



Paellas & Tapas by Savory Roads

Our paellas taste great because we use only the best ingredients available. We use only slow cooked classical chicken, fish or vegetable stocks (vegetarian/vegan paella) made from fresh meats and/or vegetables. All of our stocks are slow cooked for over 24 hours. We use First Cold Press Extra Virgin Olive Oil, Authentic Spanish Saffron, Valencia Paella Rice D.O. (we do not use parboiled rice) and Spanish paprika. ALL OF OUR PAELLAS ARE GLUTEN FREE.

Beware of imitators! There are plenty of paella services passing parboiled rice or sushi rice for true paella rice, and using water with chicken bouillon instead of a true classic stocks.

WE REQUIRE A MINIMUM OF 25 (TWENTY-FIVE) SERVINGS PER PAELLA.

ALL OF OUR PAELLAS ARE A LA CARTE, AND COME WITH A SIDE OF CRUSTY FRENCH BREAD.

Paella de Granja - Chicken & Chorizo

Chicken and Chorizo Paella Made with: Valencia Rice, boneless Chicken Breast, Spanish Garrofon Beans, Tomatoes, Spanish Chorizo (Doña Juana Brand), Bell Peppers, Onions, Garlic perfectly seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella de Cortijo - Chicken, Pork & Chorizo

Chicken, Pork & Chorizo Paella Made with: Valencia Rice, boneless Chicken Breast, Pork Loin, Pork Spare Ribs, Spanish Garrofon Beans, Tomatoes, Spanish Chorizo (Doña Juana Brand), Bell Peppers, Onions, Garlic perfectly seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella Mixta - Chicken, Seafood and Chorizo Paella

Seafood and Chicken Paella The most popular paella in California. Made with: Valencia Rice, boneless Chicken Breast, Shrimp, Calamari, Mussels, Clams, Spanish Garrofon Beans, Tomatoes, Spanish Chorizo (Doña Juana Brand), Bell Peppers, Onions, Garlic perfectly seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella Valenciana

Authentic Valencia Style Paella - This is our version of the true Valencia Style Paella. Made with boneless Chicken Breast, Rabbit, Spanish Garrofon Bean, Green Beans, Artichokes, Asparagus, Escargots, Bell Peppers, Tomatoes, Valencia Rice, seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paellas (continued)

Paella Marinera - Seafood Paella

Seafood Paella - Made with Valencia Rice, Shrimp, Calamari, Mussels, Clams, Bay Scallops, Garrofon Beans, Bell Peppers, Onions, Tomatoes, and Spanish Saffron, and topped with roasted piquillo peppers. All of our Paellas are made with fresh stocks. Made with fresh fish stock.

Paella Marinera Deluxe- Seafood Paella Deluxe

Seafood Paella - Made with Valencia Rice, Jumbo Shrimp, Calamari, Mussels, Clams, Fish, Bay Scallops, Garrofon Beans, Bell Peppers, Onions, Tomatoes, and Spanish Saffron, and topped with roasted piquillo peppers. All of our Paellas are made with fresh stocks. Made with fresh fish stock.

Vegetarian Paella

Vegetarian Paella: All Vegetables Paella made with vegetable stock , Valencia Rice, Onions, Tomatoes, Garlic, seasonal vegetables like: Red Bell Peppers, Eggplants, Artichokes, Asparagus, Green Beans, Green, Spanish Garrofon Beans, Assorted Mushrooms, Snap Peas, Roasted Garlic, and delicately accented with Spanish Saffron and truffle oil, and topped with roasted piquillo peppers.

Paella en Tinta Negra

Paella en Tinta Negra: A Catalan alternative to the classic Paella Valenciana. This paella style rice is made with Valencia Rice which is scented with the ink of cuttlefish and spices. It contains, calamari rings, shrimp, Green Bell Peppers, Roasted Garlic, Parsley, Tomatoes and a blend of Spanish Paprikas.

CUSTOMIZE YOUR PAELLA

You can also customize your paella by selecting the ingredients that you really like. We offer everything from Lobster, Pork, Jumbo Shrimp, Scallops, Fresh Tuna, Crab, Boneless Organic Chicken, Chicken Drumettes, .

E-mail or call us for a special quote. Email - info@savoryroads.com as pricing is based on current market pricing.

PRICING: * Cost is per person. It includes one Chef, set-up 2 hours before serving time, cooking and serving buffet style. Pricing does not include gratuity.

Paella Fiesta Combo

Paella Fiesta Combo - Includes the following: *Paella Mixta, Gazpacho Shooters, Chorizo & Cheese Tapas, Spanish Tortilla, Mixed Baby Greens Salad with Balsamic Vinegar Dressing, and French Bread - NO SUBSTITUTIONS*



Tapas for Paella

Chorizo, Queso, & Mebrillo Iberico - Assorted cheeses and sausages from Spain, including Manchego Cheese, Soria Chorizo, Pamplona, Salchichón de Vic, and Membrillo Paste.

Aceitunas - Imported Spanish Green and Black Olives stuffed with roasted red bell peppers and seasoned in our house special blend of spices.

Ensalada de Sandía y Calamar - Watermelon salad with grilled calamari, red onions, infused with a mint/tarragon lime dressing.

Escalivada, Roasted vegetable salad (Eggplant, Bell Peppers, Onions, Garlic, Tomatoes) Served Cold.

Ensalada Clasica Assorted seasonal greens, dressed with a olive oil and red-wine vinaigrette.

Ensalada de Frutas - Seasonal Fruit Salad with melons, stone fruit, and berries.

Tortilla de Patatas - Spanish potato omelet made with potatoes slowly poached in extra virgin olive oil, caramelized onions, eggs & spices. Good for 16 appetizers.

Croquetas de Jamon - Spanish style croquettes made with ham, cheese, and spices, perfectly breaded and fried until golden brown.

Empanadas Clasicas - A Spanish and Latin American Favorite, Our Empanadas (Turnovers) are made with perfectly seasoned beef, chicken or spinach and cheese.

Empanadas Criollas- A Latin American Favorite, Our Corn Empanadas are made with perfectly seasoned beef, chicken or Vegan Beef Alternative. These Empanadas are 100% gluten free.

Escalivada, Roasted vegetable salad (Eggplant, Bell Peppers, Onions, Garlic, Tomatoes) Served Cold.

Cuban Potato Croquettes - A classic Cuban appetizer, seasoned ground beef filled potato croquettes served with a spicy Habanero aioli. 2 p/p

Tostones Tradicional: Twice fried green plantains lightly seasoned with sea salt and served with a Tangy Garlic Sauce (Mojo de Ajo) minimum order of 25 of each. 3 p/p

Tostones Rellenos with your choice of: Avocado Cucumber Salad, Tiny Shrimp Ceviche, or Ropa Vieja (shredded beef) minimum order of 25 of each.

Jamon con Melon - Sweet melon balls, wrapped with Spanish Ham.

Datiles Rellenos - Cabrales Bleu Cheese Stuffed Dates Wrapped with bacon, topped with a balsamic vinegar glaze

Tapas for Paella (continued)

Berenjena Cordobesa - *-A traditional delicious tapa from Cordoba, Spain. Perfectly Fried Eggplant topped with molasses. Served in sustainable bamboo cones. minimum order of 25 of each.*

Gazpacho Andaluz Shooters - *Shooters of an authentic classic cold Gazpacho Andaluz made with ripe tomatoes, bell peppers, Spanish Extra Virgin Olive Oil & Sherry Vinegar*

Salmorejo - *A cold soup from Cordoba, made with tomatoes, bread, garlic and olive oil.*

Gambas Andaluzas - *Shrimp (26/30) perfectly cooked in a seasoned brine and served cold with crusty bread.*

Ecuadorian Ceviche - *Ceviche is a method of cooking sea food in South America. Our Ecuadorian Style Ceviche is made with Shrimp marinated in fresh Citrus Juice and perfectly seasoned with tomatoes, spices, and topped with a green plantain chip.*

We require a minimum of 25 people. For orders of less than 25 persons, we offer a free delivery service, or we can cook the paella for your guests for an additional fee, or you may arrange for the delivery time. Please contact us for details. Our services include one chef and assistant. If your event requires additional staff, you will be notified prior to the date.

Sales tax and gratuity are not included in the cost of the food Mileage charges will be added for parties outside Los Angeles County.

DISPOSABLE UTENSILS FEE:

If you need us to provide high quality utensils, plates, utensils and napkins \$2.00 per person

Fancy disposable utensils, plates and napkins are \$4.00 p/p

Prices are subject to change without notice unless your contract is locked in, in which case the contract precedes price list.