



Lola's Spanish Cuisine is proud to participate in the Eat Well Berkeley Program, an initiative aimed at increasing access to healthier food and beverage choices on campus. When food or drink is served at University-sponsored meetings or events, nutritious and sustainable options should be included per the Food and Beverage Choices Policy. The Eat Well Berkeley Catering Program makes it easier to follow this rule by promoting caterers that offer plenty of nutritious options.



LOLA'S SPANISH CUISINE MENU

PAELLAS



Mix Paella: (GF) \$27.00 p/p

,Mussels, Clams, Calamari, Shrimps, Chicken and Pork

Seafood Paella: (GF) \$25.00 p/p

Mussels, Clams, Calamari, Octopus and Shrimps.

Chicken Paella: (GF) \$23.00 p/p

Chicken thigh, sun-dried tomatoes, artichokes, Brussels sprouts and rosemary

Vegetarian Paella: (GF, V) \$22.00 p/p

Fresh Seasonal market vegetables

*Paella can be customized to suit you and any allergies your guest may have. **Brown Rice Option** (Minimum 30 people per Paella)

TAPAS

Tortilla Española: (GF, DF,V) \$2.00 per piece

Egg Frittata with potato, onion or Spinach.

Champiñones al Ajillo: (GF, V) \$3.00 per piece

Mushrooms sautéed with garlic and white wine.

Gambas al ajillo: (GF) \$3.50 per piece

Prawns sautéed in garlic and olive oil.

Patatas Bravas: (GF) \$3.00 per piece

Fried potatoes, spicy tomato sauce and alioli.

Croquetas Chicken, Mushroom or Spinach: (V) \$3.50 per piece

béchamel-base fritters filled with chicken or Spinach

Queso Camembert frito: \$4.00 per piece

Fried Camembert with Raspberry Jam

Calamares fritos: \$5.00 (3 units)

Fried Calamari with Ali Oli sauce

Tradicional Gazpacho: (GF, V) \$3.50 per piece

Cold Soup made of chopped tomatoes, garlic, Olive oil and Vinegar.

Ensaladilla Andaluza: (GF) \$3.50

Potatoes, tuna, eggs, carrots, roasted red pepper and mayonnaise.

Tapa Iberica: \$6.00 per piece

Cheeses, salami, serrano ham, chorizo and olives



20 PIECES MINIMUM.

PINTXOS TRAY.



Consist of small slices of whole grain bread upon which an ingredient or mixture of ingredients is placed and fastened with a toothpick.

Tray for 20 pp \$250

Pintxo Gambas Al Ajillo: Prawns sautéed in garlic and olive oil, served on top of a Bread

Pintxo Queso de Cabra: Goat cheese with caramelized onions and walnuts, served on top of a Bread

Pintxo de Tortilla Española: Egg Frittata with potato, onion or Spinach, served on top of a Bread

Pintxo de Salmon: Smoked Salmon, Cream Cheese and Capers, served on top of a Bread

Pintxo Champiñones y Bacon: Mushrooms sautéed with garlic and white wine and Bacon, served on top of a Bread

Pintxo Solomillo al Whisky:

Succulent pork fillets braised in a strong whisky sauce w/garlic, served on top of a Bread.

Banderillas: anchovy, piquillo, feta, manzanilla olive

Huevos Rellenos: deviled eggs mediterranean tuna, spicy mild aioli,

SALADS

Green Salad \$3.00

Organic mixed greens, red onions, cucumber, cherry tomatoes, feta cheese, olives and Italian dressing.

Beet Salad \$3.50

Roasted beets, arugula red onion, olives, mint, lemon, anchovies and balsamic vinaigrette.

Salpicón de Mariscos \$5.00

shrimps, red and green bell peppers, red onions, olive oil and vinaigrette

Seasonal fruit salad \$4.00

20 PIECES MINIMUM.



DESSERTS



Churros with Sugar & Cinnamon: (V) \$6.00

Churros with Chocolate (V) \$7.00

Tarta de Santiago: \$9 per piece

Galician almond tart, marcona almonds, almond liqueur, lemon zest

Cheesecake \$8 per piece

10 PIECES MINIMUM.

**For events that are outside a 20 miles from our location, a \$7 per mile charge will be added for every mile beyond 20 miles.*

*We bring everything! **Buffet style set up.** If you need Bartender or Waiters to serve your guest there will be a fee of \$50 per hour per Waiter.*

Please note we arrive two hours in advance, we require a clear space of 10x10ft outdoor space to set up our equipment to cook our Paella on site. Otherwise, the paella can be prepared in our commercial kitchen and set up in chafing dishes like a buffet set up.

Compostable plates, forks and Napkins are available at \$3.00 per person.

Note that we only guarantee an event once a catering contract is signed and the appropriate 50% deposit is received.

CONTACT

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