



## Tapas by Savory Roads

### SALADS:

**Ensaladilla Rusa** - Spanish style potatoe salad, with peas, carrots, paprika, ñora peppers, olives, hard-boiled eggs, and roasted bell peppers.

**Ensalada de Sandia y Calamar** - Watermelon salad with grilled calamari, red onions, infused with a mint/tarragon lime dressing.

**Ensalada Clasica** Assorted seasonal greens, dressed with a olive oil and red-wine vinaigrette.

**Caesar Salad** Our Classic Caesar Salad made with Romaine Lettuce, crotons, and our creamy dressing..

**Ensalada de Frutas** - Seasonal Fruit Salad with melons, stone fruit, and berries.

### CLASSIC TAPAS:

**Chorizo, Queso, & Mebrillo Iberico** - Assorted cheeses and sausages from Spain, including Manchego Cheese, Soria Chorizo, Pamplona, Salchichón de Vic, and Membrillo Paste.

**Aceitunas** - Spanish Olives stuffed with roasted red bell peppers.

**Pa amb Tomàquet** - Crusty rustic bread topped with garlic and ripe tomatoes, a Spanish Classic. Serrano Jam (optional)

**Tortilla de Patatas** - Spanish potato omelet made potatoes slowly poached in extra virgin olive oil, caramelized onions, eggs and spices.

**Croquetas de Jamon** - Spanish style croquettes made with ham, cheese, and spices, perfectly breaded and fried until golden brown.

**Empanadas Clasicas** - A Spanish and Latin American Favorite, Our Empanadas (Turnovers) are made with perfectly seasoned beef, chicken or spinach and cheese.

**Empanadas Criollas**- A Latin American Favorite, Our Corn Empanadas are made with perfectly seasoned beef, chicken or Vegan Beef Alternative. These Empanadas are 100% gluten free.

**Gazpacho Andaluz Shooters** - Shooters of an authentic classic cold Gazpacho Andaluz made with ripe tomatoes, bell peppers, Spanish Extra Virgin Olive Oil & Sherry Vinegar

**Salmorejo** - Gazpacho's richer, deeper, Spanish cousin is a cool, creamy tomato soup that transcends seasonality. Garnished with diced Iberico Ham and Hard Boiled Egg.

**Escalivada**, Roasted vegetable salad (Eggplant, Bell Peppers, Onions, Garlic, Tomatoes).

**Escalivada con Gambas**, Roasted vegetable salad served with shrimp.

**Gambas Andaluzas**, Shrimp (26/30) perfectly cooked in a seasoned brine and served cold with crusty bread.



## Tapas by Savory Roads (Page II)

### FUSION TAPAS:

**Cuban Potato Croquettes** - A classic Cuban appetizer, seasoned ground beef filled potato croquettes served with a spicy Habanero aioli. 2 p/p

**Jamón con Melon** - Sweet melon balls, wrapped with Spanish Ham.

**Dátiles Rellenos** - Cabrales Bleu Cheese Stuffed Dates Wrapped with bacon, topped with a balsamic vinegar glaze.

**Montaditos:** Toasted French Bread Canapés served with your choice of: **(Can be ordered in multiples of 25 portions per type)** Caramelized Tomatoes with Anchovies; Cabrales Cheese; Apples & Toasted Walnut; Caramelized Tomatoes and Serrano Ham; Green Olives Tapenade with Roasted Peppers; Roasted Eggplant Spread w/Roasted Pork Sirloin; Smoked Salmon over Cream Cheese .3 p/p

**Pinxos de Pollo** - Grilled Chicken Breast Skewers, with bell peppers, onions and red wine reduction sauce.

**Pinxos de Rez** - Grilled skirt steak skewers, with bell peppers, onions topped with a chimichurri sauce.

**Capri Mozzarella Skewer** - Fresh Mozzarella cheese, toy box tomatoes & fresh basil, topped with handmade balsamic reduction.

**Tostones Tradicional:** Twice fried green plantains lightly seasoned with sea salt and served with a Tangy Garlic Sauce (Mojo de Ajo) minimum order of 25 of each. 3 p/p

**Tostones Rellenos** with your choice of: Avocado Cucumber Salad, Tiny Shrimp Ceviche, or Ropa Vieja (shredded beef) minimum order of 25 of each.

**Banderillas de Aceitunas, Tomate, Queso y Anchoas:** Skewers of Olives, Tomatoes, Cheese, and Anchovies, dressed in the a garlic olive oil sauce. 2 p/p

**Stuffed Baby Bells:** Baby Bell Peppers stuffed with cheese, walnuts. 2 p/p

**Stuffed Piquillo Peppers with Crab:** Piquillo peppers stuffed with imitation crab salad and topped with balsamic reduction. 2 p/p - Minimum of 25 servings

**Tortitas de Cangrejo** - Crab cakes topped with smoked paprika aioli dipping sauce.

**Broiled Mussels a la Japonesa** - Broiled New Zealand Mussels topped with a delicious Japanese spicy sauce.

**Gambas Andaluzas** - Shrimp (26/30) perfectly cooked in a seasoned brine and served cold with crusty bread.  
**\$9.95 (6 p/p)**

**Ecuadorian Ceviche** - Ceviche is a method of cooking sea food in South America. Our Ecuadorian Style Ceviche is made with Shrimp marinated in fresh Citrus Juice and perfectly seasoned with tomatoes, spices, and topped with a green plantain chip.

### DISPOSABLE UTENSILS FEE:

*If you need us to provide high quality utensils, plates, utensils and napkins \$2.00 per person*

*Fancy disposable utensils, plates and napkins are \$4.00 p/p*

**Prices are subject to change without notice unless your contract is locked in, in which case the contract precedes price list.**

[www.savoryroads.com](http://www.savoryroads.com) - Tel 818-448-5185