

## Sole Tapas Party



Guacamole en Molcajete

House made Salsa & Chips \$3/pp

**Tapas** four tapas~\$13/pp five tapas~\$15/pp six tapas~\$18/pp

**Emapanaditas**

South American turnovers served with pico de gallo and citrus crema

bbq black bean

smoked chicken

kobe beef

**Pinchos**

skewers of tasty morsels

pomegranate shrimp

chimichurri beef

adobo pork

salty cheese with oregano and chile

**Croquettes**

small balls of joy

manchego

championes

pollo y platano

jamon

**Tacquitos**

baby tacos

**Cubanitos**

cubano sliders with ham, roast pork, Swiss cheese, pickles, mustard

**Quesadilla**

roasted corn and pobalno salsa, cheddar and jack cheese, chicken. pico de gallo, crema, tequila aioli



**Potato Cakes with Peanut Salsa**  
Ecuadorian vegetarian snack

**Latin Chicken Wings**  
because it's Buffalo.....and we can!

**Maduros**  
green plantain balls stuffed with spiced beef

**Panatelas**  
Mexican "cigars" stuffed with chorizo, cheese and red chile sauce

**Gazpacho and Tequila shooters**  
Salud!

**Albondigas**  
meatballs with almond sherry sauce or red chili sauce

**Blackened Steak**  
on tortilla with guacamole and citrus crema

**Grilled Shrimp**  
on tortilla with guacamole and citrus crema

**Chalupas**  
corn boats with pulled pork, cheese and sour cream

**Razorbacks**  
medjool dates stuffed with chorizo, wrapped in bacon, finished with smoked tomato sauce

**Crab and Roasted Corn Cakes**  
piquillo coulis, cilantro oil, tomatillo salsa

**Stuffed Mushroom**  
chorizo and raisins

**Charcuterie**    choose 3~ \$4/pp    choose 6~ \$7/pp

Jamon Serrano

lomo

chorizo

aged manchego

Solé cheese

herbed goat cheese

served with quince paste and grilled bread

**Pizza a la piedra**    \$12/ea.

Carnavale

smoked chicken, tomatillos, red onion, cheddar and jack cheese, sweet chile sauce

Guadalupe

chorizo, mushrooms, peppers, red chile sauce smoked Gouda

Macchu Pichu

grilled beef tenderloin, Chimichurri, caramelized onions, roasted piquillo peppers, cheddar and jack cheese

Evita

roasted garlic spread, spinach, roasted red peppers, goat cheese

**Classic Paella Party**~ \$22/pp. (minimum 20 ppl.)

clams, shrimp, mussels, chicken, chorizo, vegetables, saffron rice served in a 32" pan (large enough to use as a sled!)



SOLE

SUN INSPIRED COCKTAILS & CUISINE