



CARRY-OUT CATERING

MENU

450 CAPISTRANO ROAD PRINCETON-BY-THE-SEA HALF MOON BAY, CA 94019

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For any occasion

Please place your paella order a minimum of 48 hours in advance. Tapas and platters require 24 hours' advance. Delivery available for orders over \$400. With the exception of Paella, all items are prepared on disposable trays and containers. All items available for on-site events. Add 20% to cost of item, plus 20% gratuity for parties of six or more.

Tapas, Salads and Platters

- Mediterranean Olive Mix** (DF) (GF) (V) (V) **\$7.00**
8 oz.
- Marcona Almonds** (DF) (GF) (V) (V) **\$11.00**
8 oz.
- Coastside Salad** (GF) (V) **\$40.00**
Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas. Balsamic vinaigrette on the side. About 10–12 small servings.
- Andaluz Salad** (GF) **\$48.00**
Local mixed organic greens, Spanish onion, Spanish chorizo, Manchego cheese, white asparagus, Manzanilla olives and a house-made roasted-red-pepper Romesco* dressing on the side. About 10–12 small servings.
- Tortilla Española** (GF) (V) **\$30.00**
Traditional potato-and-egg tart with alioli, cut into squares with toothpicks. 9" round.
- Pimientos de Piquillo Relleno de Cangrejo** (GF) **\$88.00**
Roasted Spanish piquillo peppers filled with crab. Alioli on the side. 25 peppers.
- Pimientos de Piquillo Relleno de Queso de Cabra** (GF) **\$63.00**
Roasted Spanish piquillo peppers filled with our soft herbed goat cheese with a balsamic glaze drizzled over or on the side. 25 peppers.
- Spanish Sampler** (GF) **\$125.00**
A large selection of traditional Spanish Jamón Ibérico, queso Manchego, chorizo, fuet, salchicho. Comes with our freshly baked bread. (GF without bread. GF bread is available—add \$25)
- Cheese Platter** (GF) (V) **\$110.00**
A large selection of aged Manchego cheese, goat cheese, brie and Mahon (depends on availability) Comes with our house-made 5-pepper jam, membrillo (quince paste) and freshly baked bread. (GF without bread. GF bread is available—add \$25)
- Vegetarian Pepito Platter** (GF) (V) **\$68.00**
A selection of our freshly baked mini-baguettes filled with our most popular combinations. 20 total/4 each of the following): 1. Manchego cheese with salmorejo 2. Tortilla Española with tomato and alioli 3. Goat cheese with 5-pepper jam 4. Brie with marinated grilled peppers 5. Tapenade with grilled marinated artichokes. Includes our premium sea-salt potato chips (GF bread available—add \$40).

(DF) dairy free | (GF) gluten free | (V) vegetarian | (V) vegan | *contains almonds

- Mediterranean Delight Pepito Platter** (GF) **\$96.00**
A selection of our freshly baked mini-baguettes filled with our most popular combinations. 20 total/ 4 each of the following: 1. Crab with alioli, smoked paprika and spring greens 2. Smoked salmon with capers, Spanish onion and EVOO 3. Manchego cheese with tomato, spring greens and alioli 4. Grilled chicken, tapenade and artichoke hearts 5. Jamón Serrano, romesco* and Tortilla Española. Includes our premium sea-salt potato chips (GF bread—add \$40).

Paellas

- Paella de Mariscos** (GF) **\$450.00**
Saffron-infused bomba rice simmered in a vegetable sofrito with a selection of local seafood—shrimp, calamari, clams, mussels—and Spanish chorizo.
18"— 2 qts, approximately 20 servings
28"— 4 qts, approximately 40 servings
- Paella Mixta** (DF) (GF) **\$600.00**
Saffron-infused bomba rice simmered in a vegetable sofrito with a selection of Spanish chorizo, pork tenderloin and chicken.
18"— 2 qts, approximately 20 servings
28"— 4 qts, approximately 40 servings
- Paella de Verduras** (GF) **\$400.00**
Saffron-infused bomba rice simmered in a vegetable sofrito with a selection of local organic seasonal vegetables.
18"— 2 qts, approximately 20 servings
28"— 4 qts, approximately 40 servings

*Paellas must be ordered a minimum of 48 hours prior to event date/time. We ask for a delivery window of 30 minutes. Pans MUST be returned or collected no later than 24 hours after the event.

Desserts

- Tarta de Santiago** (DF) (GF) (V) **\$28.00**
Flourless almond torte. 9" round cut into bite-sized cubes.
- Manchego Cheesecake Pie** **\$48.00**
Rich, dense and delicious! Topped with a drizzle of dulce de leche. 9" round, approximately 8–10 wedges.
- Colonial Rum Cake** **\$68.00**
Moist vanilla cake with a hint of rum and bathed in a sweet sugar rum glaze. 10" bundt, approximately 16 slices.