole Oaxacaqueño 7.00
Oaxacan Chicken Mole Tamal

Tamal de Rajas y Jalapeño 7.00
Chicken Tamal with Strips of Jalapeño

Bollos de Hallacas Venezolanas 6.00
Venezuelan Chicken Tamal

Humitas Chilenas con Albahaca 7.00
Chilean Fresh Corn Basil

Whole Pie

Cuban Chicken Pie 30.00
A Traditional Buttery Crumbly Dough with a Savory Filling of Chicken Braised in a Tasty Sofrito with Olives and Raisins

Tortilla de Patatas Española 30.00
Spanish Potato Omelet (Fritatta)

Salads

Criolla Mixta 20.00 / 30.00

Con Aguacate 35.00 / 45.00
Mixed Green with Avocado

Cubana—de Aguacate, Piña y Mixta 45.00 / 55.00
Cuban Avocado, Pineapple and Mixed Green, Olive Oil Garlic Vinaigrette

Ensalada de Pina Y Calabaza 35.00 / 55.00
Grilled Pineapple and Pumpkin Salad with Pumpkin Seeds and Cacao Nib Vinaigrette

Ensalada de Col Nikei 35.00 / 55.00
Asian Cabbage Slaw with Miso and Peruvian Mirasol Pepper Dressing

Ensalada de Col Roja Guatemalteca 35.00 / 55.00
Guatemalan Red Cabbage Slaw

Anticuchos(Skewers)

Pollo Peruano 3.00
Grilled Skewered Chicken Morsels Marinated Peruvian-Style

Camarones 45.00 Dz
Peruvian-Style Skewered Marinated Shrimp

Morunos 3.00
Skewered Pork Morsels in Spanish Paprika-Garlic Adobo with Pan-Fried Yuca and spicy Sauce

½ Tray Serves 10-12 people

Full Tray Serves 16-20

Sandwiches (can be cut in small pieces)

Cubano 7.00

Pressed Hot Cuban Sandwich- Roast Pork, Ham, Swiss cheese and, Pickle on Cuban bread

Sandwich de Butifarra 9.00

Peruvian-Style Marinated Pork (Jamón del País). Sides of red onion relish with Yellow Andean Pepper and Tomato and Lettuce on Request

Sandwich de Jamón Serrano y Queso Manchego 10.00

Serrano Ham and Manchego Cheese

Sandwich de Zorongollo en pan de Aceitunas de Botija 8.00

Vegetarian Tomatoes and Piquillo Peppers with Manchego and Jalapeño Relish (optional) on Rustic olive bread

Grilled Marinated Chicken 9.00

Pechuga de Pollo Adobado a la Brasa

Cheese

Manchego 15.00 Lb.

Sheep's Milk, Extremadura(Spain)

Valdeon 16.50 Lb.

Blue Cheese (Goat's milk and Cow's milk)
Picos de Europa(Spain)

Mahon 16.50 Lb.

Cow's Milk, Menorca(Spain)

Cheese Platter

12" (Serves 8-12) 125.00

16" (Serves 15-24) 195.00

Olives

Aceitunas Catalanas 11.00 Lb.

Catalan Olives

Aceitunas Negras Peruanas 11.00 Lb.

Peruvian Black Olives

Sausage

Argentinean 9.00 Lb.

Colombian 9.00 Lb.

Fermin Jamon Serrano 18.00 Lb.

Breads

Olive Bread 5.99

Country Bread 3.95

Pies/Dessert

Flan de Vainilla 40.00

Vanilla Flan

Flan de Chocolate 50.00

Chocolate Flan

Milhojas 60.00

Argentinian Millefeuille-Layered Puff Pastry Cake Filled with Dulce de Leche and Walnuts, Malbec Meringue Frosting

Tres Leche 40.00

Tres Leches Cake

Alfajores 1.25 each

Argentinian Creamy Dulce de Leche Cookie

Extras

Assorted Beverages 2.00

Coke – Diet Coke

Sprite – Club Soda

Materva – Bottled Water

Paper Products

Paper Plates

Utensils

Napkins

2.00 p.p