

COMER
BEBER
JUGAR

Thank you for considering Vaca for your next event!

Please review the following menu options for both food and drink. Be sure to note, beverages are **NOT INCLUDED** under food packages. All of our food is served family style. The time for each event is limited to 3 hours and 8% tax and 20% gratuity is **NOT INCLUDED** in package price. Please select your menu choice no later than 48hrs in advance of your party date/time. In addition, beverage packages are not available without a chosen food package.



RIOJA

BEVERAGE MENU

\$25 PER PERSON FOR 1 HOUR, INCLUDES:

Sodas
Draft beers
Wines by the glass

ANDALUSIA

BEVERAGE MENU

\$40 PER PERSON FOR 3 HOURS, INCLUDES:

Sodas
Draft beers
Wines by the glass
House signature cocktails
Liquor (exclude top shelf)



GRANADA MENU

\$65 PER PERSON

** NOT AVAILABLE DURING MONTH OF DECEMBER

HORS D'OEUVRES

**CHORIZO DE POMPLONA
MANCHEGO**

TAPAS (Select two)

OLIVOS MIXTOS

Mixed marinated olives, confit garlic, pickled onions, caper berries

PAN CON TOMATE

Toasted bread, garlic, olive oil, tomato pulp

ENSALADA DE COL RIZADA

Kale salad, toasted quinoa, green asparagus, lemon poppy seed vinaigrette, cabrales blue cheese

CROQUETAS DE POLLO

Creamy chicken fritters

LA BOLA

Crispy potato balls, ground beef, aioli, spicy tomato sauce

ALBONDIGAS

Roasted lamb meatballs, lemon-yogurt, cucumbers

MEATS (Select one)

HANGAR STEAK

SALMON

PAELLAS (Select One)

PAELLA DE CARNE

Meat Paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, garlic aioli, bomba rice

PAELLA DE VEGETALES

Vegetable paella, roasted vegetables, fideuà, saffron aioli

SIDES (Select two)

PATATAS BRAVAS

Spicy potatoes, tomato sauce, garlic aioli

BRUSELAS

Brussels sprouts, chorizo, sherry gastrique

COLIFLOR

Roasted cauliflower, tahini, raisins, lemon

MAÍZ

Charred corn, lime, pimentón, idiazabal

DESSERT (Select one)

MAMA SANTANA FLAN

CREMA CATALANA

TRES LECHES



SEVILLA MENU

\$85 PER PERSON

HORS D'OEUVRES

**CHORIZO DE POMPLONA, JAMÓN SERRANO
FERMIN, IDIAZABAL, MANCHEGO**

TAPAS (Select Three)

OLIVOS MIXTOS

Mixed marinated olives, confit garlic,
pickled onions, caper berries

PAN CON TOMATE

Toasted bread, garlic, olive oil, tomato
pulp

ENSALADA DE COL RIZADA

Kale salad, toasted quinoa, green
asparagus, lemon poppy seed vinaigrette,
cabrales blue cheese

CROQUETAS DE POLLO

Creamy chicken fritters

LA BOLA

Crispy potato balls, ground beef, aioli,
spicy tomato sauce

ALBONDIGAS

Roasted lamb meatballs, lemon-yogurt,
cucumbers

PULPO A LA GALLEGA

Warm Spanish octopus, fingerling
potatoes, pimenton and Spanish olive oil

CANELLON DE POLLO AHUMADO

Smoked chicken cannelloni, foie gras
sauce, sherry reduction

MEATS (Select Two)

**HANGAR STEAK, FLAT IRON
SALMON, SKIRT STEAK**

PAELLAS (Select Two)

PAELLA DE CARNE

Meat Paella, pork belly, chorizo,
blood sausage, duck confit, beef
cheek, garlic aioli, bomba rice

PAELLA DE VEGETALES

Vegetable paella, roasted vegetables,
fideuà, saffron aioli

PAELLA DE MARISCOS

Seafood paella, prawns, clams,
mussels, octopus, saffron bomba rice,
garlic aioli

SIDES (Select Two)

PATATAS BRAVAS

Spicy potatoes, tomato sauce,
garlic aioli

BRUSELAS

Brussels sprouts, chorizo,
sherry gastrique

COLIFLOR

Roasted cauliflower, tahini,
raisins, lemon

MAÍZ

Charred corn, lime, pimentón,
idiazabal

DESSERT (Select Two)

MAMA SANTANA FLAN

CREMA CATALANA

TRES LECHES



— BARCELONA MENU —

\$95 PER PERSON

HORS D'OEUVRES

CHORIZO DE POMPLONA, JAMÓN SERRANO FERMIN, JAMÓN DE PATO, IDIAZABAL, ROCINANTE, MANCHEGO

TAPAS (Select Four)

OLIVOS MIXTOS Mixed marinated olives, confit garlic, pickled onions, caper berries

PAN CON TOMATE Toasted bread, garlic, olive oil, tomato pulp

ENSALADA DE COL RIZADA Kale salad, toasted quinoa, green asparagus, lemon poppy seed vinaigrette, cabrales blue cheese

CROQUETAS DE POLLO Creamy chicken fritters

LA BOLA Crispy potato balls, ground beef, aioli, spicy tomato sauce

ALBONDIGAS Roasted lamb meatballs, lemon-yogurt, cucumbers

ERIZOS CON HUEVO Fresh sea urchin scrambled eggs, miso butter toast

PULPO A LA GALLEGA Warm Spanish octopus, fingerling potatoes, pimento and Spanish olive oil

CANELON DE POLLO AHUMADO Smoked chicken cannelloni, foie gras sauce, sherry reduction

HIGADO DE PATO Seared foie gras, roasted stone fruit, pomegranate molasses, pistachio

MEATS (Select Two)

**HANGAR STEAK, FLAT IRON
SALMON, SKIRT STEAK**

PAELLAS (Select Two)

PAELLA DE CARNE Meat Paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, garlic aioli, bomba rice

PAELLA DE VEGETALES Vegetable paella, roasted vegetables, fideuà, saffron aioli

PAELLA VALENCIANA Scallop, shrimp, chicken, chorizo, saffron bomba rice, saffron aioli

PAELLA DE MARISCOS Seafood paella, prawns, clams, mussels, octopus, saffron bomba rice, garlic aioli

SIDES (Select Three)

PATATAS BRAVAS

Spicy potatoes, tomato sauce, garlic aioli

BRUSELAS

Brussels sprouts, chorizo, sherry gastrique

COLIFLOR

Roasted cauliflower, tahini, raisins, lemon

MAÍZ

Charred corn, lime, pimentón, idiazabal

DESSERT (Select Two)

MAMA SANTANA FLAN

CREMA CATALANA

TRES LECHES



CREDIT CARD AUTHORIZATION

RESERVATION DATE AND TIME: _____

NAME ON CREDIT CARD: _____

CREDIT CARD TYPE: VISA MASTERCARD AMEX DISCOVER

CREDIT CARD NUMBER: _____

EXP. DATE: _____

PHONE NUMBER: _____

FAX NUMBER: _____

EMAIL ADDRESS: _____

AMOUNT AUTHORIZED: _____

EVENT/RESERVATION NAME: _____

NUMBER OF GUESTS: _____

DINNER MENU CHOSEN: SEVILLA BARCELONA GRANADA

BEVERAGE MENU CHOSEN: RIOJA ANDALUSIA

I HEREBY AUTHORIZE CHARGES TO BE APPLIED TO MY CREDIT CARD FOR EXPENSES INCURRED AT VACA AS LISTED ABOVE. I HEREBY RECOGNIZE AND AGREE TO THE TERMS AND CONDITIONS OF MY CARDHOLDER AGREEMENT AND AUTHORIZE THE LISTED CHARGE(S) AND PERSONALLY AND SOLELY GUARANTEE THIS PAYMENT.

CARD HOLDER NAME (PRINT) _____

CARD HOLDER SIGNATURE _____

DATE: _____

