



- Cold tapas -

- ✓ *Marinated white anchovies (“boquerones”). \$3.50*
- ✓ *Cheese platter: selection of premium Spanish cheese. Served with quince paste and dried fruits. \$6.00*
- ✓ *Ensaladilla tartlets : premium tuna, potato, carrots, piquillo peppers, hard boiled eggs and mayo. \$3.50*
- ✓ *Gazpacho shots(“chupitos”) : chilled vegetable blend. \$2.00*
- ✓ *Marinated Olives : \$2.00*
- ✓ *Deviled Eggs (“Huevos rellenos”). 3.00*
- ✓ *Tortilla de patata: eggs, potato and onion tart. Served with aioli and salsa “brava”. \$3.00*
- ✓ *Pan Tumaca : jamon Serrano, olive oil, fresh tomato and garlic served on toast. \$5.00*
- ✓ *Salmon and zucchini rolls: smoked salmon, grilled zucchini and cheese spread. \$5.00*
- ✓ *Serrano ham and cantaloupe(“melon con jamon”) \$4.00*
- ✓ *Seafood salad bites (“salpicon”): octopus, prawns, cucumber, avocado, tomato. Served on tartlets \$5.50*
- ✓ *Empanada gallega: homemade bread/crust with chorizo, tuna or veggies(“pisto”) filling. Served in brownie-size bites. \$5.50*

- Warm Tapas : meats & poultry -

- ✓ *Meatballs (“albondigas”): served in fresh tomato sauce. \$4.50*
- ✓ *Croquetas: crispy béchamel fritters with Serrano ham and gorgonzola cheese. \$5.00*
- ✓ *Dates: wrapped in bacon with blue cheese. \$5.00*
- ✓ *Empanadillas: fried mini turnovers with chicken, chorizo and vegetarian fillings. \$5.00*
- ✓ *Tip top chicken (“pollo al ajllo”) chicken in spicy garlic sauce. 5.50*
- ✓ *Hojaldritos: puff pastry mini bites with chorizo filling. \$5.00*
- ✓ *Montaditos: bite-size marinated grilled pork chops topped with cheese on a toast. \$5.00*

Prices are per guest. Taxes not included. Tastings are available at customer’s request. Contact Candido and Raul for more information:

Email: Info@tiptoptapas.com

Phone: (415) 341 7606



- ✓ *Skewers (“pinchos morunos”): chicken, lamb and beef skewers on the grill. \$6.50*
- ✓ *Pincho de Morcilla: grilled black sausage topped with caramelized apple on a toast. \$5.50*
- ✓ *Tortilla de chorizo : potato, chorizo and onion tart. \$4.50*
- ✓ *Meat paella: saffron rice with chicken, chorizo pork ribs and veggies. \$12.00*

- Warm tapas : seafood -

- ✓ *Garlic Prawns (“gambon al ajillo”). Served in spicy garlic sauce. \$6.50*
- ✓ *Calamari fried or grilled. Fresh Monterey Squid served with aioli and cocktail sauce. \$5.50*
- ✓ *Cod fritters: Served with salsa Brava. \$5.00*
- ✓ *Galician style octopus (“pulpo a la gallega”): served with diced potatoes, olive oil, rock salt and smoked paprika. \$7.00*
- ✓ *Mussels vinaigrette: steamed mussels topped with diced peppers, onion and garlic vinaigrette. \$4.50*
- ✓ *Mussels on the shell (“tigres”): fried mussels with béchamel filling. \$5.50*
- ✓ *Gratin scallops on the shell: \$7.00*
- ✓ *Beer-battered prawns (“gambas gabardina”). \$6.00*
- ✓ *Stuffed piquillo peppers: filled with cod or shrimp. \$7.50*
- ✓ *Smoked salmon mini quiches. \$6.00*
- ✓ *Seafood Paella: saffron rice stew with mussels, clams, prawns, scallops and veggies. \$14.00*

- Warm tapas: vegetarian -

- ✓ *Cheese croquetas: crispy gorgonzola-base béchamel fritters. \$5.00*
- ✓ *Brie on a toast: baked brie canapé with almonds and tomato marmalade. \$5.50*

Prices are per guest. Taxes not included. Tastings are available at customer’s request. Contact Candido and Raul for more information:

Email: Info@tiptoptapas.com

Phone: (415) 341 7606



- ✓ *Stuffed mini portabellas: spinach, goat cheese and pine nuts topped with parmesan cheese. \$6.00*
- ✓ *Padrones: padron peppers sautéed in olive oil topped with rock salt and smoked paprika. \$4.50*
- ✓ *Manchego flambé \$6.00*
- ✓ *Queso frito: manchego cheese fritters. \$5.00*
- ✓ *Canapes de pisto: ratatouille on a toast topped with quail eggs. \$5.50*
- ✓ *Maragatos: chickpeas stew mini tarts. \$4.00*
- ✓ *Spinach and cheese mini quiche. \$5.00*
- ✓ *Patatas Bravas: served with spicy fresh tomato sauce. \$3.50*
- ✓ *Eggplant and cheese pintxos. \$4.50*
- ✓ *Vegetarian Paella: saffron rice stew with seasonal veggies. \$10.00*

- Desserts -

- ✓ *Flan: caramel and vanilla custard. \$4.00*
- ✓ *Crema catalana. \$6.00*
- ✓ *Quesada pasiega \$4.50*
- ✓ *Leche frita \$3.00*
- ✓ *Tarta de Santiago “almond cake” \$5.00*

- Pick up trays -

- ✓ *Tortilla de patata (for 10/15 people) \$25*
- ✓ *Tray of 30 “ensaladilla” bites \$35*
- ✓ *Tray of 30 frozen croquetas \$60*
- ✓ *Tray of 30 frozen empanadillas \$60*
- ✓ *Empanada gallega (for 20) \$80*
- ✓ *12 Mini Quiches(frozen or baked) \$65*
- ✓ *Flan for 10 people \$25*
- ✓ *30 Stuffed mushrooms \$75.00*
- ✓ *Tray of 30 dates with bacon \$65*

Prices are per guest. Taxes not included. Tastings are available at customer’s request. Contact Candido and Raul for more information:

Email: Info@tiptoptapas.com

Phone: (415) 341 7606



- ✓ *Marinated Olives for 20 people \$30*
- ✓ *Meat Paella(min. order 10 people) \$12 p/p*
- ✓ *Seafood Paella(min order 10 people) \$14 p/p*
- ✓ *Vegetarian Paella (min order 10 people) \$10 p/p*

- Special Menus -

#1. “Tiempos de crisis”: an all-time favorite (\$20.00)

- ✓ *Tortilla de patata.*
- ✓ *Cheese croquetas.*
- ✓ *Montaditos.*
- ✓ *Marinated Olives.*
- ✓ *“Ensaladilla” tartlets.*
- ✓ *Tip top chicken (“pollo al ajillo”).*
- ✓ *Flan.*

#2. “España Cañi”: We and 99% of Spaniards’ mouths melt with this selection (\$30.00)

- ✓ *Tortilla de patata con aioli*
- ✓ *Queso en aceite(aged cheese in olive oil)*
- ✓ *“Ensaladilla” tartlets*
- ✓ *Serrano ham croquetas*
- ✓ *Empanada gallega with chorizo*
- ✓ *Patatas bravas*
- ✓ *Garlic Prawns(“gambon al ajillo”)*
- ✓ *Pan Tumaca.*
- ✓ *Chocolate con churros.*

#3. Los “peques” de la casa: kids (and parents) love this menu (\$15.00):

- ✓ *Cheese croquetas*

Prices are per guest. Taxes not included. Tastings are available at customer’s request. Contact Candido and Raul for more information:

Email: Info@tiptoptapas.com

Phone: (415) 341 7606



- ✓ *San Jacobos: ham and cheese rolls.*
- ✓ *Chicken lollipops: breaded chicken breast on a stick with tomato sauce.*
- ✓ *Homemade pizzas*
- ✓ *Chocolate fountain*

#4.Parrillada: in Spain we also love the meats on the grill...especially on charcoal! (\$30.00)

- ✓ *Chorizo*
- ✓ *Chistorra*
- ✓ *Morcilla*
- ✓ *Lamb chops (“chuletitas de cordero”)*
- ✓ *Skewers(“pinchos morunos”)*
- ✓ *Prawns(“gambas a la plancha”)*
- ✓ *Sauces: BBQ, chimichurri, aioli and salsa Brava.*

- Aditonal fees -

- ✓ *On-site cooking (4 hours). \$300. Extra hours:\$100.*
- ✓ *Setting and decoration. \$150*
- ✓ *Waiting staff: \$150 ea.*
- ✓ *Transportation fee (events outside SF): \$1.10/mile.*

Prices are per guest. Taxes not included. Tastings are available at customer's request. Contact Candido and Raul for more information:

Email: Info@tiptoptapas.com

Phone: (415) 341 7606