



PRIVATE DINING - GRAZING TABLE

GRAZING TABLE MENU

Our grazing table offers a beautifully arranged selection of...

JAMÓN SERRANO, IBÉRICO CHORIZO, IBÉRICO SALCHICHÓN

Spain's most iconic cured meats, aged to perfection and rooted in centuries-old tradition.

IDIAZABAL, MAHÓN AND TETILLA CHEESES

A journey through Spain's cheese heritage — smoky Basque Idiazabal, nutty Mahón from Menorca, and the creamy Galician Tetilla.

PAN CON TOMATE

The beloved Catalan classic: rustic bread rubbed with ripe tomato, olive oil, and sea salt.

SEASONAL VEGETABLES WITH DIPPING SAUCE

Fresh produce at its peak, paired with flavorful dips for a vibrant Mediterranean touch.

FRESH FRUITS

A colorful assortment of seasonal fruits to balance savory flavors with natural sweetness.

SPANISH OMELETTE OR EMPANADAS

Choose between the classic potato omelette or golden empanadas with beef, chicken, vegetables and cheese fillings.

CHURROS OR CHEESECAKE

End on a sweet note: crispy churros with sugar and chocolate, or a classic Basque-style cheesecake with a strawberry sauce finish.

\$50 per person



*Drinks are available separately from the menu.

**Minimum of 8 guests required.

***Kindly, place your order at least 72 hours in advance to guarantee availability.

LOCATIONS

MIDTOWN EAST

953 2nd Ave.
New York, NY
10022



UPPER LEVEL

**STANDING 100
SEATING 50**



PRIVATE ROOM

**STANDING 30
SEATING 28**

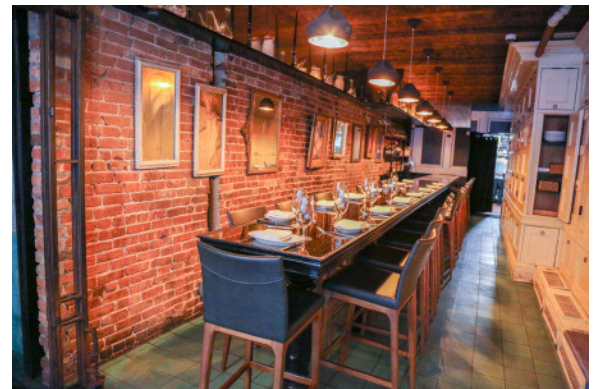
CHELSEA

259 W 19th
St. New York,
NY 10011



BAR DE VINOS

**STANDING 50
SEATING 40**

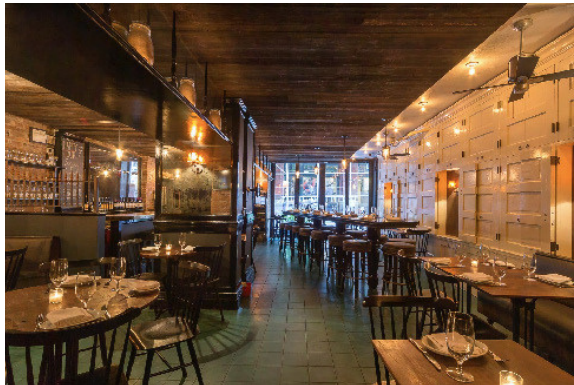


PAELLA BAR ROOM

**STANDING 25
SEATING 26**

NOLITA

284 Mulberry
St. New York,
NY 10012



BUY OUT

**STANDING 80
SEATING 65**



PLEASE NOTE Shots are not included in open bar packages. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. 72 hours required for most event menu