

THE TRAVELED CHEF

YOUR PASSPORT TO GLOBAL CUISINE



210.710.1456

Spanish Menu

Tapas

Serrano Ham and Manchego Croquettes
Crunchy bites with Serrano ham and manchego cheese

Charcuterie Board

Various cured meats and cheeses

Shrimp Pimenton

Spicy, succulent gulf shrimp

Salad

Seasonal Ensalada Mixta

Mixed greens, tomato, onion, peppers and cucumber served with red wine vinaigrette

Main Course

Paella

Chicken, chorizo and shrimp simmered in a fresh sofrito

Vegetarian Option

Vegetarian Paella

Dessert

Crema Catalana

Creamy custard served with citrus garnish

www.thetraveledchef.com

tracey@thetraveledchef