



**LA TASCA**

*tapas restaurant*

EST 1996

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**PRIVATE DINING**

# **TAPAS 1**

Includes coffee or hot tea, and choice of dessert \$30.00

## **COLD TAPAS**

### **PATATAS ALIOLI (GF)(V)**

Zesty garlic potato salad

### **TORTILLA ESPAÑOLA (GF)(V)**

Spanish omelette, with sautéed onion & potato

### **CANALÓN DE ATUN**

Cannelloni of tuna, asparagus, basil, red onions, creamy white wine vinaigrette

## **HOT TAPAS**

### **CROQUETAS DE POLLO**

Chicken & ham croquettes, tomato basil sauce

### **PATATAS BRAVAS (GF)(V)**

Fried potatoes, creamy cayenne

### **QUESO DE CABRA AL HORNO (V)**

Herbed goat cheese baked in tomato basil sauce,  
toasted baguettes with tomato, garlic, olive oil puree

### **PINCHO DE POLLO Y CHORIZO (GF)**

Chicken & chorizo brochette, Spanish rice

## **DESSERT**

### **FLAN DE CARAMELO (GF)**

Silky caramel flan

– or –

### **HELADO DE VAINILLA (GF)**

Homemade ice cream sundae, caramel or chocolate



Private rooms are available up to 100 people

Packages are served from 11:30 a.m. to 10 p.m.

All pricing is per person and does not include tax or gratuity

Menu selections and prices subject to change

## **TAPAS 2**

Includes coffee or hot tea, and choice of dessert \$35.00

### **COLD TAPAS**

#### **PATATAS ALIOLI (GF)(V)**

Zesty garlic potato salad

#### **PAN CON TOMATE (V)**

Toasted baguette rubbed with tomato, garlic, olive oil purée,  
with Manchego cheese

#### **CANALÓN DE ATUN**

Cannelloni of tuna, asparagus, basil, red onions, creamy white wine vinaigrette

#### **TORTILLA ESPAÑOLA (GF)(V)**

Spanish omelette, with sautéed onion & potato

### **HOT TAPAS**

#### **CROQUETAS DE POLLO**

Chicken & ham croquettes, tomato basil sauce

#### **QUESO DE CABRA AL HORNO (V)**

Herbed goat cheese baked in tomato basil sauce,  
toasted baguettes with tomato, garlic, olive oil puree

#### **PINCHO DE SOLOMILLO (GF)**

Beef tenderloin & mushroom brochette, shoestring potatoes, sour cream

#### **PATATAS BRAVAS (GF)(V)**

Fried potatoes, creamy cayenne

### **DESSERT**

#### **FLAN DE CARAMELO (GF)**

Silky caramel flan

– or –

#### **HELADO DE VANILLA (GF)**

Homemade ice cream sundae, caramel or chocolate

– or –

#### **PLATANOS AL CARAMELO (GF)**

Sautéed banana, homemade ice cream, caramel & pistachios

— GIFT CERTIFICATES AVAILABLE —

## **TAPAS 3**

Includes coffee or hot tea, and choice of dessert \$38.00

### **COLD TAPAS**

#### **PATATAS ALIOLI (GF)(V)**

Zesty garlic potato salad

#### **TOMATE Y QUESO (GF)(V)**

Plum tomatoes, fresh mozzarella, basil, balsamic vinaigrette

#### **CANALÓN DE ATUN**

Cannelloni of tuna, asparagus, basil, red onions, creamy white wine vinaigrette

### **HOT TAPAS**

#### **PATATAS BRAVAS (GF)(V)**

Fried potatoes, creamy cayenne

#### **DELICIAS ANDALUZAS (GF)**

Bacon wrapped dates, red bell pepper butter

#### **QUESO DE CABRA AL HORNO (V)**

Herbed goat cheese baked in tomato basil sauce,  
toasted baguettes with tomato, garlic, olive oil puree

#### **CALAMARES A LA ROMANA**

Lightly breaded calamari, sundried tomato alioli

#### **PINCHO DE POLLO Y CHORIZO (GF)**

Chicken & chorizo brochette, Spanish rice

#### **PINCHO DE SOLOMILLO (GF)**

Beef tenderloin & mushroom brochette, shoestring potatoes, sour cream

### **DESSERT**

#### **FLAN DE CARAMELO (GF)**

Silky caramel flan

– or –

#### **HELADO DE VANILLA (GF)**

Homemade ice cream sundae, caramel or chocolate

– or –

#### **PLATANOS AL CARAMELO (GF)**

Sauteéd banana, homemade ice cream, caramel & pistachios

## **TAPAS/ENTREES 4**

Includes coffee or hot tea, choice of two entrées, and choice of dessert \$50.00

### **COLD TAPAS**

#### **CANALÓN DE ATUN**

Cannelloni of tuna, asparagus, basil, red onions, creamy white wine vinaigrette

#### **TOMATE Y QUESO (GF)(V)**

Plum tomatoes, fresh mozzarella, basil, balsamic vinaigrette

#### **PAN CON TOMATE (V)**

Toasted baguette rubbed with tomato, garlic, olive oil purée,  
with Manchego cheese

### **HOT TAPAS**

#### **QUESO DE CABRA AL HORNO (V)**

Herbed goat cheese baked in tomato basil sauce,  
toasted baguettes with tomato, garlic, olive oil puree

#### **CALAMARES A LA ROMANA**

Lightly breaded calamari, sundried tomato alioli

#### **DELICIAS ANDALUZAS (GF)**

Bacon wrapped dates, red bell pepper butter

#### **PATATAS BRAVAS (GF)(V)**

Fried potatoes, creamy cayenne

### **ENTREES**

(pre-select two)

#### **SALMÓN CON SALSA VEGETALES (GF)**

Grilled salmon, light vegetable sauce, sautéed spinach & pine nuts, Spanish rice

#### **SOLOMILLO CON SALSA DE CABRALES (GF)**

Beef tenderloin rolled in cracked black pepper with Cabrales bleu cheese sauce,  
tri-colored peppers, red potato

#### **POLLO DE CASTILLA**

Stuffed chicken breast with ham, asparagus and mozzarella,  
served with mixed greens

#### **SOLOMILLO DE CERDO (GF)**

Pork tenderloin medallions, caramelized onions, black beans

### **DESSERT**

**FLAN DE CARAMELO (GF) or HELADO DE VAINILLA (GF)**  
or **PLATANOS AL CARAMELO (GF)**

## **TAPAS/PAELLA 5**

Includes coffee or hot tea, choice of paella, and choice of dessert \$50.00

### **COLD TAPAS**

#### **PAN CON TOMATE (V)**

Toasted baguette rubbed with tomato, garlic, olive oil purée,  
with Manchego cheese

#### **TOMATE Y QUESO (GF)(V)**

Plum tomatoes, fresh mozzarella, basil, balsamic vinaigrette

### **HOT TAPAS**

#### **PATATAS BRAVAS (GF)(V)**

Fried potatoes, creamy cayenne

#### **QUESO DE CABRA AL HORNO (V)**

Herbed goat cheese baked in tomato basil sauce,  
toasted baguettes with tomato, garlic, olive oil puree

#### **GAMBAS AL AJILLO (GF)**

Sautéed garlic shrimp, wine, olive oil, chiles

#### **SOLOMILLO DE CERDO (GF)**

Pork tenderloin medallions, caramelized onions, black beans

#### **PINCHO DE POLLO Y CHORIZO (GF)**

Chicken & chorizo brochette, Spanish rice

### **PAELLA**

(pre-select one)

#### **PAELLA ALICANTINA (GF)**

Catch of the day, shrimp, calamari, scallops, clams, mussels, vegetables

#### **PAELLA VALENCIANA (GF)**

Chicken, pork, chorizo, vegetables

#### **PAELLA DE VERDURAS (GF)(V)**

Green beans, peas, tri-colored peppers, asparagus

### **DESSERT**

#### **FLAN DE CAMELO (GF)**

Silky caramel flan

– or –

#### **HELADO DE VANILLA (GF)**

Homemade ice cream sundae, caramel or chocolate

– or –

#### **PLATANOS AL CAMELO (GF)**

Sauteéd banana, homemade ice cream, caramel & pistachios

## TAPAS 6

Includes coffee or hot tea, and choice of dessert \$45.00

### COLD TAPAS

(pre-select three)

#### **PATATAS ALIOLI (GF)(V)**

Zesty garlic potato salad

#### **TORTILLA ESPAÑOLA (GF)(V)**

Spanish omelette, with sautéed onion & potato

#### **PAN CON TOMATE (V)**

Toasted baguette rubbed with tomato, garlic, olive oil purée, with Manchego cheese

#### **JAMÓN Y QUESO (GF)**

Serrano ham, Manchego cheese

#### **CANALÓN DE ATUN**

Cannelloni of tuna, asparagus, basil, red onions, creamy white wine vinaigrette

#### **TOMATE Y QUESO (GF)(V)**

Plum tomatoes, fresh mozzarella, basil, balsamic vinaigrette

### HOT TAPAS

(pre-select six)

#### **VERDURAS HUERTANAS (GF)(V)**

Grilled vegetables, basil vinaigrette

#### **ALBONDIGAS**

Meatballs with tomato & golden raisin sauce, Manchego cheese

#### **DELICIAS ANDALUZAS (GF)**

Bacon wrapped dates, red bell pepper butter

#### **CROQUETAS DE POLLO**

Chicken & ham croquettes, tomato basil sauce

#### **CALAMARES A LA ROMANA**

Lightly breaded calamari, sundried tomato alioli

#### **PINCHO DE SOLOMILLO (GF)**

Beef tenderloin & mushroom brochette, shoestring potatoes, sour cream

#### **GAMBAS AL AJILLO (GF)**

Sautéed garlic shrimp, wine, olive oil, chiles

#### **PATATAS BRAVAS (GF)(V)**

Fried potatoes, creamy cayenne

#### **QUESO DE CABRA AL HORNO (V)**

Herbed goat cheese baked in tomato basil sauce, toasted baguettes with tomato, garlic, olive oil puree

#### **CHAMPIÑONES BARCELONA (GF)(V)**

Mushrooms stuffed with spinach, pine nuts, Manchego cheese, with saffron lemon butter

#### **EMPANADA DE QUESO Y ESPINACA (V)**

Puff pastry filled with spinach, goat cheese, golden raisins

#### **EMPANADAS DE CARNE**

Puff pastry filled with beef & pork

#### **PINCHO DE POLLO Y CHORIZO (GF)**

Chicken & chorizo brochette, Spanish rice

#### **SOLOMILLO DE CERDO (GF)**

Pork tenderloin medallions, caramelized onions, black beans

#### **PIMIENTOS (GF) (V)**

Blistered Shishito peppers, coarse salt

### DESSERT

**FLAN DE CARAMELO (GF) or HELADO DE VANILLA (GF)**

or **PLATANOS AL CARAMELO (GF)**

## OPEN BAR

(Beer, house wine, red/white sangria, soft drinks)

27.00 per person for first 2 hours  
\$7 per person each additional hour

### HOUSE BRANDS

30.00 per person for first 2 hours  
\$8 per person each additional hour

### PREMIUM BRANDS

38.00 per person for first 2 hours  
\$9 per person each additional hour

Cash Bar Available Upon Consumption!

— CAKE CUTTING 1.00 per person —

— CHAMPAGNE TOAST 3.00 per person —

We accept VISA, Diners Club, Discover, MasterCard and American Express.

**(GF)**= gluten free item    **(V)**= vegetarian

### TERMS AND CONDITIONS

Minimum non-refundable \$100 deposit required.

Minimum 4 day time required for guest count.

Maximum 10% leeway on guest no-shows, \$10 per person due after that,  
2½ hour time limit per party (unless otherwise arranged).

Deposit applied towards bill.

*The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.*



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