

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. 7.75% tax and 23% gratuity is **NOT INCLUDED** in package price. Please select your menu choice no later than 48hrs in advance of your party date/time.



# GRANADA MENU

\$85 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

\$105 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, 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, clams, mussels,  
shrimp, octopus, garlic aioli,  
saffron bomba rice

## 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

\$135 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, apple butter, toasted pecans, apple cider glaze

## MEATS (Select Two)

**HANGAR STEAK, 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, clams, mussels, shrimp, octopus, garlic aioli, saffron bomba rice

## 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: \_\_\_\_\_ CVV: \_\_\_\_\_

EXP. DATE: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

FAX NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

AMOUNT AUTHORIZED: \_\_\_\_\_

EVENT/RESERVATION NAME: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

DINNER MENU CHOSEN: SEVILLA BARCELONA GRANADA

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: \_\_\_\_\_

