



DESPAÑA
RESTAURANT & MARKET

ENSALADA/SALADS

Individual \$9.00bwl

Catering Bowl (8-10 Servings) \$28

DE LA HUERTA

Romaine, Cucumbers, Asparagus, Artichokes, Cherry Tomatoes

SERRANO

Mixed Greens, Tomatoes, Onions, Serrano Ham and Sheep's Milk Cheese

MARCONA

Mixed Greens, Cow's Milk Cheese, Tomatoes and Marcona Almonds

AGUACATE

Romaine Lettuce, avocados, plum tomatoes, Spanish Onion

MEAT AND CHEESE PLATTERS

Mix and match four types of meats and cheeses.

Served with Marcona Almonds or Manzanilla Olives

Small \$65 Medium \$90 Large \$110

Cheese Guide

GARROXTA

Goat's Milk, Semi-Soft Texture, Aroma of Nuts, Almonds and Mushrooms

IDIAZABAL

Sheep's Milk, Firm and Dry in Texture with Nutty and Buttery Flavor

MAHON

Cow's Milk, Buttery Sharp, Slightly Salty, Sweet and Nutty Flavor

MANCHEGO

Sheep's Milk, Hard Texture, Very Aromatic, Hints of Butter and Almonds

RONCAL

Sheep's Milk, Firm Texture with Hints of Nuts and Black Pepper

VALDEON

Mixed Milk, Bleu Cheese, Slightly Firm Texture with a Spicy Background

Meat Guide

CHORIZO

Spanish Cured Pork Sausage Seasoned with Paprika

SALCHICHON

Spanish Cured Pork Sausage Seasoned with Salt and Pepper

LOMO EMBUCHADO

Spanish Cured Pork Loin

JAMON SERRANO

Spanish Cured White Pig Ham

All Catering Deliveries Subject to 18% Service Charge
upcoming events

Follow us on Social Media for

TAPAS

PAN CON TOMATE \$3.50pp

Rustic Bread with Tomato Garlic Spread

TARTAR DE SALMON \$7pp

Wild Caught Atlantic Salmon Tartar with Spanish Guacamole and a Caper Berry Sauce

TORTILLA DE PATATAS \$3.50pp

Traditional Spanish Potato, Onion & Egg Omelet served with Rustic Bread and Alioli

TOSTA DE PULPO \$7pp

Octopus, Alioli and Tomato Garlic Sauce on Rustic Bread

TOSTA DE GAMBAS \$7pp

Toasted Artisan Bread with Garlic Sautéed Shrimp and Alioli Sauce

GAMBAS AL AJILLO \$7pp

Sautéed Garlic Shrimp, garnished with Guindilla Peppers

CALAMARES FRITOS \$5.50pp

Fried Baby Squid Served with Piquillo Pepper and Alioli

CROQUETAS DE POLLO \$3.50pp

Traditional Spanish Croquettes of chicken and Creamy Bechamel

CROQUETAS DE SERRANO \$4pp

Traditional Spanish Croquettes of Jamon Serrano and Creamy Bechamel

ALCACHOFAS EMPANADAS \$4pp

Artichoke Heart Fritters Served with Lemon Sauce

CHISTORRA CON PATATAS FRITAS \$4.50pp

Spicy Despaña Sausage with handmade Spanish Style Fries

BERENJENAS FRITAS \$4.50pp

Fried Eggplants Topped with a Cilantro-Ginger Honey Sauce

BUÑUELOS DE BACALAO \$4pp

Deep Fired Cod Fish Fritters with Chef's Secret Sauce

PATATAS BRAVAS \$4.50pp

Fried Potatoes with a Spicy Pimento Alioli Sauce

DATILES CON BACON \$4.50pp

Fried Bacon Wrapped Dates

ALBONDIGAS \$4.75pp

Iberico Pork Meatballs Topped with Hand Cut Skinny Fries

SANDWICH PLATTER

*Minimum of 10 People
Cut in Half's or Quarters*

CHORIZO \$9ea

Our Despaña Brand Chorizo and Manchego Cheese Drizzled with EVO

DESPAÑA \$10ea

Serrano Ham and Creamy Goat Cheese with a Tomato Garlic Spread

EL QUIJOTE \$9ea

Lomo Embuchado and Manchego Cheese with Quince Jam and EVO

PICANTE \$9ea

Spicy Chorizo, Mahon Cheese, Hot Guindilla Peppers, Sliced Tomato and Alioli Sauce

POLLO GUAPO \$9ea

Lightly Breaded Chicken Breast, Lettuce, Tomato and Alioli Sauce

SERRANITO \$11.50ea

Iberico Pork Loin, Mahon Cheese, Fried Green Bell Peppers and Sliced Tomato

VEGETERIANO \$8.50ea

*Oven Roasted Red Peppers, White Asparagus, Olives, Lettuce and Extra Virgin Olive Oil
**Add Manchego Cheese for \$.50*

TORTILLA \$8.50ea

Traditional Spanish Potato Omelet with Alioli and Tomato Spread

PESCAITO \$13ea

Grilled Canadian Salmon Wrap with Avocado, Lettuce, Tomato and Tartar Sauce



PAELLAS

*Ask about our on-site paella shows!
Great for Birthdays, Corporate luncheons and other special occasions*

PAELLA MIXTA \$17pp

Chorizo, Chicken Breast, Sea Bass, and Shrimp

PAELLA NEGRA \$17pp

Calamari, Sea Bass, Shrimp and Mussels in Black Squid Ink Rice

PAELLA DESPAÑA \$17pp

Hot Chorizo, Iberico Pork Loin, and Chicken

PAELLA DE VERDURAS \$17pp

Artichoke Hearts, Organic Asparagus, Broccoli, Green Peas, Yellow Squash and Zucchini

PAELLA MARINERA \$20pp

Calamari, Clams, Mussels, Baby Scallops and Shrimp

ENTREES

All catering orders minimum of 10 people

POLLO AL AJILLO \$17pp

Garlic Sautéed Chicken with Mushrooms and Potatoes in a Butter Sauce

SALMON CON LIMON \$23pp

Atlantic Salmon Filet with Asparagus and Mushrooms in a White Wine

MACARRONES CON CHORIZO \$13pp

Penne Pasta with Manchego Cheese, Serrano Ham, Onions, Garlic, Piquillo Peppers in a Sofrito Sauce

MACARRONES DE LA HUERTA \$13pp

Penne Pasta with Manchego Cheese, Artichoke Hearts, Yellow Squash, Onion, Garlic, Piquillo Peppers in a Sofrito Sauce

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POSTRES

FLAN DE HUEVO \$35

Sweet and Creamy Caramel Sauce Over Silky Custard

TARTA DE SANTIAGO \$32

Sweet Almond Cake with Powdered Sugar

FRUTA FRESCA DE TEMPORADA \$10 LB

Seasonal Fresh Fruit Salad

GLUTEN FREE CHOCOLATE CAKE \$32

BEBIDAS

COFFEE \$25

96oz Box of Regular or Decaf Coffee including cups, sugar & Creamers

FUENSANTA MINERAL WATER \$5

Still And Sparkling Water from Natural Springs of Asturias, Spain 1.0 L

PELEGRINO MINERAL WATER \$6

Sparkling Natural Mineral Water 1.0 L

IMPORTED KAS SODA \$2.50

Authentic Soda Imported from Spain. Flavors: Orange, Lemon, Apple

CHUFI HORCHATA DRINK

Authentic Spanish imported Drink

DOMESTIC SODA \$2

Coca-Cola, Diet Coke Can

HONEST TEA \$2.75

Flavors: Half & Half, Peach White Tea, Honey Green Tea 16.9 FL OZ Bottle

BAI DRINKS \$3.86

Flavors: Dragonfruit, Malawai Mango, Molokai Coconut, Panama Peach 11.5 FL OZ Can

NANTUCKET BLEND PEACH ORANGE JUICE \$2.75

TROPICANA ORANGE JUICE \$2.75