

## *Carnes / Meats*

* <b>Angus Sirloin Steak</b> (GF)	32	<b>Veal Sangria</b>	28
		<i>Veal scallopine rolled with ham and cheese cooked in mushroom and wine sauce</i>	
* <b>Steak Special</b> (GF)	32		
<i>USDA Angus Sirloin Steak, Sautéed with Peppers, Mushrooms, Onion</i>		* <b>Veal a la Plancha</b>	25
		<i>Grilled Seasoned Veal Scallopine</i>	
* <b>Filet Mignon</b> (GF) (1pc) 28 (2pcs) 45		* <b>Arroz con Pollo</b> (GF)	22
<i>USDA Choice Filet Mignon Char Broiled (8oz)</i>		<i>Spain's Classic Chicken, Chorizo &amp; Saffron Rice</i>	
<b>Filet Mignon a la Sangria</b> (1pc) 28 (2pcs) 45		<b>Pollo Ajillo</b>	22
<i>8oz Filet Mignon with sliced Mushrooms, Red Wine Reduction Sauce</i>		<i>Chicken in our signature Garlic Sauce</i>	
* <b>Entrana a la Parrilla</b> (GF)	32	<b>Pollo al Limón</b>	22
<i>Seasoned &amp; Grilled Skirt Steak</i>		<i>Chicken Breast in Lemon Butter Sauce Stuffed with Cheese</i>	
* <b>Costillas de Cordero</b> (GF)	32	* <b>Pollo Asado</b> (GF)	21
<i>New Zealand Baby Lamb Chops</i>		<i>½ Broiled Chicken</i>	
* <b>Parrillada/ Meat Platter for 2</b> (GF)	48	<b>Pollo a la Sangria</b>	22
<i>Lamb Chops, Skirt Steak, Chorizo, Pork, Chicken</i>		<i>Chicken Breast with Chopped Onion, Garlic, Mushrooms, Red Wine and Light Gravy.</i>	
<b>Veal Osso Bucco</b>	30	<b>Pollo Extremeña</b>	22
<i>Braised 3hrs served with vegetables and potatoes</i>		<i>Grilled Breasts topped with Sauteed Onions, Chorizo and Peppers.</i>	
<b>Veal Sevillana</b>	26	<b>Pollo al Vino</b>	22
<i>Sautéed with Onions, Mushrooms, White Wine</i>		<i>Battered breasts baked in white wine sauce</i>	
<b>Veal Extremeña</b>	26		
<i>Sauteed with Chorizo, Onions, Peppers</i>			

### *Children under 12*

**Kids sirloin Steak 16 -- Grilled Chicken breast 12**

**Homemade Meatballs 12 -- Chicken Milanese 13**

**Kids Choice of side : Saffron rice, French fries, steamed broccoli**

### *Extra Sides*

*Saffron Rice*(GF) 4 / *Sauteed String Beans* (GF) 5 / *Spinach & Chickpeas* (GF) 8

*Sauteed Mushrooms* (GF) 6 / *Broccoli (Steamed / Sauteed)* (GF) 5 / *Homemade Potato Chips*(GF) 4

*Home Fries* 6 (*French Fries Sauteed with Peppers, Onions, Garlic*) /

*Side 1 Avocado* \$ 7

\*Before placing your order, please inform your server if a person in your party has a food allergy

\* (R) Raw Item \* (GF) Gluten Free (Some dishes may contain gluten)

\*(V) Vegetarian (some vegetarian dishes may contain egg/dairy)

## Salads

- \* **Mixed Greens w/ Goat Cheese (GF)** 11  
*Spring Mix, Onion, Peppers, Olives, Tomatoes*
- \* **Jumbo Shrimp Salad (GF)** 17  
*Mixed Greens salad with Jumbo Shrimp*
- \* **Garbanzo Salad (GF) (V)** 10  
*Garbanzo Beans, Piquillo Peppers, Olives, White Asparagus*
- \* **Avocado Salad (GF) (V)** 13
- \* **Beet, Avocado, Arugula Salad** 13

## Raw / Crudo / Cold (GF) (V)

- Long Island Clams - ½ dz** 12     **Doz.** 20
- Blue Point Oysters- ½ dz** 16     **Doz.** 27
- Seafood Tower** 45  
*(6) Clams, (6) Oysters, (6) Jumbo Shrimp, ½ Lobster*
- \* **Jumbo Shrimp Cocktail (6)** 15

## Paella - Spain's Classic Saffron Rice Dish

**Any Paella for (2) \$48     Any Paella for (4) \$92     Any Paella for (10) \$200**

**Add Half Lobster \$9**

**Add Whole Lobster \$18**

- \* **Paella Valenciana (for 1) (GF)** 28  
*Mussels, Clams, Shrimp, Chicken, Chorizo*
- \* **Paella de Carne (for 1)(GF)** 28  
*Chicken, Beef, Pork Loin, Chorizo*
- \* **Paella Marinera (for 1) (GF)** 28  
*Shrimp, Scallops, Calamari, Mussels, Clams*
- \* **Arroz Negro (for 1) (GF)** 27  
*Shrimp, Scallops, Calamari, Fish, Squid Ink*

## Seafood / Marisco

- \* **Bronzino a la Plancha (GF)** 25  
*Grilled Fresh Fillet of Bronzino*
- Bronzino a la Sangria** 26  
*Pan Fried fillets with fresh Asparagus in lemon caper sauce*
- Mariscada** 27  
*Clams, Mussels, Shrimp, Sea Scallops, choice: Garlic, Green or Diablo Sauce*
- Salmon a la Sangria** 24  
*Norwegian Salmon in Lemon & Caper Sauce*
- Combinacion De Mariscos** 28  
*Sizzling Seafood Platter, Shrimp, Scallops, Calamari, Octopus, tomato, garlic, wine*
- Salmon a la Parrilla** 24  
*Norwegian Grilled Salmon on a bed of Sauteed Onions with Red Wine Reduction*
- Camarones en Salsa** 21  
*Sauteed Shrimp in choice of Garlic, Green or Diablo Sauce*
- 1.25 lb. Lobster** 25  
*Live Main Hard Shell Broiled or Steamed*
- \* **Surf & Turf** 40  
*8oz Filet Mignon & 7oz Lobster Tail*
- 2 lb. Lobster** MP  
*Live Main Hard Shell, Broiled or Steamed*
- Lobster Meat & Shrimp** 29  
*Choice of Garlic, Diablo, or Green Sauce*
- Stuffed Lobster** 35  
*1.25 lb. Seafood Stuffing*
- \* **Mar Y Mar** 33  
*Grilled jumbo shrimp & 7oz Lobster tail*
- \* **Baked Fresh Cod** 24  
*Fresh Asparagus, cherry tomatoes, white wine, garlic, Paprika*
- Fideua - Spain's Seafood Pasta Dish** 28  
*mussels, clams, shrimp, scallops, thin pasta noodles*

## *Tapas*

<b>Camarones en salsa</b>	<b>13</b>	<b>*Crabmeat &amp; Avocado Tower</b>	<b>18</b>
<i>Shrimp in our signature Garlic or Green Sauce</i>		<b>* Picoteo-Charcuterie platter for (2) (GF)</b>	<b>18</b>
<b>Camarones Pil Pil</b>	<b>12</b>	<i>Spanish Cheeses and cured meat platter</i>	
<i>Sizzling Shrimp, Fresh Garlic, EVOO, Guindilla Pepper</i>		<b>* Chorizo a la Sangria (GF)</b>	<b>13</b>
<b>Champiñones Rellenos</b>	<b>11</b>	<i>Sautéed Spanish Chorizo, Onions, Peppers, Garlic &amp; wine</i>	
<i>Seafood Stuffed Mushrooms</i>		<b>* Dátiles con Bacon Y Almendra (GF)</b>	<b>10</b>
<b>Calamares Fritos</b>	<b>13</b>	<i>Dates wrapped in Bacon, stuffed with Almonds</i>	
<i>Fried, Tender Calamari</i>		<b>Empanadas Chicken or Beef</b>	<b>10</b>
<b>* Calamares a la Plancha (GF)</b>	<b>13</b>	<b>Croquetas, Jamón Serrano y Pollo</b>	<b>12</b>
<i>Grilled Tender Calamari</i>		<i>Serrano Ham, Chicken, Bechamel, croquettes</i>	
<b>* Camarones a la plancha (GF)</b>	<b>15</b>	<b>Solomillo a la Sangria</b>	<b>20</b>
<i>(6pc) Grilled Jumbo Shrimp</i>		<i>8oz Filet Mignon tips in Mushroom &amp; Red Wine Sauce</i>	
<b>Almejas Rellenas</b>	<b>14</b>	<b>* Costillas de Cordero Asadas (GF)</b>	<b>18</b>
<i>Baked, Stuffed Clams topped with Bacon</i>		<i>(3pc) Grilled Baby Lamb Chops</i>	
<b>Almejas en salsa</b>	<b>13</b>	<b>Albondigas</b>	<b>12</b>
<i>Clams in Green or Garlic sauce</i>		<i>Meatballs in Mild Tomato Sauce</i>	
<b>* Ostras al Horno (GF)</b>	<b>15</b>	<b>*Pincho Moruno de “Zorza”</b>	<b>13</b>
<i>Baked Blue Point Oysters, Spinach, Melted Manchego Cheese</i>		<i>Paprika Marinated pork skewers</i>	
<b>Camarones Al Cognac (5pc)</b>	<b>14</b>	<b>* Tres Quesos (Assorted Cheese Plate) (GF)</b>	<b>16</b>
<i>Flambe Jumbo Shrimp, brandy cream sauce</i>		<i>Mahon (Cow), Manchego (Sheep), Cabra (Goat) (V)</i>	
<b>* Bacon Wrapped Scallops (GF)</b>	<b>13</b>	<b>* Patatas Bravas (GF) (V)</b>	<b>11</b>
<i>on Pineapple Wedges</i>		<i>Fried Cubed Potatoes with Spicy Brava &amp; Aioli Sauce</i>	
<b>* Pulpo a la Plancha (GF)</b>	<b>20</b>	<b>* Esparragos al Horno (GF) (V)</b>	<b>12</b>
<i>Grilled Octopus</i>		<i>Fresh Asparagus Baked with Manchego Cheese</i>	
<b>* Pulpo a la Gallega (GF)</b>	<b>20</b>	<b>* Tortilla Espanola (GF) (V)</b>	<b>11</b>
<i>Octopus topped with Sea Salt, Paprika, and Olive Oil</i>		<i>Spanish Frittata made with Egg, Potato, &amp; Onions</i>	
<b>*Brussel Sprouts (GF) (V)</b>	<b>11</b>		
<i>(crispy Fried topped with sea salt)</i>			
<b>*Pimientos de “Padron” (GF) (V)</b>	<b>10</b>		
<i>Blistered Shishito Peppers, EVOO, sea salt</i>			
<b>* Alcachofas Fritas (V)</b>	<b>10</b>		
<i>Fried Artichokes served with Aioli Sauce</i>			