



SPAIN RESTAURANT

513 TAMPA STREET • DOWNTOWN TAMPA • 223-2831

The Castro family, who emigrated from Spain, established the Spain Restaurant in downtown Tampa in 1980. The Tapas offered here are a representative selection from the northwestern region of Spain, known as Galicia, one of the best locations for seafood in the world. These traditional Tapas recipes have been passed from one generation to the next, and are commonly served in Galician restaurants and bars.

TOMA

Homemade Sangría (red or white wine)

by the glass 6
by the pitcher 25

Imported House Wine

Chardonnay/Merlot/Cabernet Sauvignon

by the glass 5
by the bottle 17

On Tap

Bud Light 4
Estrella Damm 4
Goose Island IPA 4

SOPAS

(Soups)

Black Bean 5
Garbanzo Bean (chick pea) 5
Lentil 5
Caldo Gallego (collard greens) 5

ENSALADAS

(Salads)

Ensalada de la Casa

mixed organic greens with tomato, onions, cranberries and feta cheese

Small 5
Large 7

add Grilled Chicken 5
add Spanish Chorizo 5
add Salmon 6
add Shrimp 6

VEGETARIAN PLATTER

Select any 4 vegetarian items throughout the menu
Served with house salad 24

SIDE DISHES

Rice 4
Vegetables 5
Fries 4
Plantains 4

Consuming raw or undercooked foods
may increase your risk of food born illness

TAPAS CALIENTES

(Hot Tapas/Appetizers)

Chorizos al Jerez

Traditional Spanish sausage sautéed with fresh garlic in a sherry wine flambé 11

Pulpo a la Gallega

Imported octopus with olive oil, fresh garlic and Spanish paprika served over boiled potatoes 14

Vieiras Corunesa

Fresh, grilled scallops with Spanish Manchego cheese in a béchamel sauce 13

Camarones al Ajillo

Sautéed shrimp with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 13

Rollitos de Puerco

Handrolled pork, water chestnuts and scallion wraps, lightly fried and served with a homemade tangy sauce 9

Pimientos del Piquillo

Imported piquillo peppers stuffed with a crab meat and shrimp béchamel stuffing in a homemade spicy roasted red pepper sauce 13

Calamares Fritos

Fried squid, lightly hand breaded and served with a homemade red marinara sauce 12

Tortas de Cangrejo

Lump crab cakes served with a homemade mango raisin chutney 14

Gambas a la Plancha

Whole grilled prawns served in a tangy lemon sauce 14

Mariscada en Salsa Verde

Shrimp, calamari, clams, mussels and scallops in our signature green sauce, a homemade garlic, parsley and white wine sauce 13

Mejillones Lorbé

Mussels in a homemade red marinara sauce 13

Pollo Villarroy

Chicken tenders in a béchamel sauce, breaded and lightly fried, served with a homemade mango raisin chutney 10

Croquetas

Handrolled croquettes with imported Spanish serrano ham, served with our signature homemade garlic aioli 8

Filete de Res

Beef tenderloin tips sautéed with a fresh medley of mushrooms in a sherry wine flambé 14

Delicias del Mar

Homemade crepes stuffed with mixed seafood in a creamy béchamel sauce topped with toasted Spanish manchego cheese 12

Paella Valenciana

Traditional Spanish seafood rice with calamari, clams, mussels, scallops, shrimp, chicken, ham, and Spanish chorizo 12

Vegetable Paella

Vegetarian rice with a medley of fresh mixed vegetables 10

Champiñones Extravaganza

Medley of shitake and domestic white mushrooms with goat cheese in a homemade, creamy sherry white wine sauce served on toasted baguette 12

Tortilla Española

Traditional Spanish potato and onion omelet 8

Empanadas de Carne

Homemade Spanish style beef patties 8

Patatas Espanolas

Spanish fries 5

Patatas Bravas

Spanish potatoes with a homemade spicy roasted red pepper sauce 6

Callos a la Gallega

Traditional Gallego tripe stew with smoked ham, Spanish chorizo, pig's feet, garbanzos, cumin, fresh garlic and a spicy Spanish paprika 11

Pan con Tomate

Lightly toasted with freshly grated tomato, garlic and olive oil 6

TAPAS FRIAS

(Cold Tapas/Appetizers)

Chorizo Tablado Queso Manchego y

Aceitunas Españolas Curtidas

Chorizo cantinpallo served with Spanish manchego cheese and cured Spanish olives 14

Jamón Serrano, Queso Manchego y

Aceitunas Españolas Curtidas

Imported Spanish serrano ham, Spanish manchego cheese and cured Spanish olives 14

Paté de Queso

Our signature homemade cheese pate with creamy blended goat cheese, sun dried tomatoes, Spanish pimientos, walnuts and fresh herbs served with homemade garlic toast 9

Ceviche

Lime cured shrimp and bay scallops with freshly chopped onions, tomatoes and cilantro 14

RACIONES

(Entrees)

All entrees served with bread, organic house salad and your choice of yellow rice or fresh organic vegetables.

Tapas Tasting

Select any 3 tapas (no seafood selections) 30
Select any 3 tapas (including 1 or more seafood selections) 32

Vegetable Paella

Vegetarian rice with a medley of fresh mixed vegetables 19

SEAFOOD

Fresh Fish of the Day

Ask your server for today's special 25

Zarzuela de Mariscos

A delicious medley of clams, mussels, fish, shrimp, scallops and calamari sautéed in a rich tomato sauce 25

Paella Valenciana

Traditional Spanish seafood rice with calamari, clams, mussels, scallops, shrimp, chicken, ham, and Spanish chorizo 22

Paella Marinara

Traditional Spanish pescatarian seafood rice with calamari, clams, mussels, scallops, & shrimp 23

Camarones al Ajillo

Sautéed shrimp with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 22

Mariscada Ajillo

Sautéed shrimp, calamari, clams, mussels and scallops with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 23

Mariscada en Salsa Verde

Shrimp, calamari, clams, mussels and scallops in our signature green sauce, a homemade garlic, parsley and white wine sauce 23

Pescado al Limón

Stuffed fish with crab meat and shrimp, breaded, fried and served in a lemon sauce 22

Delicias del Mar

Homemade crepes stuffed with mixed seafood in a creamy béchamel sauce topped with toasted Spanish manchego cheese 22

Fidua

Catalunian seafood pasta with clams, mussels, scallops, shrimp, calamari, chicken, ham and traditional Spanish chorizo 23

MEAT

Filete de Res

Beef tenderloin tips sautéed with fresh a medley of mushrooms in a sherry wine flambé 24

Filete Salteado

Beef tenderloins sautéed with traditional Spanish chorizo, onions, fresh medley of mushrooms and green & red peppers in a sherry wine flambé 24

Filete de Cerdo a la Pimienta

Pork tenderloin in a homemade creamy black pepper and brandy sauce 19

Palomilla Steak

Breaded top sirloin cut thin served with rice & black beans 17

Ropa Vieja

Shredded beef in sautéed tomato sauce with onions and green peppers 17

CHICKEN

Pollo Riojana

Grilled tender chicken breast topped with sautéed fresh tomatoes, onions, provolone cheese and a homemade mushroom sauce 19

Pollo Villarroy

Chicken breasts in a béchamel sauce, breaded and lightly fried 19

Chicken & Yellow Rice

Shredded chicken with Spanish chorizo and green peas 17

Chicken Milanese

Breaded chicken breast topped with tomato sauce and parmesan cheese with rice and green peas 17



MENU DE NIÑOS
(Children's Menu - 12 and under)

- Chicken Tenders**
Served with fries or rice 8
- Chicken and Yellow Rice**
Shredded chicken, Spanish chorizo with rice 8
- Mini Filete de Res**
Served with fries or rice 10
- Palomilla Steak**
Breaded thin top sirloin served fries or rice 9

CAFES
(Coffees)

- Espresso 3
- Cappuccino 4
- Coffee 3
- Tea 3

POSTRES
(Desserts)

- Flan**
Homemade traditional Spanish custard 5
- NY Cheese Cake** 6
- Crema Catalana**
Homemade traditional Spanish vanilla custard 6
- Filloas Gallegas**
Homemade handrolled crepes with homemade Spanish crème flambéed with Gran Marnier 7
- Chocolate con Churros**
Traditional Spanish style donut strips sprinkled with sugar and served with homemade traditional Spanish hot chocolate 5

**IN HOUSE CATERING
EVENT PACKAGES**
(For 15 or more people)

FOOD OPTIONS

Assorted Tapas (Appetizers) LIGHT - Choose 4	\$15
Assorted Tapas (Appetizers) or Buffet Station HEAVY - Choose 7	\$20
Lunch Entrée Packages Includes Choice of 2 Entrees Includes Two Sides Includes House Salad and Bread	\$15
Dinner Entrée Package Includes Choice of 3 Entrees Includes Two Sides Includes House Salad and Bread	\$25

BAR / BEVERAGES OPTIONS:

	Beer/Wine/Sangria	Full Bar	Premium (Top Shelf)
1 Hr	\$10	\$15	\$20
2 Hr	\$15	\$20	\$25
3 Hr	\$20	\$25	\$30
4 Hr	\$25	\$30	\$35

LIVE MUSIC
\$1 per person

FLAMENCO SHOW
\$7 per person



SEE WINE LIST

FULL BAR

COCKTAILS AVAILABLE



SPAIN
RESTAURANT