



Paellas & Tapas by Savory Roads

Our paellas taste great because we use only the best ingredients available. We use only slow cooked classical chicken, fish or vegetable stocks (vegetarian/vegan paella) made from fresh meats and/or vegetables. All of our stocks are slow cooked for over 24 hours. We use First Cold Press Extra Virgin Olive Oil, Authentic Spanish Saffron, Valencia Paella Rice D.O. (we do not use parboiled rice) and Spanish paprika. ALL OF OUR PAELLAS ARE GLUTEN FREE.

Beware of imitators! There are plenty of paella services passing parboiled rice for true paella rice, and using water with chicken bouillon instead of a true classic stocks.

WE REQUIRE A MINIMUM OF 25 (TWENTY-FIVE) SERVINGS PER PAELLA.

ALL OF OUR PAELLAS ARE A LA CARTE, AND COME WITH A SIDE OF CRUSTY FRENCH BREAD.

Paella de Granja - Chicken & Chorizo

Chicken and Chorizo Paella Made with: Valencia Rice, boneless Chicken Breast, Spanish Granja Beans, Tomatoes, Peas, Spanish Chorizo (Doña Juana Brand), Bell Peppers, Onions, Garlic perfectly seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella de Cortijo - Chicken, Pork & Chorizo

Chicken, Pork & Chorizo Paella Made with: Valencia Rice, boneless Chicken Breast, Pork Loin, Pork Spare Ribs, Spanish Granja Beans, Tomatoes, Peas, Spanish Chorizo (Doña Juana Brand), Bell Peppers, Onions, Garlic perfectly seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella Mixta - Chicken, Seafood and Chorizo Paella

Seafood and Chicken Paella The most popular paella in California. Made with: Valencia Rice, boneless Chicken Breast, Shrimp, Calamari, Mussels, Clams, Spanish Granja Beans, Tomatoes, Peas, Spanish Chorizo (Doña Juana Brand), Bell Peppers, Onions, Garlic perfectly seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella Valenciana

Authentic Valencia Style Paella - This is our version of the true Valencia Style Paella. Made with boneless Chicken Breast, Rabbit, Spanish Granja Bean, Green Beans, Peas, Artichokes, Asparagus, Escargots, Bell Peppers, Tomatoes, Valencia Rice, seasoned with Spanish Saffron, and topped with roasted piquillo peppers. Made with fresh chicken stock.

Paella Marinera - Seafood Paella

Seafood Paella - Made with Valencia Rice, Jumbo Shrimp, Calamari, Mussels, Clams, White Fish, Scallops, Crab legs, Peas, Granja Beans, Bell Peppers, Onions, Tomatoes, and Spanish Saffron, and topped with roasted piquillo peppers. All of our Paellas are made with fresh stocks. Made with fresh fish stock.



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Vegetarian Paella

Vegetarian Paella: All Vegetables Paella made with vegetable stock , Valencia Rice, Onions, Tomatoes, Garlic, seasonal vegetables like: Red Bell Peppers, Eggplants, Artichokes, Asparagus, Green Beans, Green Peas, Spanish Granja Beans, Peas, Assorted Mushrooms, Snap Peas, Roasted Garlic, and delicately accented with Spanish Saffron and truffle oil, and topped with roasted piquillo peppers.

Paella en Tinta Negra

Paella en Tinta Negra: A Catalan alternative to the classic Paella Valenciana. This paella style rice is made with Valencia Rice which is scented with the ink of cuttlefish and spices. It contains, calamari rings, shrimp, Green Bell Peppers, Roasted Garlic, Parsley, Tomatoes and a blend of Spanish Paprikas.

CUSTOMIZE YOUR PAELLA

You can also customize your paella by selecting the ingredients that you really like. We offer everything from Lobster, Pork, Jumbo Shrimp, Scallops, Fresh Tuna, Crab, Boneless Organic Chicken, Chicken Drumettes, .

E-mail or call us for a special quote. Email - info@savoryroads.com as pricing is based on current market pricing.

PRICING: * Cost is per person. It includes one Chef, set-up 2 hours before serving time, cooking and serving buffet style. Pricing does not include gratuity.



Tapas for Paella

Chorizo, Queso, & Mebrillo Iberico - Assorted cheeses and sausages from Spain, including Manchego Cheese, Soria Chorizo, Pamplona, Salchichón de Vic, and Membrillo Paste.

Aceitunas - Imported Spanish Green and Black Olives stuffed with roasted red bell peppers and seasoned in our house special blend of spices.

Ensalada de Sandia y Calamar - Watermelon salad with grilled calamari, red onions, infused with a mint/tarragon lime dressing. \$

Ensalada Clasica Assorted seasonal greens, dressed with a olive oil and red-wine vinaigrette.

Ensalada de Frutas - Seasonal Fruit Salad with melons, stone fruit, and berries.

Tortilla de Patatas - Spanish potato omelet made with potatoes slowly poached in extra virgin olive oil, caramelized onions, eggs & spices. Good for 16 appetizers.

Croquetas de Jamon - Spanish style croquettes made with ham, cheese, and spices, perfectly breaded and fried until golden brown.

Empanadas Clasicas - A Spanish and Latin American Favorite, Our Empanadas (Turnovers) are made with perfectly seasoned beef, chicken or spinach and cheese.

Cuban Potato Croquettes - A classic Cuban appetizer, seasoned ground beef filled potato croquettes served with a spicy Habanero aioli. 2 p/p

Tostones Rellenos with your choice of: Avocado Cucumber Salad, Tiny Shrimp Ceviche, or Ropa Vieja (shredded beef) minimum order of 25 of each.

Jamon con Melon - Sweet melon balls, wrapped with Spanish Ham.

Gazpacho Andaluz Shooters - Shooters of an authentic classic cold Gazpacho Andaluz made with ripe tomatoes, bell peppers, Spanish Extra Virgin Olive Oil & Sherry Vinegar

Ecuadorian Ceviche - Ceviche is a method of cooking sea food in South America. Our Ecuadorian Style Ceviche is made with Shrimp marinated in fresh Citrus Juice and perfectly seasoned with tomatoes, spices, and topped with a green plantain chip.

We require a minimum of 25 people. For orders of less than 25 persons, we offer a free delivery service, or we can cook the paella for your guests for an additional fee, or you may arrange for the delivery time. Please contact us for details.

Sales tax and gratuity are not included in the cost of the food Mileage charges will be added for parties outside Los Angeles County.

DISPOSABLE UTENSILS FEE:

If you need us to provide utensils, plastic plates, plastic utensils and paper napkins \$2.00 per person

Paper plates and napkins and plastic utensils \$1.00 per person. We can also arrange for China, Tables and Chair rentals if desired through several party rental companies.