

COMER BEBER JUGAR

Thank you for considering Vaca for your next event!

Please review the following menu options for both food and drink. Be sure to note, beverages are **NOT INCLUDED** under food packages. All of our food is served family style. The time for each event is limited to 3 hours. 7.75% tax and 23% gratuity is **NOT INCLUDED** in package price. Please select your menu choice no later than 48hrs in advance of your party date/time.



GRANADA MENU

\$85 PER PERSON

** NOT AVAILABLE DURING MONTH OF DECEMBER

HORS D'OEUVRES * & **

**CHORIZO DE POMPLONA
MANCHEGO**

TAPAS (Select two)

OLIVOS MIXTOS

Mixed marinated olives, confit garlic, pickled onions, caper berries

PAN CON TOMATE

Toasted bread, garlic, olive oil, tomato pulp

ENSALADA DE REPOLLO**

Cabbage, romaine, avocado, beets, goat cheese, marcona almonds, citrus Dijon vinaigrette

CROQUETAS DE POLLO*

Creamy chicken fritters

LA BOLA*

Crispy potato balls, ground beef, aioli, spicy tomato sauce

ALBONDIGAS*

Roasted lamb meatballs, lemon-yogurt, cucumbers

MEATS (Select one) * & **

**PRIME HANGAR STEAK
SALMON**

PAELLAS (Select One)

PAELLA DE CARNE*

Meat Paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, garlic aioli, bomba rice

PAELLA DE VEGETALES*

Vegetable paella, roasted vegetables, fideuà, saffron aioli

SIDES (Select two)

PATATAS BRAVAS*

Spicy potatoes, tomato sauce, garlic aioli

BRUSELAS*

Brussels sprouts, chorizo, sherry gastrique

COLIFLOR

Roasted cauliflower, tahini, raisins, lemon

GRILLED ASPARAGUS**

Peanut romesco sauce, marcona almonds

DESSERT (Select one)

MAMA SANTANA FLAN*

CHURROS CON CHOCOLATE*

TRES LECHES*

ALLERGY WARNING:

Normal kitchen operations involve shared cooking and preparation areas. Cross contact with other foods may occur during production. We are therefore unable to guarantee that certain menu items are completely free from any particular allergen.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

** Item contains or may contain nuts



SEVILLA MENU

\$105 PER PERSON

HORS D'OEUVRES * & **

**CHORIZO DE POMPLONA, JAMÓN SERRANO
FERMIN, IDIAZABAL, MANCHEGO**

TAPAS (Select Three)

OLIVOS MIXTOS

Mixed marinated olives, confit garlic,
pickled onions, caper berries

PAN CON TOMATE

Toasted bread, garlic, olive oil,
tomato pulp

ENSALADA DE REPOLLO**

Cabbage, romaine, avocado, beets,
goat cheese, marcona almonds,
citrus Dijon vinaigrette

CROQUETAS DE POLLO*

Creamy chicken fritters

LA BOLA*

Crispy potato balls, ground beef, aioli,
spicy tomato sauce

ALBONDIGAS*

Roasted lamb meatballs, lemon-yogurt,
cucumbers

PULPO A LA GALLEGA*

Warm Spanish octopus, fingerling
potatoes, pimenton and Spanish olive oil

CANELLON DE POLLO AHUMADO*

Smoked chicken cannelloni, duck liver
sauce, sherry reduction

MEATS (Select Two) * & **

**PRIME HANGAR STEAK, SALMON,
PRIME SKIRT STEAK**

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PAELLAS (Select Two)

PAELLA DE CARNE*

Meat Paella, pork belly, chorizo,
blood sausage, duck confit, beef
cheek, garlic aioli, bomba rice

PAELLA DE VEGETALES*

Vegetable paella, roasted vegetables,
fideuà, saffron aioli

PAELLA DE MARISCOS*

Seafood Paella, clams, mussels,
shrimp, octopus, garlic aioli,
saffron bomba rice

SIDES (Select Two)

PATATAS BRAVAS*

Spicy potatoes, tomato sauce,
garlic aioli

BRUSELAS*

Brussels sprouts, chorizo,
sherry gastrique

COLIFLOR

Roasted cauliflower, tahini,
raisins, lemon

GRILLED ASPARAGUS**

Peanut romesco sauce, marcona almonds

DESSERT (Select Two)

MAMA SANTANA FLAN*

CHURROS CON CHOCOLATE*

TRES LECHES*



BARCELONA MENU

\$135 PER PERSON

HORS D'OEUVRES * & **

CHORIZO DE POMPLONA, JAMÓN SERRANO FERMIN, JAMÓN DE PATO, IDIAZABAL, ROCINANTE, MANCHEGO

TAPAS(Select Four)

OLIVOS MIXTOS Mixed marinated olives, confit garlic, pickled onions, caper berries

PAN CON TOMATE Toasted bread, garlic, olive oil, tomato pulp

ENSALADA DE REPOLLO**

Cabbage, romaine, avocado, beets, goat cheese, marcona almonds, citrus Dijon vinaigrette

CROQUETAS DE POLLO* Creamy chicken fritters

LA BOLA* Crispy potato balls, ground beef, aioli, spicy tomato sauce

ALBONDIGAS* Roasted lamb meatballs, lemon-yogurt, cucumbers

ERIZOS CON HUEVO* Fresh sea urchin scrambled eggs, miso butter toast

PULPO A LA GALLEGA* Warm Spanish octopus, fingerling potatoes, pimento and Spanish olive oil

CANELON DE POLLO AHUMADO* Smoked chicken cannelloni, duck liver sauce, sherry reduction

MEATS(Select Two) * & **

PRIME HANGAR STEAK, SALMON, PRIME SKIRT STEAK

PAELLAS(Select Two)

PAELLA DE CARNE* Meat Paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, garlic aioli, bomba rice

PAELLA DE VEGETALES* Vegetable paella, roasted vegetables, fideuà, saffron aioli

PAELLA VALENCIANA* Scallop, shrimp, chicken, chorizo, saffron bomba rice, saffron aioli

PAELLA DE MARISCOS* Seafood Paella, clams, mussels, shrimp, octopus, garlic aioli, saffron bomba rice

SIDES(Select Three)

PATATAS BRAVAS*

Spicy potatoes, tomato sauce, garlic aioli

BRUSELAS*

Brussels sprouts, chorizo, sherry gastrique

COLIFLOR

Roasted cauliflower, tahini, raisins, lemon

GRILLED ASPARAGUS**

Peanut romesco sauce, marcona almonds

DESSERT(Select Two)

MAMA SANTANA FLAN*

CHURROS CON CHOCOLATE*

TRES LECHES*

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CREDIT CARD AUTHORIZATION

RESERVATION DATE AND TIME: _____

NAME ON CREDIT CARD: _____

CREDIT CARD TYPE: VISA MASTERCARD AMEX DISCOVER

CREDIT CARD NUMBER: _____ CVV: _____

EXP. DATE: _____

PHONE NUMBER: _____

FAX NUMBER: _____

EMAIL ADDRESS: _____

AMOUNT AUTHORIZED: _____

EVENT/RESERVATION NAME: _____

NUMBER OF GUESTS: _____

DINNER MENU CHOSEN: SEVILLA BARCELONA GRANADA

I HEREBY AUTHORIZE CHARGES TO BE APPLIED TO MY CREDIT CARD FOR EXPENSES INCURRED AT VACA AS LISTED ABOVE. I HEREBY RECOGNIZE AND AGREE TO THE TERMS AND CONDITIONS OF MY CARDHOLDER AGREEMENT AND AUTHORIZE THE LISTED CHARGE(S) AND PERSONALLY AND SOLELY GUARANTEE THIS PAYMENT.

CARD HOLDER NAME (PRINT) _____

CARD HOLDER SIGNATURE _____

DATE: _____

