



## MENU

### PAELLA

*Matador Paellas are made with authentic Bomba Rice, Saffron and Extra Virgin Olive Oil imported from Spain. Created with Matador's signature sofrito base and served with delicious roasted garlic and lemon aioli to add depth, richness and spice.*

**Diego Paella - \$16.00 per person**

Chicken, Spanish Chorizo and Fresh Seasonal Vegetables

**Combination Paella - \$17.00 per person**

Chicken, Spanish Chorizo, Shrimp and Fresh Seasonal Vegetables

**Our "Signature" Matador Paella - \$19.00 per person**

Chicken, Spanish Chorizo, Shrimp, Scallops, Mussels and Fresh Seasonal Vegetables

**Baja Paella - \$20.00 per person**

Chicken, Mexican Chorizo, Carnitas, Lobster, Shrimp, Scallops, Clams, Mussels and Jalapeños

**California Paella (Vegan) - \$16.00 per person**

Green Beans, Mushrooms, Sun Dried Tomatoes, Summer Squash, Artichokes Hearts, Asparagus and other Fresh Seasonal Vegetables.

**Mediterranean Paella (Vegan) - \$17.00 per person**

Grilled Eggplant, Chickpeas, Portobello Mushrooms, Green Peas, Kalamata Olives and other Fresh Seasonal Vegetables.

**Carne Paella - \$21.00 per person**

Chicken Drummets, Spanish Chorizo, Carnitas, Bacon, Jamon, Asparagus and Mushrooms.

**"Customize Your Own" Paella - Please ask for pricing**

Our chefs would be happy to work with you and create something delicious specifically for our event.

## SALAD

*All salads include rolls, butter and our house made dressings.*

### **Matador Salad - \$4.00 per person**

Romaine Hearts, Mixed Greens, Cherry Tomatoes, Cucumber, Kalamata Olives, Red Onion, Candied Almonds, Feta Cheese Crumbles and Champagne Vinaigrette.

### **Caesar Salad - \$3.00 per person**

Romaine Hearts, House Made Garlic Croutons, Shaved Parmesan and Caesar Dressing.

### **Calistoga Salad - \$5.00 per person**

Romaine Hearts, Mixed Greens, Red Onion, Shaved Carrots, Walnuts, Red Grapes, Shredded Mozzarella and Blush Wine Vinaigrette.

## TAPAS

*All tapas are bite size and served chilled or room temperature. Perfect for passed appetizers before the main course!*

### **Seasonal Melon Skewers - \$4 per person**

Prosciutto Wrapped Melon with Mozzarella and Basil, Drizzled with Balsamic Reduction.

### **Crostini De Tapenade - \$4 per person**

Olive Tapenade with Burrata Cheese on House Made Crostini.

### **Garlic Shrimp Gazpacho - \$3 per person**

Bright and Refreshing Tomato-Based Soup Loaded with Fresh Vegetables. Served in a Shot Glass and Topped with House Made Crouton Bits, Cucumber and Fresh Herbs.

### **San Felipe Ceviche - \$5 per person**

Shrimp and Scallops Flavored in Citrus, Chiles, Avocado, Cucumber and Tomatoes. Served in Wonton Cups.

### **Mexican Street Corn - \$4 per person**

Charred, Summer, Sweet Corn Mixed with Mexican Crema, Green Onion, Jalepeño, Cilantro, Crumbled Cotija Cheese, Chili Powder and Lime. Served "Off the Cob".

## DESSERT

**Dulce De Leche Mini-Cheesecakes - \$5 per person**

**Lemon Crumble Bars - \$5 per person**

**Assorted Cookies - \$4 per person**

## SANGRIA

**Non- Alcoholic Watermelon Sangria - \$4 per person**

Crisp and Refreshing Fruit Punch with a Splash of Fresh Watermelon Juice and Ginger Beer. Infused with Cinnamon, Rosemary and Other Spices. Alcohol may be added by customer.

*Please note that a \$75 per chef fee will apply to all orders cooked on site. Delivery fees may apply.*

*We ask for all orders to please be placed at least 48 hours in advance.*

*Thank you for your business!!*



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