



PATRIA



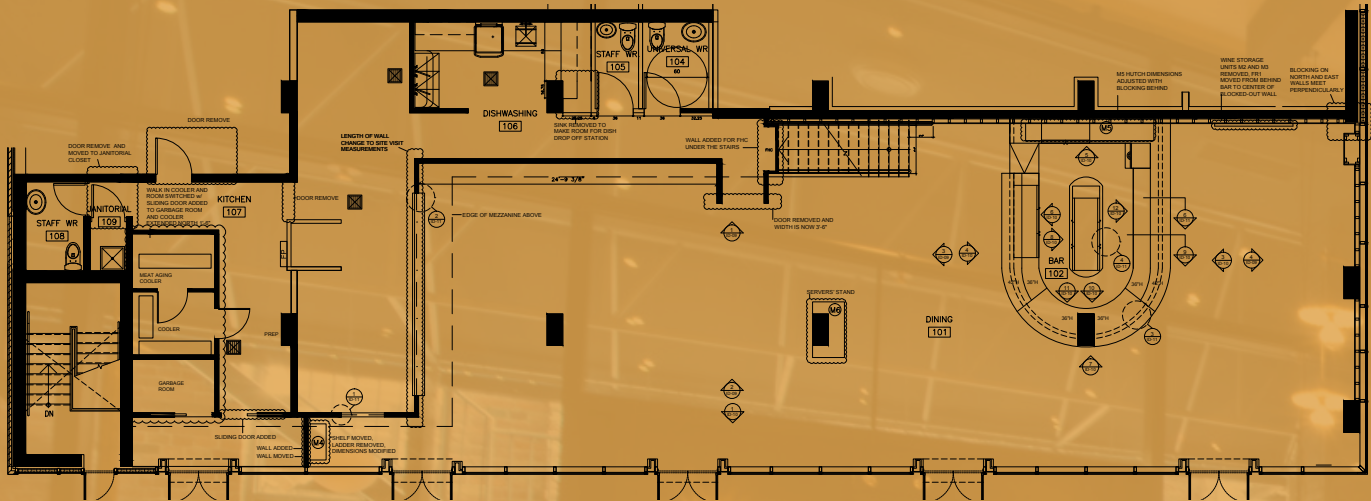
GROUP DINING & EVENTS

¡BIENVENIDOS A PATRIA!

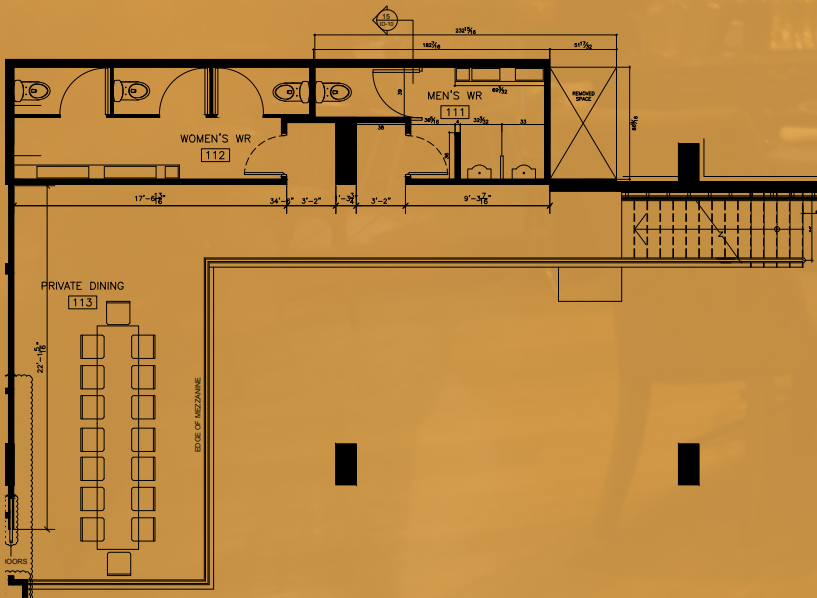
Authentic flavours are featured in traditional paellas and an ever-changing selection of the freshest seafood, together with an extensive wine list featuring exclusively imported Spanish labels. The stunning space, rich in colour, spans two floors. The lower level is divided into an inviting lounge and elegant modern dining room, with a private dining space upstairs and courtyard patio available during warmer months. The décor is a contrast of contemporary design and traditional Spanish motifs represented in an eye-catching embroidered mural, hand stitched napkins, and painted antiques.

FLOOR PLANS

MAIN FLOOR



PRIVATE DINING



MAIN FLOOR

Our main floor is the ideal place to host your guests in a lively atmosphere that marries contemporary design with traditional Spanish elements.

CAPACITY

RECEPTION | 225
with Patio | 275

SEATED | 120

PATIO

Tucked away from the bustle of King Street West, our patio is a romantic space lit up by glowing lanterns and candles at night.

CAPACITY

SEATED | 60





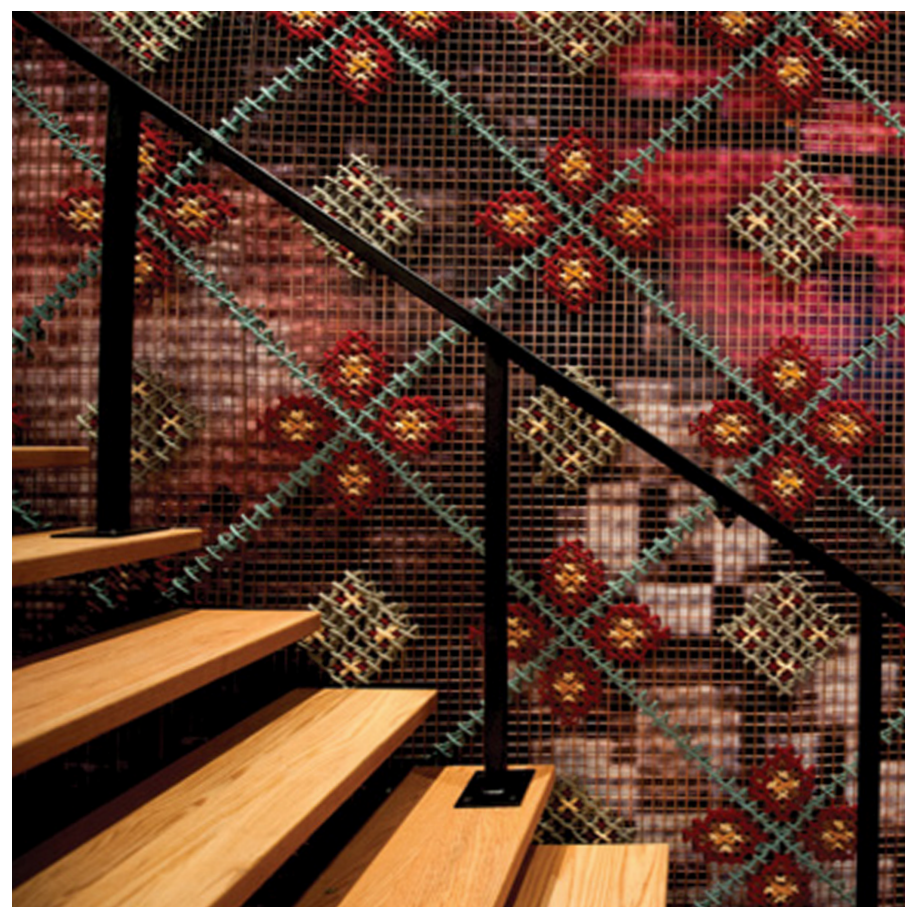
PRIVATE DINING

An intimate private dining space created to meet the needs of smaller social and corporate occasions.

CAPACITY

RECEPTION | 25

SEATED | 22





CANAPÉ MENU

CANAPÉ PLATTERS

ALMENDRAS SALADAS // Salted Marcona Almonds \$5

ACEITUNAS // House Marinated Olives \$5

SELECCIÓN DE EMBUTIDOS // Ibérico Lomo + Ibérico Chorizo + Jamón Serrano + Salchichón \$75

SELECCIÓN DE QUESOS // Spanish Cheeses + Quince Jam + Sour Dough Bread \$70

PIMIENTOS DE PADRÓN // Blistered Peppers + Sea Salt \$18

TAPAS CANAPÉS

BOGAVANTE CROQUETAS // Lobster Croquette + Aioli + Caviar \$5

PULPO A LA GALLEGA // Pincho Of Spanish Octopus + Romesco \$5

PAN CON TOMATE // House Baked Bread + Fresh Tomato + Olive Oil \$5

PAN CON MANCHEGO // House Baked Bread + Fresh Tomato + Olive Oil + Manchego \$5

CROQUETAS JAMÓN // Traditional Ham Croquettes + Aioli \$5

CROQUETAS DE SETAS // Porcini Mushrooms + Manchego Cheese + Truffle Aioli \$5

DATILES // Dates + Ibérico Bacon + Manchego + Quindillas \$5

AIR BREAD // Manchego Cheese + Serrano Ham \$5

TORTILLA DE PATATAS // Spanish Potato Omelette + Piquillo Romesco \$5

EMPANADAS // Slow Cooked Meat + Guindilla Sauce + Mojo Picón \$5

QUESO FRITO // Goat Cheese + Orange Blossom Honey + Walnut \$5

CROQUETAS DE POLLO // Chicken Croquette + Truffle Aioli \$5

TARTAR DE CARNE // Chili + Guindilla + Alhambra Cheese + House Sourdough \$5

COCA BOQUERONES // White Anchovy + Mojo Picón + Piquillo Pepper + Manchego \$5

COCA CHAMPIÑONES // Chanterelle Mushrooms + Porcini Cream + Black Truffle + Goat's Cheese \$5

COCA TRUFA // Rapini + Winter Truffle + Fontina + Roasted Garlic \$5

COCA SOBRASADA // Chorizo from Mollorca + Fior De Latte + Pickled Red Onion + Garlic Aioli \$5

FOOD STATIONS

Large Paella 80 Person Minimum. Priced Per Person.

PAELLA PATRIA // Gulf Shrimp + Mussels + Fish + Snap Peas + Clams + Saffron \$15

PAELLA DE POLLO // Hen + Green Beans + Cherry Tomato + Jamón Serrano \$15

PAELA DE CARRILLADA // Pedro Ximénez Braised Beef Cheek
+ Black Garlic + Bone Marrow + Artichoke \$15

PAELLA DE LA HUERTA // Mushroom Sofrito + Truffe Paste + Fall Mushrooms +
Crispy Artichoke + Piquillo Peppers \$15

FIDEOS CON ALMEJAS Y CHORIZO // Gulf Shrimp + Sofrito + Peas + Chorizo Sausage + Aioli \$15

DESSERT

CHOCOLATE CON ACEITE Y SAL // Chocolate Pudding + Olive Oil + Sea Salt \$5

CHURROS CON DULCE DE LECHE // Spanish Doughnuts \$5

SEMIFRÍO // Nutella Semifreddo + Caramel + Candy Pine Nuts \$5

MOUSSE DE AVELLANA // Hazelnut Mousse + Salted Caramel +
Dulce De Leche + Carajillo Syrup + Candy Roses \$5





GROUP MENU

\$65

COURSE I

PAN CON TOMATE // House Baked Bread + Fresh Tomato + Olive Oil

DÁTILES // Dates + House Bacon + Manchego + Guindillas

JAMON SERRANO // 24 Month Salt-Cured

COURSE 2

CHUGA BEBÉ // Baby Gem + Aged Manchego + Mojo Verde Dressing + Shaved Serrano Ham + Grated Egg Yolk

CROQUETAS DE SETAS // Porcini Mushrooms + Manchego Cheese + Truffle Aioli

PULPO A LA GALLENGA // Spanish Octopus + Potato + Paprika + Olive Oil

COURSE 3

CARNE DE WAGYU // Australian Wagyu + Crispy Potato Bravas + Jus

ASPRAGUS CON ROMESCO // Blistered Asparagus + Romesco + Aged Sheep’s Milk Cheese + Nuts + Crispy Sourdough

CERDO // Suckling Pig + Quince + Celeriac + Sherry Jus

DESSERT

CHURROS // Spanish Doughnuts + Cinnamon Sugar + Dulce De Leche + Chocolate

CHOCOLATE CON ACEITE // Chocolate Pudding + Olive Oil + Sea Salt

\$75

COURSE 1

PAN CON TOMATE // House Baked Bread + Fresh Tomato + Olive Oil

JAMÓN SERRANO // 24 Month Salt-Cured

PIMIENTOS DE PADRÓN // Blistered Peppers + Sea Salt

COURSE 2

ENSALADA DE AGUACATE // Butter Lettuce + Avocado +
Goat Cheese + Quince Dressing + Marcona Almonds

PIMIENTOS RELLENOS DE BUEY // Piquillo Peppers + Oxtail + Manchego

CERDO // Suckling Pig + Quince + Celeriac + Sherry Jus

COURSE 3

PESCADO DEL DIA // Daily Fish + Savory Clams + Mojo Verde

CAPÓN AL AJILLO // Wood Fire Cornish Hen + Onion Sherry Sauce + Almonds

COLIFLOR CON AJO BLANCO // Almond Garlic Sauce +
Roasted Cauliflower + Crispy Chicken Skin + Fresh Peas

DESSERT

MOUSSE DE AVELLANA // Hazelnut Mousse + Salted Caramel +
Dulce Leche + Carajillo Syrup + Candy Roses

CHOCOLATE CON ACEITE Y SAL // Chocolate Pudding + Olive Oil + Sea Salt





\$85

COURSE 1

PAN CON TOMATE // House Baked Bread + Fresh Tomato + Olive Oil

IBÉRICO DE BELLOTA // Black-Hoof 36 Month Acorn-Fed

TARTAR DE CARNE // Striploin + Organic Egg
+ Chili + Guindilla + Alhambra Cheese

COURSE 2

PESCADO DEL DIA // Daily Fish + Savory Clams + Mojo Verde

ENSALADA DE AGUACATE // Butter Lettuce + Avocado
+ Goat Cheese + Quince Dressing + Marcona Almonds

BOMBAS CON SALSA BRAVA // House Chorizo + Aioli + Spicy Piquillo Sauce

COURSE 3

PATATAS BRAVAS // Crispy Potato + Spicy Tomato + Fried Egg

CHULETÓN ASADO // Wood Fire Roasted Rib Eye + Roasted Garlic

GAMBAS AL AJILLO // Wild Gulf Shrimp + Garlic + Parsley + Chili

DESSERT

FLORES CON MIEL // Spanish Pastry + Citrus Curd +
Lemon Ice Cream + Meringue + Passion Fruit

MOUSSE DE AVELLANA // Hazelnut Mousse + Salted Caramel
+ Dulce Leche + Carajillo Syrup + Candy Roses



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