



Restaurante

Take-out only

Paella Packages for 4 to-go

*All orders come with House Olives,
Choose one paella type, 3 tapas and, Wine or Sangria
Use the order form on the menu page
or call (818) 937-4445*

If you do not receive a confirmation, your order has not been received.

PAELLAS (choose 1)

Paellas are made from scratch - 4 portions

- Casa Córdoba** – Chicken, duck and chorizo *gf* **\$135.00**
Marinera – Shrimp, mussels, clams and seabass *gf, p* **\$150.00**
Arroz Negro – Squid ink paella with octopus, calamari and seabass *gf, p* **\$155.00**
De Verduras – Paella made with vegetarian stock and seasonal vegetables. *gf, vg* **\$130.00**

TAPAS (Choose 3)

- Patatas Bravas** – Roasted potatoes with red pepper and garlic aiolis *gf, vt*
Pan con Tomate – House grilled bread topped with marinated tomato pulp *vt*
Albóndigas – Chorizo & beef meatballs in tomato sauce topped with Manchego cheese
Berenjena Frita - Battered and fried eggplant topped with honey *vt*
Patatas Fritas – Shoestring fries with garlic aioli *gf, vt*
Roasted Veggies – Seasonal vegetables cooked in olive oil and garlic *vt, vg*
Ensalada Especial Mixed greens, tomato, green onion, chickpeas, ham, Manchego cheese.
Champagne dressing, croutons
Ensalada de Higo y Jamón – Mission fig and serrano ham salad over mixed greens.
Balsamic dressing *gf*
Ensalada Remolacha - Finely chopped kale, beets, raspberries, raisins,
marcona almonds, goat cheese and honey citrus dressing *gf, vt*

POSTRE

- Churros y Chocolate** – comes with 4 pieces

SANGRIA, WINE or SPANISH CAVA (Choose 1)

- Pitcher Sangria - White or Red**
Ramon Bilbao 2016, Rioja, España, 100% red Tempranillo bottle
Don Jacobo White Tempranillo 2019, Rioja, España 100% white Tempranillo bottle

gf-gluten free, vt-vegetarian, vg-vegan, p-pescatarian)

Menu is subject to change at any time