GOOD BEHAVIOR

on the roof at made hotel

events menu

fall / winter 2026

to share

little gem salad — 160
Caesar dressing, breadcrumbs, manchego

dips & spreads — 140
Hummus, babaganoush, crudité

charcuterie board — 270
Chef's selection of meat & cheese,
with seasonal accompaniments

patatas bravas — 200
Twice-fried potatoes, salsa brava, garlic aioli, scallions

jamón croquetas — 120
Lemon aioli

paella bites — 180
Choice of

- Chorizo & shrimp
- Mushroom
- Cheese

bites & skewers

montaditos — 320
Spanish sliders served on mini baguettes. Choice of

- Pork belly & pickled onions
- Spanish tuna, piquillo peppers, olives
- Tortilla española, tomate
- Chicken salad, mayo, almond
- Seared tri-tip, picadillo, olive

ceviche cups — 250
Hake, shrimp, octopus, avocado, onion, tomato

pintxos — 320
Skewers. Choice of

- Steak & mojo rojo
- Mushroom & salsa verde
- Chicken & citrus
- Pork meatballs
- Manchego & membrillo

live stations

raw oyster bar — MP
Oysters shucked to order

paella party — MP
Bold Spanish flavors cooked live by
Chef Eduardo of Arroces NYC

All menu items are estimated to feed 30 guests each.

MP = market price