



Margarita

A meant to be shared seated dinner of Pazo specialties

Reception Tapas

Shared as Guest Mingle

Tonno Crudo, Raw Bigeye Tuna, Chili Oil, Sesame, Chives
Pizza Cristina Buffalo Mozzarella, Tomato & Basil
Goat's Cheese Empanadas, Salsa Brava
Chicken Pintxo, Dates, Rosemary
Marcona Almonds

Seated Dinner

Meant to be shared Platters

Arugula Salad, Clementine, Shaved Parmigiano, Orange Vinaigrette

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Manchego & Manzana Salad, Sheep Milk Cheese, Green Apple, Dates, Marconas

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Scottish Salmon, Spinach, Fingerling Potatoes, Preserved Truffle, Hollandaise

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Arroz La Bomba, Estate Grown Rice, Local Beans, Forest Mushrooms, Mojo Picón

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Bistek Catalonia, Grilled Hanger Steak, Smoked Potatoes, Grilled Local Spring Onions & Romesco Sauce
(or choice of Wood Fired NY Strip, Supplement \$14 per person)

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Broccoli a la Plancha, Pecorino, Chile Oil

After Dinner

For guests to share "family style"

Crispy Hazelnut Chocolate Bars, Mocha Ice Cream & Candied Hazelnuts
Bizcocho Enrollado, Vanilla Orange Roulade, Candied Pignoli, Burnt Orange Caramel Sauce

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Freshly Ground & Brewed Coffee & Decaf

The Margarita menu is priced at \$68 (++) per guest for food & coffee service
9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition

Menus are seasonal and subject to change



Penelope

A meant to be shared seated dinner of Pazo specialties

Reception Tapas

Passed and Shared as Guest Mingle

Manchego & Manzana Pintxo, Sheep's Cheese, Apples & Walnuts
Spiced Veal & Pork Empanadas, Salsa Verde
Chorizo & Pan con Tomate
Arbequina Olives
Sunflower Seed Tuile

Seated Dinner

Meant to be Shared Platters

Arugula Salad, Clementine, Shaved Parmigiano, Orange Vinaigrette
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Scottish Salmon, Spinach, Fingerling Potatoes, Preserved Truffle, Hollandaise
~
Arroz La Bomba, Wood Grilled Chicken & Chorizo
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Grilled Hanger Steak, Smoked Potatoes, Grilled Local Spring Onions & Romesco Sauce
(or choice of Wood Fired NY Strip, Supplement \$14 per person)
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Broccoli a la Plancha, Pecorino, Chile Oil

After Dinner

Crispy Hazelnut Chocolate Bars, Mocha Ice Cream & Candied Hazelnuts
Bizcocho Enrollado, Vanilla Orange Roulade, Candied Pignoli, Burnt Orange Caramel Sauce
Almond Cookies


Freshly Ground & Brewed Coffee & Decaf

The *Penelope* menu is priced at \$56 (++) per guest for food & coffee service
9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition
Menus are seasonal and subject to change.



Mia


A meant to be shared seated dinner of Pazo specialties



Reception Tapas

Passed and Shared as Guest Mingle

Spiced Veal & Pork Empanadas, Salsa Verde
Chorizo & Pan con Tomate
Eggplant Bruschetta
Arbequina Olives
Sunflower Seed Tuile



Seated Dinner

Meant to be Shared Platters

Manchego & Manzana, Sheep Milk Cheese, Green Apple, Dates, Marcona Almond
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Arroz La Bomba, Estate Grown Rice, Local Beans, Forest Mushrooms, Mojo Picón
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Grilled Hanger Steak, Smoked Potatoes, Grilled Local Spring Onions & Romesco Sauce
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Broccoli a la Plancha, Chili & Pecorino



After Dinner

Crispy Chocolate Hazelnut Bars, Candied Hazelnuts
Almond Cookies

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Freshly Ground & Brewed Coffee & Decaf

The Mia menu is priced at \$45 (++) per guest for food & coffee service
9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition
Menus are seasonal and subject to change