



Tapas by Savory Roads

SALADS:

Ensaladilla Rusa - Spanish style potatoe salad, with peas, carrots, paprika, ñora peppers, olives, hard-boiled eggs, and roasted bell peppers.

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

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

Caesar Salad Our Classic Caesar Salad made with Romaine Lettuce, crotons, and our creamy dressing..

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

CLASSIC TAPAS:

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

Aceitunas - Spanish Olives stuffed with roasted red bell peppers.

Pa amb Tomàquet - Crusty rustic bread topped with garlic and ripe tomatoes, a Spanish Classic. Serrano Jam (optional)

Tortilla de Patatas - Spanish potato omelet made potatoes slowly poached in extra virgin olive oil, caramelized onions, eggs and spices.

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.

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 - Gazpacho's richer, deeper, Spanish cousin is a cool, creamy tomato soup that transcends seasonality. Garnished with diced Iberico Ham and Hard Boiled Egg.

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

Escalivada con Gambas, Roasted vegetable salad served with shrimp.

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



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FUSION TAPAS:

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

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

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

Montaditos: Toasted French Bread Canapés served with your choice of: **(Can be ordered in multiples of 25 portions per type)** Caramelized Tomatoes with Anchovies; Cabrales Cheese; Apples & Toasted Walnut; Caramelized Tomatoes and Serrano Ham; Green Olives Tapenade with Roasted Peppers; Roasted Eggplant Spread w/Roasted Pork Sirloin; Smoked Salmon over Cream Cheese .3 p/p

Pinxos de Pollo - Grilled Chicken Breast Skewers, with bell peppers, onions and red wine reduction sauce.

Pinxos de Rez - Grilled skirt steak skewers, with bell peppers, onions topped with a chimichurri sauce.

Capri Mozzarella Skewer - Fresh Mozzarella cheese, toy box tomatoes & fresh basil, topped with handmade balsamic reduction.

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.

Banderillas de Aceitunas, Tomate, Queso y Anchoas: Skewers of Olives, Tomatoes, Cheese, and Anchovies, dressed in the a garlic olive oil sauce. 2 p/p

Stuffed Baby Bells: Baby Bell Peppers stuffed with cheese, walnuts. 2 p/p

Stuffed Piquillo Peppers with Crab: Piquillo peppers stuffed with imitation crab salad and topped with balsamic reduction. 2 p/p - Minimum of 25 servings

Tortitas de Cangrejo - Crab cakes topped with smoked paprika aioli dipping sauce.

Broiled Mussels a la Japonesa - Broiled New Zealand Mussels topped with a delicious Japanese spicy sauce.

Gambas Andaluzas - Shrimp (26/30) perfectly cooked in a seasoned brine and served cold with crusty bread.
\$9.95 (6 p/p)

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.

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.

www.savoryroads.com - Tel 818-448-5185