



## Meats

<b>Sirloin Steak (GF)</b>	34	<b>Arroz con Pollo (GF)</b>	22
		<i>Spain's Classic Chicken, Chorizo &amp; Saffron Rice</i>	
<b>Steak Special (GF)</b>	34	<b>Pollo Ajillo</b>	22
<i>USDA Choice Sirloin Steak, Sautéed with Peppers + Onion</i>		<i>Chicken Breast in our signature Garlic Sauce</i>	
<b>Entrana a la Parrilla (GF)</b>	35	<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>Filet Mignon (GF)</b>	(1pc) 32 (2pcs) 55	<b>Pollo a la Sangria</b>	22
<i>USDA Choice Filet Mignon Char Broiled (8oz)</i>		<i>Chicken Breast with Chopped Onion, Garlic, Mushrooms, Red Wine and Light Gravy</i>	
<b>Filet Mignon a la Sangria</b>	(1pc) 35 (2pcs) 58	<b>Pollo Extremena (GF)</b>	22
<i>8oz Filet Mignon with sliced Mushrooms, Red Wine Reduction Sauce</i>		<i>Grilled Breasts topped with Sauteed Onions, Chorizo and Peppers</i>	
<b>Costillas de Cordero (GF)</b>	32		
<i>New Zealand Baby Lamb Chops</i>			
<b>Churrasco Platter for 2 (GF)</b>	50		
<i>Classic Lamb chops, chorizo, skirt steak, pork loin, chicken breast with chimichurri sauce and choice of two sides</i>			

## Seafood

<b>Mariscada</b>	28	<b>Salmon a la Parilla</b>	24
<i>Clams, mussels, shrimp, sea scallops Choice of Garlic, Green or Diablo Sauce</i>		<i>Norwegian Salmon grilled on a bed of sauteed onions in red wine reduction</i>	
<b>Seafood Combination</b>	28	<b>Salmon a la Sangria</b>	24
<i>Shrimp, scallops, calamari, octopus in a white wine, tomato + garlic sauce served on a sizzling skillet</i>		<i>Norwegian Salmon in our Lemon + Caper sauce</i>	
<b>Lobster Meat + Shrimp</b>	35	<b>Bronzino a la Plancha (GF)</b>	34
<i>Sauteed shrimp, lobster claws + knuckles in choice of Garlic, Green, or Diablo sauce</i>		<i>Grilled + seasoned fillet</i>	
<b>Camarones en Salsa</b>	21	<b>Grilled Fillet of Sole (GF)</b>	28
<i>Shrimp in choice of Garlic, Green or Diablo sauce</i>		<b>Stuffed Sole</b> 30	
<b>Surf + Turf (GF)</b>	40	<i>Fillet of Sole stuffed with shrimp, scallops + crabmeat</i>	
<i>8oz Filet Mignon + 7 oz Lobster Tail</i>		<b>1.25 lb Lobster (GF)</b>	MP
<b>Mar y Mar (GF)</b>	38	<i>Main Hard Shell Lobster broiled or steamed</i>	
<i>Grilled Jumbo Shrimp + 7 oz Brazilian Lobster Tail</i>		<b>Stuffed Lobster</b>	MP
		<i>1.25 lb stuffed with crab, scallops and shrimp</i>	

\*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)

# Paella

## Spain's Classic Saffron Rice Dish

<b>Paella Valenciana (for 1) (GF)</b> 28 <i>Mussels, Clams, Scallops, Shrimp, Chicken, Chorizo</i>	<b>Paella de Carne (for 1) (GF)</b> 28 <i>Chicken, Beef, Pork Loin, Chorizo</i>
<b>Paella Marinera (for 1) (GF)</b> 28 <i>Shrimp, Scallops, Calamari, Mussels, Clams</i>	<b>Paella Vegetariana (for 1) (GF)</b> 20 <i>Medley of vegetables in saffron rice</i>

**Any Paella for (2) \$50    Any Paella for (4) \$92    Any Paella for (10) \$190**

**Add Half Lobster 9**

**Add Whole Lobster 18**

## Salads

<b>Mixed Greens w/ Goat Cheese (GF)</b> 10 <i>Spring Mix, Onion, Peppers, Olives, Tomatoes</i>
<b>Jumbo Shrimp Salad (GF)</b> 16 <i>Mixed Greens salad with Jumbo Shrimp</i>
<b>Garbanzo Salad (GF) (V)</b> 10 <i>Garbanzo Beans, Piquillo Peppers, Olives, White Asparagus</i>
<b>Avocado Salad (GF) (V)</b> 12

## Soups

<b>Caldo Gallego 7 (GF)</b> 7 <i>White beans, collard greens, potato &amp; chorizo</i>
<b>Gazpacho (GF) (V)</b> 7 <i>Cold Vegetable Soup (seasonal)</i>
<b>Sopa de Ajo (GF)</b> 7 <i>Homemade Garlic Soup</i>

## Kid's Menu

<b>Kid's Steak (GF)</b> 16
<b>Grilled Chicken Breast (GF)</b> 12
<b>Spanish Meatballs</b> 12

*Side choice of rice, string beans or potato chips*

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

<b>Long Island Clams - ½ 10</b> <b>Doz. 18</b>
<b>Blue Point Oysters- ½ 14</b> <b>Doz. 24</b>
<b>Seafood Tower</b> 42 <i>(6) Clams, (6) Oysters, (6) Jumbo Shrimp, ½ lb Lobster</i>
<b>Jumbo Shrimp Cocktail</b> 14

## Sides

<b>Saffron Rice (GF)</b> 5
<b>Sauteed String Beans (GF) (V)</b> 5
<b>Spinach + Chickpeas (GF) (V)</b> 8
<b>Sauteed Mushrooms (GF) (V)</b> 6
<b>Homemade Potato Chips (GF)</b> 5
<b>Whole Avocado</b> 7
<b>Home Fries 6</b> <i>(French Fries sauteed with peppers, onions + garlic)</i>

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# Tapas

<b>Pulpo a la Gallega/Plancha (GF)</b> 20 <i>Grilled or boiled, topped with sea salt, paprika, EVOO</i>	<b>Picoteo Spanish Charcuterie</b> 19 <i>Spanish cheese and cured meats board</i>
<b>Crabmeat Avocado Tower (GF)</b> 18	<b>Filet Mignon a la Sangria</b> 20 <i>Filet Tips in Mushroom + Red Wine sauce</i>
<b>Camarones en Salsa</b> 13 <i>Shrimp in our signature Garlic, Green or Diablo Sauce</i>	<b>Lamb Chops (GF)</b> 19 <i>(3pc) Grilled Baby Lamb Chops</i>
<b>Camarones Pil Pil (GF)</b> 13 <i>Sizzling Shrimp, Fresh Garlic, Guindilla Pepper</i>	<b>Chorizo a la Sangria (GF)</b> 13 <i>Sautéed Spanish Chorizo, Onions, Peppers, Garlic &amp; wine</i>
<b>Camarones a la plancha (GF)</b> 16 <i>(6pc) Grilled Jumbo Shrimp</i>	<b>Croquetas</b> 12 <i>Serrano Ham, Chicken, Bechamel</i>
<b>Bacon Wrapped Scallops (GF)</b> 14 <i>on Pineapple Wedges</i>	<b>Empanadas</b> 4 <i>Beef, Chicken, Buffalo Chicken, Steak, Spinach + Cheese, Veggie, Seafood Stuffing, Chorizo</i>
<b>Seafood Stuffed Shrimp</b> 17 <i>Jumbo Shrimp Stuffed + Broiled</i>	<b>Spanish Meatballs</b> 12 <i>Meatballs in Red Sauce</i>
<b>Seafood Stuffed Mushrooms</b> 12 <i>Shrimp, Crab + Scallops</i>	<b>Bacon Dates stuffed w/Almond (GF)</b> 10 <i>Dates wrapped in Bacon, stuffed with Almonds</i>
<b>Calamari Fried or Grilled</b> 13 <i>Fried or Grilled Calamari</i>	<b>Tortilla Espanola (GF) (V)</b> 11 <i>Spanish Frittata made with Egg, Potato, &amp; Onions</i>
<b>Baked Clams</b> 15 <i>Baked, Stuffed Clams topped with Bacon</i>	<b>Patatas Bravas (GF)</b> 11 <i>Fried Cubed Potatoes with Spicy Brava &amp; Aioli Sauce</i>
<b>Mussels en Salsa</b> 13 <i>Clams in Green, Diablo or Garlic sauce</i>	<b>Honey Glazed Manchego Cheese</b> 10 <i>Fried + Coated with Honey</i>
<b>Ostras al Horno (GF)</b> 15 <i>Baked Blue Point Oysters, Spinach, Manchego Cheese</i>	<b>Alcachofas Fritas (V)</b> 11 <i>Fried Artichokes served with Aioli Sauce</i>
<b>Plato de Quesos (GF)</b> 16 <i>Cheese board with cow, sheep, and goat</i>	<b>Baked Asparagus (GF)</b> 14 <i>Fresh Asparagus Baked with Manchego Cheese</i>
<b>Tosta Queso, Nueces y Miel</b> 11 <i>Goat cheese, walnuts + honey on toast</i>	<b>Spinach + Chickpeas (GF) (V)</b> 8 <i>Sauteed</i>