

About Tapas Valencia

Whether you're dining with friends, family, or exploring on a first date, Valencia is the perfect backdrop for any occasion.

We carry on the tradition of great food and service that was started at our original location, Meson Sabika in Naperville.

Located in Chicago's South loop, we have developed creative Spanish tapas, unique martinis, and a mood to die for.

You'll find that the moment you step into the restaurant your heart won't want to leave.

Party Packages

Luncheon

Sunday-Saturday 11am-3:30pm
Sunday Brunch 10am-3pm



1530 State Street
Chicago, IL 60605
630.842.4444



Pre-Lunch Hors d'oeuvres

Select any of the following to be butler passed during the beginning of your event

2 Items \$5.50pp

3 Items \$6.50pp

4 Items \$7.50pp

Cold

Escalivada con Queso

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and fresh mozzarella cheese on toast points

Tostada del Caserio

Diced green olives and sun-dried tomatoes on toast points topped with El Caserio cheese

Pincho de Tomate y Queso

Brochette of cherry tomato and fresh mozzarella ball

Tostada de Jamon y Queso

Imported Serrano ham on garlic toast points with tomato and Manchego Cheese

Pincho de Pollo

al Curry

Brochette of chicken curry salad and red grapes

Gambas Marinadas

Chilled shrimp marinated in fresh herbs served with brandy sauce (+\$2.00pp)

Hot

Tostada de Queso de Cabra

Oven Baked goat cheese with tomato basil sauce on garlic toast points

Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

Pincho de Pollo con Chorizo

Grilled brochette of marinated chicken tenderloin & chorizo with cumin sauce

Pincho de Moruno

Grilled brochette of marinated pork tenderloin & red bell peppers with cumin sauce

Caracoles con Alioli

Sauteed escargot baked on seasoned croutons with alioli sauce

Pincho de Solomillo

Brochette of beef tenderloin grilled in cracked black pepper and horseradish sour cream (+\$2.00pp)

Cangrejos Con Alioli

Puff pastries with crab meat, tomato concassé and alioli (+\$1.50pp)

Gambas al Ajillo

Grilled tiger shrimp with garlic and lemon butter *(+\$2.00pp)



Adriana \$24.95

Cold Tapas

Canalón Relleno

Tuna, asparagus and basil filled cannelloni with creamy white wine vinaigrette, diced tomato and basil vinaigrette

Tortilla Española

Traditional Spanish omelet with potato and onion

Hot Tapas

Queso de Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

Pasta con Hortalizas

Penne pasta, asparagus, broccoli, spinach, and sun-dried tomatoes in white wine tomato basil sauce, topped with Manchego cheese

Cazuela de Pollo

Casserole of chicken with red bell peppers, asparagus, and a pimiento cream sauce

Dessert

Tarta de Pera

Almond pound cake with sliced pear, served with caramel sauce and vanilla ice cream

Bianca \$26.95

Cold Tapas

Patatas con Alioli

Robust garlic potato salad with mayonnaise and fresh parsley

Salmón Curado con Queso

Dill cream cheese rolled with house cured Atlantic Salmon served with toast points

Hot Tapas

Queso de Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

Pincho de Solomillo

Beef tenderloin brochette grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

Pasta con Gambas

Penne pasta with sautéed tiger shrimp, tomatoes, scallions and garlic with lemon butter sauce

Dessert

Plátano con Helado

Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream



Catalina
\$27.95

Salad

Mixed Green Salad

With red onion and tomato and a sherry balsamic vinaigrette

or

Soup

Black Bean Chorizo Soup

With sour cream

Entree Choose one of the following

Marinated Grilled Chicken Breast

With asparagus & Sevillana potatoes with lemon paprika wine sauce

or

Marinated Tilapia

Served with spinach, and artichoke hearts with yellow plum tomato vinaigrette, lemon tomato butter sauce and potato cake

Dessert

Tarta de Pera

Almond pound cake with sliced pear, served with caramel sauce and vanilla ice cream

Dulcinea
\$30.95

Salad

Mixed Green Salad

With red onion and tomato and a sherry balsamic vinaigrette

or

Soup

Black Bean Chorizo Soup

With sour cream

Entree Choose one of the following

Grilled Atlantic Salmon

Served on a bed of sauteed vegetables with a garlic paprika sauce

or

Beef Medallions

Served with mashed potatoes drizzled with red wine sauce

Dessert

Plátano con Helado

Sauteed banana with chopped pistachios, caramel sauce and vanilla ice cream

Esperanza
\$32.95

Cold Tapas

Canalón Relleno

Tuna, asparagus and basil filled cannelloni with creamy white wine and diced tomato and basil vinaigrette

Hot Tapas

Queso de Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

Entree Choose one of the following

Marinated Grilled Chicken Breast

With asparagus & Sevillana potatoes with lemon paprika wine sauce

or

Marinated Tilapia

Served with spinach, and artichoke hearts with yellow plum tomato vinaigrette, lemon tomato butter sauce and potato cake

Dessert

Plátano con Helado

Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream

Filomena
\$38.95

Cold Tapas

Jamón Serrano con Queso

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

Hot Tapas

Champiñones Rellenos

Stuffed mushroom caps with sauteed spinach, garlic and a blend of Spanish cheese

Entree Choose one of the following

Grilled Atlantic Salmon

Served on a bed of sauteed vegetables with a garlic paprika sauce

or

Beef Medallions

Served with mashed potatoes drizzled with red wine sauce

Dessert

Tarta de Pera

Almond pound cake with sliced pear, served with caramel sauce and vanilla ice cream

Children's Menu—\$10.95pp

Children 12 years and younger
Please select one menu option for all children

Chicken fingers, french fries, fresh fruit
Hamburger, french fries, fresh fruit
Penne pasta with tomato sauce



For parties of 50 or less may select their entree on the day of the event. Larger parties are required to provide entree selections in advance.



Beverages

*Packages not available for parties under 30 guests

Champagne Toast

If added to a bar package \$2.00pp
Without a bar package \$5.00pp

Sangria Pitchers

Enjoy our refreshing red and/or white sangria by the pitcher placed alongside glasses filled with fresh fruit. *Pitchers of Sangria \$33.95 each*

Beer, Wine, and Sangria

Spanish Red and White Wine
Red and White Sangria
Domestic and Imported Beers
Soda and Iced Tea
2 hours—\$15.00pp
3 hours—\$18.00pp
4 hours—\$21.00pp

Select Bar

Spanish Red and White Wine
Red and White Sangria
Domestic and Imported Beers
Select Brand Mixed Drinks
Soda and Iced tea
2 hours—\$18.00pp
3 hours—\$21.00pp
4 hours—\$24.00pp

Premium Bar

Spanish Red and White Wine
Red and White Sangria
Domestic and Imported Beers
Premium Brand Mixed Drinks
Soda and Iced tea
Assorted Liqueurs (Bailey's, Kahlua, Amaretto)
Soda and Iced Tea
2 hours—\$21.00pp
3 hours—\$24.00pp
4 hours—\$27.00pp

Tapas Tradition

Tapas style dining originated in the open air taverns of southern Spain. Originally, tapas was a slice of cured ham or sausage on top of a piece of bread which was placed over the mouth of a wine or sherry glass to prevent flies in their glasses. Spaniards, who customarily dine late in the evening, would frequent several taverns sampling the tapas of the house. As time went on they placed olives or ham on the plate, and as time evolved so did the tapas plate.



Contact

Events Department
Phone: 630.983.3563
Fax: 630.983.9295
Email: events@mesonsabika.com
Website: www.mesonsabika.com

Other location

Meson Sabika
1025 Aurora Ave.
Naperville, IL 60540
630.983.3000



Additional Dessert Options

Dessert platters for \$6.50 per person

An assortment of our most popular desserts on a decorated platter portioned for your guest count.

Sweets Table Options \$6.95pp

(Available for parties of 50 guests or more)

Bite size cookies, pastry creams, mousses and mini desserts

All pricing is per person and does not include tax or gratuity.

All luncheon menus include soda, iced tea, coffee and hot tea.

Price are subject to change.

Packages may be customized to meet your personal tastes; consult an Event Coordinator for more information