



Group Dining Menus

TAPAS SYTLE

Enjoy the social “art of tapas” with you group. All menus dishes are served “family style” except for soups, salads and deserts which are served individually.

THE SPANISH MENU

\$35.00 per person

Basket of Rustico bread & pita crisps

Escalibada eggplant, red pepper, onion, tomato

Gazpacho tomatoes, cucumber, bell pepper, carrots, garlic, Jerez vinegar, E.V.O.

Spanish Shrimp E.V.O., garlic, brandy, Arbol chili

Duck Confit orange sauce, mandarin oranges

Flan balsamic strawberries, whipped cream

THE GREEK MENU

\$35.00 per person

Basket of Rustico bread & pita crisps

Tzatziki Greek yogurt, cucumber, garlic

Spanakopita spinach, green onion, dill, feta, phylo dough, tomato sauce

Shrimp Saganaki tomatoes confit, barrel aged feta, Italian parsley

Lamb Kebob grilled lamb skewer, tomato basil orzo

Baklava traditional Greek pastry with caramelized pistachios & walnuts, strawberry coulis

THE KYMA MENU

\$35.00 per person

Basket of Rustico bread & pita crisps

Hummus chickpeas, E.V.O., Tahini

Stuffed Piquillo Peppers goat cheese, mushrooms, Roma tomato sauce

Crab Cakes Chesapeake spices, caramelized onion, tomato sauce

Grilled Micro Chorizos mashed potatoes, garlic sauce

Chocolate Hazelnut Cake chocolate mousse, coffee sauce & caramelized hazelnuts



SMALL SALADS

Please choose one of the following to add to your meal:
\$4.00 per person

Spanish Salad

romaine, tomatoes, shredded Manchego, garlic sherry vinaigrette

Greek Salad

romaine, tomatoes, cucumber, red onion, peppers, feta, olives, red wine vinaigrette

LARGE PLATES

Add a paella, meat or seafood dish to your menu for your table to share.

PAELLA

Minimum of 10 people

Paella Marisco lobster, shrimp, squid, monkfish, mussels, vegetables, rice, saffron \$14.00 per person

Paella Mixta shrimp, calamari, rockfish, mussels, vegetables, rice, saffron \$12.00 per person

Chesapeake Paella clams, mussels, rockfish, crab, tomatoes, rice, Old Bay \$12.00 per person

Paella Vegetariana zucchini, cauliflower, mushrooms, squash, peas, rice, saffron \$10.00 per person

MAIN PLATES

Cabrales Petit Tenderloin wild mushrooms, Cabrales sauce, garlic mashed potatoes \$23.00 each

Roasted Bronzino lemon, capers, tomato basil orzo, grilled zucchini & leeks \$22.00 each

Pollo Catalana chicken breast, spinach, apple, raisin, pinenuts, tomatoes, garlic sauce \$16.00 each

Seafood Opera rockfish, calamari, shrimp, scallops, mussels, clams, saffron rice \$21.00 each

Braised Lamb Shank vegetable pistou, eggplant puree, rosemary glaze \$21.00 each

The Spanish, The Greek and The Kyma tapas style Group Dining menus are served with your guests choice of soda or iced tea.