



Tapas y Pasapalitos

Aka
Small plates & hors d'oeuvre

Please choose from the following menu HD's

Frio/ Cold

Guacamole & pico de gallo on corn chips
Pan-seared scallops and salsa crudo
Mini watermelon, feta & mint summer salad on a serving spoon

Caliente/ Hot

Colombian style tamarind chicken brochettes
Chicken or beef empanadas w/ pico de gallo
Mexican style Chilli con carne [vegetarian option as well] on a serving spoon
Mini grilled cheese sandwich [caramelised onions & Manchego cheese]

Vegetariano/ Vegetarian

Mini Caprese [queso fresco, cherry tomato, basil & EVO]
Vegetarian empanadas w/ salsita
Roasted calabaza squash, caramelised onions w/ fresh thyme on a serving spoon

Please choose from the following tapas menu

Arepas [cornmeal patties] stuffed w/ chicken & avocado salad
Cuban style mini stew of chick pea, malanga, tomatoes, onions & chorizo
Exotic mushrooms, asparagus, shallots & lavender potatoes [v]
Fresh fava beans, potatoes, onion & tomato stew w/ garlic croutons [v]
Pan Al tomate [Spanish style bruschetta]
Grilled rib eye steak & papaya salsa
Gambas al ajillo [garlic shrimps w/ crostini & tomato]
Pan seared red snapper w/ *choclo salsa [*white Peruvian corn]
King mushroom, sweet peppers, Manchego cheese & siki-siki
Ontario Heirloom tomatoes, basil, fresh Fior di latte & extra virgin olive oil
Sabrosito's ponzu shrimp dumplings w chayote relish [vegetarian option available]
Spanish omelette & watercress w/ roasted garlic aioli
Roasted New Zealand rack of lamb, sweet potato mash & chimichurri
Gazpacho Andaluz [tomatoes, cucumber, onions, peppers, bread, garlic cold soup]
Papas bravas [roasted potatoes, tomato stew & lemon aioli]
Berenjena frita [pan-fried eggplant, oven dried tomatoes, capers, balsamic & basil]
Venezuelan *cachapitas, fresh cheese, tomato, basil & EVO [corn cakes]
Fresh fish tacos, tomatillo salsa, red onion, lettuce
Chupe Peruano- Peruvian-style seafood stew
Pinchos de rez -Herb marinated sirloin steak skewers served with chayote relish

Dulce/ Sweets

Flan caramel y frutas [Spain]
Crème caramel w/ fresh fruit

sabrosito*

Trio of dessert

[chocolate chili truffles, alfajores, sweet plantain, fresh cheese & pistachio]

Spanish & local Latino-American cheese plate w/ quince & croutons

Sweet plantain & dulce de leche empanadas w/ vanilla ice cream

Docinhos de Amendoim- Brazilian sweet peanut croquettes

Depending on the menu prices start from \$45 to \$65 per person food only
Staff, rentals, taxes & service charge applicable