



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.

Our "Signature" Matador Paella - \$21.00 per person

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

Diego Paella - \$18.00 per person

Chicken, Spanish Chorizo and Fresh Seasonal Vegetables

Combination Paella - \$19.00 per person

Chicken, Spanish Chorizo, Shrimp and Fresh Seasonal Vegetables

Baja Paella - \$22.00 per person

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

California Paella (Vegan) - \$18.00 per person

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

Mediterranean Paella (Vegan) - \$19.00 per person

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

"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.

House Salad - \$5.00 per person

Romaine Hearts, Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion, Shaved Carrots, Walnuts Pieces and Champagne Vinaigrette.

Caesar Salad - \$5.00 per person

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

TAPAS

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

Seasonal Melon Skewers - \$6 per person

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

Crostini De Tapenade - \$5 per person

Olive Tapenade with Burrata Cheese on House Made Crostini.

Summer Gazpacho - \$4 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 - \$6 per person

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

Mexican Street Corn - \$5 per person

Charred, Summer, Sweet Corn Mixed with Mexican Crema, Green Onion, Jalapeño, 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 \$100 per chef fee will apply to all orders cooked on site. Delivery fees may apply.

Thank you for choosing Matador Paella!!

