

# PAELLA

Taking its name from the “paellera” the two-handed shallow pan in which it is prepared, this famous rice dish is traditionally cooked over a wood fire. The people of the Albufera region in Valencia Spain, claim to have invented the dish. Today there are many variants of Paella. These are our favorites and soon to be yours as well.

## PAELLA VALENCIANA

\$39.00/FOR TWO

Filled with shrimps, mussels, chicken and chorizo.

## CLASSIC BOMBA RICE PAELLA

\$59.00/FOR TWO

This paella uses the traditional Spanish short grain rice from Valencia, Spain and it's served with mussels, shrimps, squid, chicken and chorizo.

## FIDEUA

\$39.00/FOR TWO

Valencian noodle Paella

It does not always have to be rice that is cooked in Valencia's paella pans.

All our paellas are made to order so please allow a minimum of 40 minutes to prepare.