

LA TABERNA DEL  
**ALABARDERO**  
SEATTLE

**COCKTAIL MENU**

**Food will be served for 2 hours  
(Includes 3 units of each per person)**

Tostadita de Jamon Serrano a la Catalana  
**Serrano Ham on Toast rubbed with Fresh Tomato and Garlic, Catalan Style**

Tacos de Queso Idiazabal Servido en Hogaza de Pan  
**Idiazabal Cheese Cubes Served in a Bread Shell**

Pintxo de Pimiento y Bacalao Rebozado  
**Codfish Orly with Pepper**

**Seleccion de Tortillas Españolas**  
**Assortment of Potato Omelets ø**

Brocheta de Langostinos y Bacon  
**King Prawn and Bacon Brochette ø**

Croquetas Caseras  
**Homemade Croquettes**

Chorizo al Horno  
**Baked Chorizo ø**

\$34 per person (tax and service charge not included)

**Add 15.00\$ per Person and choose two types of the following Paellas:**

Paella Marinera  
**Fish and Seafood Paella ø**

Paella de Verduras  
**Vegetable Paella ø**

**Paella de Chorizo**  
**Chorizo Paella ø**

Paella Valenciana  
**Traditional Paella ø**

Paella Negra  
**Squid Ink Paella ø**

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**Add 1.50\$ per Person for each of the following tapas:**

Chupito de Gazpacho  
**Gazpacho Shot**

Brocheta de Calamares Rebozados  
**Fried Squid Brochette**

Tortilla de Chorizo

**Potato Omelet with Chorizo ø**

Cuchara de Pulpo y Crema de Patata  
**Tapas Tasting Spoon with Octopus and Cream of Potato ø**

**Add 2.00\$ per Person for each of the following tapas:**

Gamba en Gabardina  
**Shrimp Orly**

Pimientos del Piquillo Rellenos de Ensalada de Cangrejo  
**Piquillo Peppers Stuffed with Crab Salad ø**

Taco de Lomo de Cerdo con Salsa de Queso y Pasas

**Pork Loin Cube with Cheese Sauce and Raisins ø**

Tostada de Salmon con Olivada de Aceitunas Negras  
**Salmon on Toast with a Black Olive Spread**

Brocheta de Verduras Gabardina  
**Vegetable Orly Brochette**

ø Gluten Free

**Note: Please inquire about any additions, changes or substitutions to these menus as they will result in price changes.**