

Empezar- Starters

Sopa/Soup...

Gaspacho Cold Tomato Soup* 5

A cold soup with cucumber, tomato, garlic and cilantro

Sopa de Ajo Garlic Soup 6

A very unique soup found in Spain made with a chicken base with roasted garlic and egg

Caldo Gallego Spanish Vegetable Soup 6

Spanish vegetable soup with a chicken base, white beans and spinach and potatoes and chorizo

Apperitivo/Appetizer...

Camorones en Salsa de Ajo Shrimp in Garlic Sauce 9**

One of our most popular offerings! Generous portion of shrimp cooked in garlic and Spanish paprika

Chorizo a la Plancha Spanish Sausage 9**

Spanish sausage broiled to crispy perfection

Calimaris Fritas Fried Calamaris 9

Fresh cut calamari lightly floured and fried served with special Spanish sauce

Mejillones en Salsa de Tomate Picante Mussels in Spicy Tomato Sauce 9**

Mussels in Chefs special spicy sauce. These have a little zing to them!

Almejas Rellenas Clams Casino 9

Clams stuffed with sausage and bread crumbs and then broiled

Almejas en Salsa Verde Clams in Green Sauce 9

Steamed clams served in sauce of parsley garlic and white wine

Champignones Rellenos Stuffed Mushrooms 8

Mushrooms stuffed with mascarpone cheese and crab meat

Portabella Salteado Sautéed Portabella Mushroom 8*

Portabella mushroom sautéed in a balsamic reduction served with mozzarella cheese

Salads/Ensaladas

Spring mix with arugula, carrots, tomatoes and mozzarella OR Caesar Salad with your choice

Chicken 11, Beef Tenderloin 15, Salmon 13, or Shrimp 13

Entrees - Meat and Poultry

Ternera Madrid Veal in Lemon Wine Sauce 15

Tornados of veal lightly breaded and sautéed in chef's special lemon wine sauce

Ternera Marsala Veal Marsala 15

Veal lightly breaded and sautéed in Marsala wine

Chuletas de Cerdo Pork Chops 14

Pork chops broiled and served in our famous garlic sauce

Pechuga de Pollo in Salsa de Ajo Chicken in Garlic Sauce 13

Grilled chicken in our popular garlic sauce

Medallones de Solomillo Filet Mignon Medallions 18

Filet medallions served in port wine sauce with wild mushrooms

*Vegetarian **Gluten Friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness

Entrees-Seafood

Paella Valenciana *Seafood Casserole* 17**

Saffron rice with chicken, chorizo, mussels, clams, shrimp, scallops and lobster

*Also available vegetarian Paella

Mariscada-Salsa de Tomate y Brandy *Seafood in Tomato Brandy Sauce* 17

Lobster, clams, mussels, shrimp and scallops in tomato brandy sauce

Cazuela de Mariscos *Shell Fish in Shrimp Sauce* 17

Lobster, clams, mussels, shrimp and scallops in shrimp and wine sauce

Camarones Fritas *Fried Jumbo Shrimp* 14

Filete de Salmon a la Plancha *Broiled Salmon Filet* 15**

Camarones con Vieres En Salsa de Champagne *Shrimp in Champagne Sauce* 14

Camarones al Ajillo *Shrimp in Garlic Sauce* 14**

Camarones Enchilados *Shrimp in Fra-Diavlo Sauce* 14

These have a little zing!

Camarones con Queso Mascarpone y Carne de Congrejo *Stuffed Shrimp* 16

Jumbo Shrimp stuffed with mascarpone cheese and crabmeat

Tiapia Rellena *Stuffed Tilapia* 15

Broiled tilapia stuffed with mascarpone cheese crab meat and topped with lemon caper sauce

Orange Roughy with Shrimp in White Wine Sauce 15

Filete de Lengudo *Sole Stuffed with Salmon* 14

Filet of Sole stuffed with spinach and salmon and topped in white champagne sauce

Entrees-Pasta

Penne Pasta with Shrimp & Spinach in Pink Vodka Sauce 13

Vegetarian Pasta in White Cream Sauce 11

Linguini with Mussels and Shrimp in Marinara 13

Four Cheese Ravioli in Tomato Basil Sauce 9

Lobster Ravioli in White Cream Sauce 12

***Vegetarian **Gluten Friendly**

All Entrees, except pasta, served with house salad, saffron rice, vegetables, and Spanish potato chips. Extra sides \$3 per side.
Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your chance of food borne illness

