

CAVAS *Chef Ana*

FRIDAY and SATURDAY Eight-Course Pre-Fix Menu

Welcome Committee

Chef Ana's Cheese Option of the Day

*Pan de Queso - Yucca flour cheese bread with Spanish tomato jam -GF

Or *Provoletta - Grilled provolone cheese with

Paired with house made Gancia (lemon, orange, Rosemary, peppercorn, vodka base aperitif)

Aperitivo (Amuse Bouche) GF

Humitas - Roasted sweet corn, white wine, cream cheese and red chili peppers crème.

Tabla (Board) GF

Spanish Serrano ham, Manchego cheese and tomato jam, served with rustic house made bread (ask for GF option), olives and olive oil / fresh Rosemary

Fresca (Fresh) GF

Avocado, roasted mango, sweet corn, tequila, honey, cilantro, onions, chipotle and lemon juice; served on lettuce leaf.

Entrada (Apetizer)

Empanada de carne (beef empanada)

Baked dough filled with cooked ground beef, sauté onions, olives, hard boiled eggs, raisins, cumin and sugar. Served with chimichurri sauce.

Empanada de cerdo (pork empanada)

Baked dough filled with slow cooked pork, caramelized onions and goat cheese. Served with chimichurri sauce.

Gluten Free option: Mushrooms a la Pepa with corn tortillas.

Principal (Main)

Pato y Puree (Duck and Puree) GF

Roasted duck breast served with mashed potato, leeks, cream and radish puree. Served with orange / triple-sec glaze and candied oranges.

Carnero y Pimiento (Lamb and Roasted Red Pepper) GF

Baby New Zealand grass fed lamb, marinated on Spanish vermouth served with stuffed pepper with chorizo, goat cheese and almonds, side of salsa verde (almonds, olive oil, parsley)

Postre (Dessert)

Mini Spanish Flan / Cardenal de Mendoza Dulce de Leche / Chantilly

Mini Spanish Bread Pudding / Toasted Almonds / Brandy Raisins / Cinnamon Chantilly

Café y Turrón (Coffee and Nugat)

Coffee with whipped crème and house made nugat (dates, Cardenal de Mendoza Brandy and walnuts)

Price p/p: \$60.00 + 20% event fee + 8.4 % tax

Extra: Wine pairings Cava, Spanish white and red, and brandy (3oz each)

\$35.00 plus 20% event fee + 8.4 % tax

Menus rotates seasonally

GF: Gluten Free - Ve: Vegetarian - V: Vegan

“Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs, May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.”