

## PA'LA CATERING MENU

**Pa'la is a wood-fired restaurant.  
Our cooking is done with few ingredients and simple procedures.  
The style reflects the Mediterranean and South American cultures.  
We are committed in our relationships with organic farmers,  
and use only responsible artisans and producers.**

### SANDWICH PLATTER

( minimum of 10)

prepared on a Schiacciata **bread** made with organic kamut, Sonora and semolina flour cooked in the wood burning oven.

### SANDWICHES

**Wild Pacific albacore tuna** / Cannellini beans / fingerling potatoes / farro 12

**Fra mani rosemary ham** / Manchego / goat horn peppers 12

**Fra Mani mortadella** / Pecorino Toscano / Sicilian capers 11

**Prosciutto crudo La Quercia** / mozzarella / basil 11

**Vegetarian** / organic vegetables from the wood burning grill 10

### SALADS

**Organic greens** / pickled carrots and cucumbers 8

**Arugula salad** / tomatoes / Parmigiano Reggiano 9

**Tomato** / mozzarella / wild oregano 10

**Ramon Navarro grain salad** / spelt / kamut / Sonora wheat / Controne beans / roasted Anaheim peppers / purple yams / toasted sesame seeds / aged soy sauce 10

**Vegetarian** / organic vegetables from the wood burning grill / raisins / pecans 10

**Wild Pacific albacore tuna** / Cannellini beans / fingerling potatoes / farro 10

## **SWEETS**

72% Araguani chocolate chip cookie 3

## **BEVERAGES**

Organic lemonade 25 per gallon

Iced Tea 20 per gallon

Bottled Water 2.50

Mexican Coke 2

## **CATERING GUIDELINES**

To ensure premium quality and availability, we request the following:

Food can be delivered to you 5 days a week.

48-Hour advance notice is required.

Payment is required 48-hours prior to order.

Delivery fees are based on distance and availability.

Deliveries that require setup will include an additional fee.

If you have any special request or dietary indications please advise.