

La Boca Pick-Up Platters

Pintxos

Basque style tapas served on Sage Bakehouse Baguette.

Can be made on gluten free bread for an additional \$10.00

Each platter serves approximately 12 ppl

Mixed Pintxos - Chef's selected mix of the following Pintxos - \$60

Boqueron Pintxos - white anchovies on pan con tomate- \$72

Jamón Pintxos - Jamon Serrano + Manchego on baguette - \$72

Chorizo Pintxos - Chorizo Ibérico + Idiazabal on baguette w/ fig spread - \$72

Red Pepper Pintxos - roasted red peppers and Queso de Cabra - \$48

Apple Pintxos - grilled apple with Manchego and saffron honey - \$48

Hummus Pintxos - Moroccan carrot hummus on crostini - \$48

Tapas

Each platter serves approximately 12 ppl

Alcachofa Skewers - grilled artichokes with Queso de Cabra - \$48

Bacon Dates - fried dates wrapped in bacon - \$24

Tortilla Espanola - Spanish potato + onion omelet with almond Romesco - \$48

Salmon Nachos - Smoked salmon on wonton chip with mint aioli - \$72

Tablas

Curated Boards of Spanish Meat and Cheeses

Served with crostini, pickles and house accompaniments.

Each tabla serves approximately 12 ppl

Tabla de Quesos - Selection of 3 Spanish cheeses - \$144

Tabla Mixta - Selection of 2 Spanish meats and 2 Spanish cheeses - \$168

Tabla de Carnes - Selection of 4 Spanish meats - \$192

Paellas

1 Serving per person

Paella Classica - Saffron rice, chicken, chorizo, mussels, shrimp, roasted red bell peppers + English peas - \$28 (per person)

Vegetarian Paella - Saffron rice, kale, mushrooms, artichokes, roasted red bell peppers + English peas - \$22 (per person)

Postres

Each platter serves approximately 12 ppl

Polvorones - Spanish Pecan Wedding Cookies - \$27

Platters can be ordered a minimum of 24 hours in advance to be picked up at La Boca at 72 West Marcy Street, in Downtown Santa Fe.

Served on ceramic platters & cutting boards or disposable containers.