

# EDO

## TAPAS & WINE

EDO Tapas & Wine is inspired by Spain's tradition of eating small savory dishes, typically served with drinks. Raised in Barcelona, Chef Oscar Amador Edo was exposed to Catalonia's rich cuisine from an early age. Located on the Mediterranean coast, the region offers a generous and varied selection of ingredient options, allowing imaginative results. Our approach offers classic recipes with modern and avant-garde techniques. Inspired by great

cuisines around the world, our innovative kitchen's only rule is to deliver the best combinations, awakening our senses to new flavors, aromas, and textures. We have a vegan menu option to cater to all guests.



EDO Tapas opened in late 2018, and has been fortunate to receive praise including "Restaurant of the Year - 2018" Desert Companion; "Restaurant of the Year" Before the Dish/YouTube 2019; and "Best New Restaurant - 2018" Las Vegas Weekly

Our team at EDO Tapas & Wine, takes pride in a high service level and is happy to accommodate special parties to the extent of our capabilities. We would love to host your special event, reunion, wedding, business meeting, presentation, brand activation, or other gathering.

### Capacity:

Dining Room: 600 sq. ft.

Dining Room: up to 35 Seats (capacity might be affect by local regulations)

(Upholstered chairs, banquette; and windows to street)

Total capacity standing room, inside: 50 guests

Free, open lot parking is available Select entertainers are available by special arrangement.

[www.edotapas.com](http://www.edotapas.com) FB: [@edotapas](https://www.facebook.com/edotapas) IG: [@edotapas](https://www.instagram.com/edotapas)



Chef Oscar Amador and Roberto Liendo believes in providing a personalized culinary experience; therefore, each menu is customized to appeal to the variety of tastes and needs for every guest. Let the team at EDO Tapas and Wine create the perfect event for your group or gathering.

**SET MENU – STARTING AT \$89pp**

**VEGAN & VEGETARIAN MENUS AVAILABLE**

*Below is a sampling of the available menu items:*

**TASTING OF IBÉRICO DE BELLOTA** - Paletilla, Lomo, Chorizo, Salchichon, Pan con Tomate

**TOKIO OYSTER\*** - Trout Roe Pico, Ponzu, Wasabi

**MONTADITO\*** - Smoked Salmon Bruschetta, Truffled Cream Cheese, Honey

**TOSTADA\*** - Tuna Rillette, Guac, Rocoto Chili

**BIKINI** - Sobrasada, Mahon Cheese, Pressed Sandwich

**CROQUETAS** - Kimchi Pisto, Romesco Sauce

**CRAB CAKE A LA DONOSTIARRA\*** - Snow Crab, Fried Kimchi Egg

**ARROZ MELOSO CON UNI** - Bomba Rice, Octopus, Jamón Shavings, Uni All I Oli

**COSTILLA DE VACA AL VINO TINTO** - Braised Short-Ribs, Potato & Cabbage Trinxat

**DESSERT COURSE**





## **BEVERAGE PACKAGES (2 hours minimum)**

### **HOUSE BEER & WINE - \$20/hr PP**

Red, White & Sparkling Wine and Beer

### **PREMIUM BEER & WINE - \$25/hr PP**

Our Sommelier's Selection of Premium Red, White, Sparkling Wine, Sherry & Beer

### **STANDARD BAR - \$25/hr PP (shots not included)**

House Red, White & Sparkling Wine, House Beer, Well Liquor Add  
Select Specialty Cocktails - \$5/hour

### **PREMIUM BAR - \$35/hr PP (shots not included)**

Our Sommelier's Selection of Premium Red, White, Sparkling Wine, Sherry & Beer Premium  
Liquor & Specialty Cocktails

All prices are per person and exclude taxes, fees, and gratuity. All packages include soft drinks, coffee, and tea. Energy drinks are not included.

## About Chef Oscar Amador Edo



Raised in Barcelona, Chef Oscar Amador Edo fell in love with Catalonia's rich culinary traditions at an early age. After graduating at the prestigious Hofmann BCN Chef School, he had the opportunity to stage at ElBulli and El Racó de Can Fabes; both Three Michelin awarded restaurants. After successfully owning and operating Ajo Negro, TapeArt and A Mano for over a decade, Chef Oscar decided to move to Las Vegas to conquer the American palate, where he cooked at the prestigious Le Cirque for six months before launching his Boqueria Street catering business, and then EDO Tapas & Wine in 2018.

Chef's approach is to add a modern and innovative twist to classic Spanish recipes, inspired by great cuisines from around the world. His only rule is to deliver the best combinations, awakening our senses to new flavors, aromas, and textures, ultimately creating new memories for the guest.

### **Location:**

3400 S Jones Blvd #11A  
Las Vegas, NV 89146  
Chinatown Area  
3.5 miles/10 minutes from Las Vegas Blvd

### **Hours:**

Daily 5pm - 9pm

**Executive Chef:** Chef Oscar Amador Edo

**Sommelier:** Joe Mikulich

### **Contact:**

Managing Partner

Roberto Liendo, [roberto@edotapas.com](mailto:roberto@edotapas.com)

702-641-1345

