

# CANTABRICO

Spanish flavors



**B O R N F R O M T H E F I R E**

[WWW.CANTABRICOSF.COM](http://WWW.CANTABRICOSF.COM)

# WELCOME TO CANTABRICO

*Close your eyes.*

*Now open them in Spain.*

*That's exactly what we want your guests to feel.*

*At Cantábrico Spanish Flavors, every recipe is born from tradition, made with the finest ingredients, and infused with the passion of someone who cooks with their heart set on Spain.*

*A catering service designed to bring you the true taste of Spanish cuisine – where tradition and excellence meet to create something that goes far beyond just a meal.*

*Because the best moments aren't left to chance. They're carefully crafted, thoughtfully designed, and served with purpose.*

*We make sure that every event is one of them.*



# MENU

## PAELLAS

*Every paella is cooked live at your event, from the very first stir to the moment it reaches the table.*

*We source our rice exclusively from the Mediterranean coast of Spain, cook with Spanish extra virgin olive oil, and select every ingredient with the same standard: nothing but the best.*

*Authentic Spanish paella has never included chorizo. Ours honors that tradition, without exception.*

**PAELLA DE MARISCO** (Traditional Paella from Spain with Seafood, scallops, and shrimp)

**PAELLA DE POLLO CON VEGETALES** (Traditional Paella from Spain with Chicken and vegetables)

**PAELLA DE VERDURAS** (an option just with vegetables, peppers, artichoke, onions, and more)

**FIDEUA DE MARISCO** (crispy angel hair pasta, with seafood or chicken like you prefer)

## PLATOS PRINCIPALES

### **CARNE DE TERNERA GUISADA CON VERDURITAS**

(Braised beef with garden vegetables and wine sauce)

### **PIMIENTOS DEL PIQUILLO RELLENOS DE BECHAMEL POLLO Y CHAMPIÑONES**

Roasted peppers stuffed with bechamel, chicken, and mushrooms)

### **SOLOMILLO DE CERDO ADOBADO CON PIMENTON DE LA VERA AL HORNO**

(Oven-roasted marinated pork tenderloin with smoked paprika and onions)



# MENU

## CHARCUTEIRE BOARD

### **TABLA DE EMBUTIDO IBERICO**

(Charcuterie board with Lomo ibeico, jamon iberico, salchichon iberico y chorizo iberico)

### **TABLA DE JAMÓN IBERICO**

(Charcuterie board just with the best and authentic jamón ibérico from Spain)

### **TABLA DE QUESOS ESPAÑOLES**

(Cheese board with Iberico cheese, Manchego cheese, Goat and wine cheese, and Mahon cheese)

## DESSERTS

**TARTA DE QUESO ESTILO PAIS VASCO** (Basque cheesecake)

**TARTA DE TRES CHOCOLATES** (delicioso cake with 3 layers of dark chocolate, milk chocolate, and white chocolate)

**TARTA DE FLAN DE QUESO** (Our most famous flan with cheesecake flavor)

**VASITOS MOUSSE DE LIMON** (refresh lemon mousse)



*Thank you for letting us be part of your table.  
It was a true honor to cook for you.*

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