

**List of Appetizers by the Chef Carmelo.**

**Trays of 100 und. (They can be 25 as min).**

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* Shrimp and Salmon Mousse 2.75
* Babaganoush (Dip of Eggplants)X lb. 7.00
* Samosas (Hindi) 1.25
* Hummus (Chickpea Dip) x lb. 7,00
* Hammbra (Red Pepper and Paprika Dip) x lb. 8,50
* Mini quiche Lorraine 1,25
* Dolmathes (Stuffed Vine Leaves)X lb. 9,00
* Tartlets stuffed with Roquefort mousse, pears and walnuts 2,50
* Shrimp Timothy and Garlic 1.75
* Oysters in Asparagus Sauce 2.75
* Ham and cheese rolls 1,25
* Meat balls with pomodoro sauce 0,85
* Serrano ham roll 1.75
* Salmon and Cucumber Canapes 1,65
* Stuffed Endives of Salmon 2.25
* Soufflé of Crab with Mushrooms 2.25
* Endives with Cream Roquefort 2.25
* Skewers of Beef tendorloin and Fungi in Butter Sauce with Herbs 2.50
* Currants with Smoked Salmon 1.95
* Thai Tofu Curry 0.95
* Canapés with Prawns and Caviar 2.95
* Croquetas (Varies) 1,00
* Duck Pate with Red Wine Gelatin x lb. 15,00
* Tartaletas de Vegetales 0,95
* Artichoke Heart Antipasto with Garlic Vinaigrette and Smoked Red Paprika 9.00 x lb



* Chicken Yakitory 1.25
* ****Brie cheese canapes with candied figs 1.95
* Chicken cubes in sesame with mango chutney 1.75
* Natural lobster canapes with radish cream 3.50
* Mini Wraps (Varies) 1.50
* Corn tortillas with guacamole 0,95
* Smoked Grouper with Black Bread and Tartar 1.50
* Lobster Canapes to Thermidor 2.95
* Steak Tártare of Mero fish 1.50
* Dice of mero fish to the Dijon 1,25
* Steak Tártare of beef tendorloin 1,85
* Crab Croquettes 1,50
* Corvina Ceviche x lb. 25.00
* Mini Skewer of Seafood 1,50
* Carpaccio canapés of beef tendorloin 1,85
* Mini Fillet Skewer 0,95
* Smoked Mousse Canapes 1,85
* Mini-crêpes de Mariscos 1,50
* Turkey Canapes with Cranberry 1.95
* Mini-crêpes of corn 0.85
* Canapés de Capresa 0,85
* Mini Onion crêpes 0,85
* Roast Beef with Guasacaca 1.50
* Mini-crêpes of cheese 0,85
* Quail Eggs with Pink Sauce 0.95
* Pizzas Miniatures 0.95
* Pork Shanks with Apple Sauce 1.75
* Mushrooms with Ajillo x lb. 8.50
* Taquitos of Ham with Pineapple 0.95
* Spanish Tortilla 0,95



* Celery sticks with Roquefort dip 1,00
* Lumpias Chinese 1,25
* ****Dip Assorted x lb. 5.00
* Dates to Temptation 1.50
* Assorted cheeses tray 35.00
* Octopus a la Gallega x lb. 10.75
* Eggplant vinaigrette x lb 6.50
* Chicken Croquettes 1.25
* Profiteroles with guacamole 1.00
* Cachapitas (corn pancakes) with white cheese 1,25
* Crab Tongs with American Sauce 1.95
* Prunes with Bacon 1.25
* Salmon Roasted 2.25
* Chicken Balls with Sauce 1.25
* Shrimp Ceviche x lb. 30.00
* Farmer Fondue x lb. 20.00
* Serrano ham with melon 1.75
* Tartlets of scallops gratinated 2.50
* Mini Sweets Assorted
* Dumplings (Asian Asparagus in Gral.) 1,25
* Tuna Tataky 1,75
* Prosciutto with Cream Cheese and Pears 1,75
* Oysters Roquefeller 2,25
* Herbal Cheese Canape 0,95
* Chicken cubes with honey 1.65
* Nuts Cheese Canapé 1.25
* Nibs of Cheddar Cheese with Almonds 1.25
* Canapé Pepper Cheese 0.95
* Phyllo Dumplings with Spinach and Feta 1.75
* Canapé of Cheese of Dry Tomatoes and Pesto 1,50



* Mini Filet Mignon of beef tendorloin 1,75
* Mango Chutney Cheese Canape 1,50
* ****Mini Filet Chicken Mignon 1,65
* Tabboule (Arabic) Casserole 4.95 x lb
* Brussels Sprouts with Dutch Sauce 0.95
* Hummus Cheese Canape 0.95
* Parmesan Cheese Dumplings 0,95
* Babaganush Cheese Canape 0.95
* Duck magret skewer with shiitake mushrooms with teriyaki sauce 2.75
* Hammbra Cheese Canape 0.95
* Asian Cheese Canape 0.95
* Prawns in Basil Tempura 1.95
* Peach and Nougat Cheese Canapes 1,75
* Little Stomp-style Skewers of Strogonoff 1.95
* Ricotta cheese balls with fine herbs and cheddar cheese 1.25
* Shrimp skewer with paprika 1,75
* Cherry Tomato Stuffed with Goat Cheese with Thin Herbs 1.50
* Chicken Skewer Curry with Pineapple Roasted 1.50
* Mini Crêpes of Goat Cheese with fine herbs 1.50
* Skewer of Octopus and Papitas al Mojo 1,75
* Mini Cream Cheese and Chives Crêpes 1,50
* Gougéres de Roquefort and Pera 1,75
* Gougéres of Cheese of Goat and Pimentón Morrón 1,75
* Pineapple and chicken sandwiches 1.50
* Caviar Canapes 1,75
* Prawns with Creamy Curry 1.75
* Lobster Canapes (According to Season) 2.95
* Puff Pastry Pâté with Peasant Pâté and Red Wine Molasses 2.25
* Kofta Spicy with syrup dip of roses (finger of Hindu ground beef) 1.95
* Salmon and Apple Skewers as a Ceviche 2.25
* Top of bulbs of onions candied with paté Maison 2,75



* Pork Loin Puffs with Peanut Sauce (Thai) 1.25
* Maize Blinis with Ham Prosciutto 1,95
* ****Thai small bags stuffed (Arruchaditos) (Thai) 1,25
* Bruscheta de Serrano Ham and Sweet Pimenton 1,75
* Chicken satay (Thai) 1,25
* Grissini with Ham Serrano 1.75
* Salmon and Curry tartare canapes 2,50
* Tequeños 2,00
* Beef carpaccio with onion confit to Porto 2,25
* Terrine (various) x lb. 5.75
* Courgettes Stuffed with Prawns 2.65
* Voulevant stuffed with asparagus mousse 2.25
* Paté Maison x lb. 8.75
* Tartlets of angulas 2,95
* Salmon and Caviar pastries 3.95
* Tartlets with tartare of vegetables 0,95
* Pickled x lb. 6.95
* Mini arepitas 0,95
* Sushi Rolls Assorted 1.25
* Mini Empanaditas 0.95
* Blinis with Caviar 3.75
* Foie Gras Mousse 4.25
* Cheese Fritters 1.65
* Tartlets of celery and apple 1.25
* Grilled aubergine canapes with camembert cheese 1,25
* Buttons of mushrooms stuffed with cream of shrimp and prosciutto 1.95
* Fingers of fish with sauce tartar 0,95
* Tartlets with Russian salad 0.95
* Top of salmon and asparagus 2.75
* Roast Beef canape on green mustard 1,75
* Pork tenderloin with caramelized apples 1,75