



Seafood

Setas Rellenas \$8

Mushrooms with crab meat stuffing

Sardinas \$9

Sardines, grilled or fried

Chipirones \$10

Grilled tender baby squid

Mejillones Diablo \$10

Mussels in spicy tomato sauce with peppers & onions

Almejas Casino \$10

Baked clams stuffed with bacon & peppers

Calamares \$10

Fried calamari with cucumber dipping sauce

Gambas \$12

Shrimp -Choose from:

- Ajillo - sautéed in garlic sauce
- Plancha - grilled in garlic & olive oil
- Coco - coconut-battered & fried with orange-horseradish sauce

Vieiras con Tocino \$13

Broiled scallops wrapped in bacon

Pulpo a la Gallega \$15

Steamed sliced octopus & potatoes with sea salt, paprika, & olive oil

Pulpo a la Parrilla \$16

Grilled octopus served with a chopped salad of tomato, onion, jalapeño, avocado, zucchini, chickpeas & pesto

Tosta Mediterranea \$15

Toasted bread layered with olive paste, lettuce, tomatoes, tartar sauce, avocado, dill & thinly sliced house cured salmon

A basket of our homemade
Chips & Salsa \$5

For groups of 5 or more, a 20% gratuity will be added to the check.



Vegetarian

Patatas Bravas \$7

Cubed potatoes with spicy paprika

Esparragos a la Plancha \$9

Asparagus grilled with garlic

Tortilla Española \$8

Spanish potato-onion omelet

Croquetas de Yuca \$8

Yucca croquettes with your choice of: Codfish, Spinach, or Cheese

Vegetales Salteados \$10

Sautéed asparagus & spinach topped with melted mozzarella & goat cheese

Berenjena al Horno \$10

Baked eggplant topped with goat cheese & tomato sauce

Jalapeños Rellenos \$7

Breaded jalapeño peppers stuffed with cheddar cheese

Portobello \$9

Grilled Portobello topped with spinach, leeks & piquillo peppers

Provolone Aromatico \$7

Grilled cheese with herbs, paprika & sea salt



Soups

Sopa de Mariscos \$12

Fish broth, chock full of mussels, clams, calamari, & shrimp, scented with saffron

Sopa de Ajo Garlic soup \$7

Sopa de Frijoles Negros \$7

Black bean soup

Sopa Portobello y Puerro \$7

Mushroom leek soup



Tablados-Meat & Cheese Platters

Jamón Serrano, Chorizo y

Quesos Mixtos

\$26 large/ \$18 small

Platter of Serrano ham, sausage & mixed cheeses with membrillo & garnishes



Meats

Empanadas Argentinas \$8

Savory turnovers, stuffed & baked
Choose beef, spicy sausage or chicken

Pan con Tomate y Jamón \$8

Grilled bread topped with garlic-tomato spread & Serrano ham

Dátiles con Tocino \$8

Dates wrapped in bacon

Chorizitos al Vino Tinto \$9

Spicy mini sausages in red wine with onions & peppers

Chorizo Salteado \$8

Chorizo sausage sautéed with onions

Puerquitos Salteados \$8

Sautéed pork cubes marinated in olive oil & spices

Callos a la Madrileña \$10

Tripe Madrid style with chickpeas

Albondigas Chipotle \$8

Beef meatballs in chipotle sauce

Filete de Migñon \$15

Grilled filet mignon medallion

Chuletillas de Cordero \$15

Grilled baby lamb chops

Salads

Ensalada de Remolacha \$12

Beets, lettuce, mushrooms, garnished with almonds & goat cheese croutons

Ensalada Sangria \$12

Lettuce, avocado, egg, tomato, onions, peppers, apples & walnuts

Ensalada de la Casa \$7

Lettuce, tomato, onions, carrots & peppers

Quesos \$24 large/ \$16 small

Platter of mixed cheeses with garnishes

Jamón Serrano \$15

Jamón y Manchego \$14

Aceitunas mixed olives \$4

Platos Principales - Main Dishes

Meats

Churrasco con Cebolla \$24

Skirt steak with sautéed onions

Bistec a la Parrilla \$29

Grilled Angus beef sirloin

Filete Sangria \$32

Grilled filet mignon wrapped with bacon, topped with mushrooms & mozzarella, in a brandy sauce

Chuletas de Cordero \$26

Grilled baby lamb chops seasoned with herbs

Chuletas de Cerdo \$18

Grilled pork chops with peppers, onions, white wine & lemon

Chicken

Pollo Andaluz \$20

Grilled chicken breast in a date sauce, served over risotto-style rice with mushrooms

Milanesa de Pollo \$17

Argentinean-style breaded chicken breast seasoned with parsley & garlic

Pollo Tamarindo \$18

Boneless chicken breast in tamarind sauce with almonds & plantains

Vegetarian

Quinoa Sangria \$16

Mixed vegetables sautéed with quinoa & almonds, seasoned with olive oil, cumin & oregano



Seafood

Gambas al Ajillo \$22

Shrimp sautéed in olive oil, garlic, & Spanish paprika

Gambas a la Plancha \$22

Grilled shrimp with olive oil & garlic

Salmon a la Parrilla \$19

Filet of salmon broiled with olive oil & garlic

Sole Limon \$20

Filet of sole with a light egg batter in lemon sauce

Mariscada \$24

Seafood stew - clams, mussels, shrimp, & calamari prepared with your choice of sauce: Diablo or Ajillo

Ravioli de Langosta \$18

Lobster ravioli in pink sauce

Rice

Our rice dishes are made to order and take approximately 30 minutes to prepare.

Paella de Mariscos \$23*

Saffron rice with clams, mussels, shrimp, & calamari
*add lobster \$9

Paella Valenciana \$25*

Saffron rice with clams, mussels, shrimp, calamari, chicken, & chorizo *add lobster \$9

Ask your server about large paellas to share.

Arroz Negro \$20

Calamari and shrimp sautéed with rice in olive oil & garlic, blackened with squid ink

Arroz con Pollo \$19

Pieces of chicken mixed with saffron rice & chorizo

Arroz Criollo \$20

Shrimp & chorizo chopped and sautéed with rice in a light tomato sauce, served with plantains & avocado

We are happy to accommodate your food preferences. Please alert your server of any food allergies.

Prix-Fixe Lunch \$24

(12-3pm)

Soup or salad, main course, & dessert
Plus a glass of red or white sangria
or house wine

Prix-Fixe Dinner \$32

Appetizer, main course & dessert



Appetizer

House Salad

Soup of the Day

Stuffed Mushrooms (*dinner only*)

Mussels Diablo (*dinner only*)

Chorizo Sautéed with Onions (*dinner only*)

Main Course

Churrasco con Cebolla (*\$3 supplement*) - skirt steak with sautéed onions

Chuletas de Cerdo - grilled pork chops with peppers, onions, white wine & lemon

Gambas a la Plancha (*\$2 supplement*) - shrimp grilled with olive oil & garlic

Sole Limon - fillet of sole with light egg batter sautéed in lemon sauce

Salmon a la Parrilla - fillet of salmon broiled with garlic & olive oil

Ravioli de Langosta - lobster ravioli in pink sauce

Milanesa de Pollo - boneless chicken breast breaded & seasoned with parsley & garlic

Pollo Tamarindo - boneless chicken breast in tamarind sauce with almonds & plantains

Quinoa Sangria - mixed vegetables sautéed in olive oil with cumin & oregano served over quinoa
with almonds

Dessert

Flan - caramel custard

Apple Pie

For groups of 5 or more, a suggested gratuity of 20% will be added to the check.