

Carnes / Meats

* Angus Sirloin Steak (GF)	36	Veal Sangria	28
		<i>Veal scallopine rolled with ham and cheese cooked in mushroom and red wine sauce</i>	
* Angus Sirloin Steak Special (GF)	36		
<i>USDA Angus Sirloin Steak, Sautéed with Peppers, Mushrooms, Onion</i>		* Veal a la Plancha	26
		<i>Grilled Seasoned Veal Scallopine</i>	
* Filet Mignon (GF)	32		
<i>USDA Choice Filet Mignon Char Broiled (8oz each)</i>		* Arroz con Pollo (GF)	22
Filet Mignon a la Sangria	34	<i>Spain's Classic Chicken, Chorizo & Saffron Rice</i>	
<i>8oz Filet Mignon with sliced Mushrooms, Red Wine Reduction Sauce</i>		Chicken al Ajillo	22
		<i>Chicken in our signature Garlic Sauce</i>	
* Skirt Steak (seasoned & grilled) (GF)	36	Chicken al Limón	22
<i>Entraña a la Parrilla</i>		<i>Chicken Breast in Lemon Butter Sauce Stuffed with Cheese</i>	
* New Zealand Baby Lamb Chops (GF)	33		
<i>Costillas de Cordero</i>		* ½ Broiled Chicken (GF)	22
		<i>½ Pollo Asado</i>	
* Churrasco/ Meat Platter for 2 (GF)	52	Chicken a la Sangria	22
<i>Lamb Chops, Skirt Steak, Chorizo, Pork, Chicken Assorted Grilled Meats</i>		<i>Chicken Breast with Chopped Onion, Garlic, Mushrooms, Red Wine and Light Gravy.</i>	
Veal Osso Bucco	33	Chicken Extremeña	22
<i>Braised 3hrs served with vegetables and potatoes</i>		<i>Grilled Breasts topped with Sauteed Onions, Chorizo and Peppers.</i>	
Veal Sevillana	26	Chicken al Vino	22
<i>Sautéed with Onions, Mushrooms, White Wine</i>		<i>Battered breasts baked in white wine sauce</i>	
Veal Extremeña	26	Chicken Tallarines	24
<i>Sauteed with Chorizo, Onions, Peppers</i>		<i>Fettuccini pasta, serrano ham, peas, brandy cream sauce</i>	

Children under 12

Kids sirloin Steak 17 -- Grilled Chicken breast 13

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) 6 / *Spinach & Chickpeas* (GF) 8

Sauteed Mushrooms (GF) 6 / *Broccoli (Steamed / Sauteed)* (GF) 6

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

Grilled Asparagus 10 / *Side 1 Avocado* \$ 7 / *Potato Chips* 4 / *French Fries* 6

*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)** 12
Spring Mix, Onion, Peppers, Olives, Tomatoes
- * **Jumbo Shrimp Salad (GF)** 18
Mixed Greens salad with Jumbo Shrimp
- * **Garbanzo Salad (GF) (V)** 12
Garbanzo Beans, Piquillo Peppers, Olives, Spanish White Asparagus
- * **Avocado Salad (GF) (V)** 14
- * **Beet, Avocado, Arugula Salad** 14
raspberry vinaigrette

Raw / Crudo / Cold (GF) (V)

- Long Island Clams - ½ dz** 14 **Doz.** 22
- Blue Point Oysters- ½ dz** 18 **Doz.** 29
- Seafood Tower** 55
(6) Clams, (6) Oysters, (6) Jumbo Shrimp, 4oz lobster tail
- * **Jumbo Shrimp Cocktail (6)** 17

Soups 8

- Garlic Soup (seasonal)** **Gazpacho (seasonal)**
- Caldo Gallego** - collard greens, potato, white beans, chorizo

Paella - Spain's Classic Saffron Rice Dish

Any Paella for (2) \$55 Any Paella for (4) \$92 Any Paella for (10) \$200

Add 1 - 4oz lobster tail to any Paella \$18

Add 2- 4oz lobster tails to any Paella \$32

- * **Paella Valenciana (for 1) (GF)** 30
Mussels, Clams, Shrimp, scallops, Chicken, Chorizo
- * **Paella Marinera (for 1) (GF)** 30
Shrimp, Scallops, Calamari, Mussels, Clams

- * **Paella de Carne (for 1)(GF)** 30
Chicken, Beef, Pork Loin, Chorizo, saffron rice
- * **Arroz Negro (for 1) (GF)** 30
Shrimp, Scallops, Calamari, Fish, Squid Ink

Seafood / Marisco

- ***Bronzino a la Plancha (GF)** 28
Grilled Fresh Fillets of Bronzino (2)
- Mariscada** 30
Clams, Mussels, Shrimp, Sea Scallops, choice: Garlic, Green or Diablo Sauce
- Seafood Combo** 30
Seafood Platter, Shrimp, Scallops, Calamari, Octopus, tomato, garlic, wine
- Camarones en Salsa** 22
Shrimp in choice of Garlic, Green or Diablo Sauce
- ***Surf & Turf** 45
8oz Filet Mignon & 7oz Lobster Tail
- Lobster Meat & Shrimp** 35
Choice of Garlic, Diablo, or Green Sauce
- ***Mar Y Mar** 35
Grilled jumbo shrimp & 7oz Lobster tail

- Bronzino a la Sangria** 28
Pan Fried fillets with fresh Asparagus in lemon caper sauce
- Salmon a la Sangria** 25
Norwegian Salmon in Lemon & Caper Sauce
- Salmon a la Parrilla** 25
Norwegian Grilled Salmon on a bed of Sauteed Onions with Red Wine Reduction
- ***Fresh Cod Grilled** 28
served with sauteed spinach, cherry tomatoes,
- 1.25 lb. Lobster** M/P
Live Maine Hard Shell Broiled or Steamed
- Stuffed Lobster** M/P
1.25 lb. Seafood Stuffing
- Fideua - Spain's Seafood Pasta Dish** 28
mussels, clams, shrimp, scallops, thin pasta noodles
- Fettuccine & Jumbo Shrimp Cognac** 25
Spanish Brandy & light cream Sauce

Tapas

Camarones en salsa	14	Lump Crabmeat & Avocado Tower (GF)(V)	19
<i>Shrimp in our signature Garlic or Green Sauce</i>		* Charcuterie platter for 2 (GF)	20
Camarones Pil Pil	13	<i>Spanish Cheeses and cured meat platter</i>	
<i>Sizzling Shrimp, Fresh Garlic, EVOO, Guindilla Pepper</i>		* Chorizo a la Sangria (GF)	14
Champiñones Rellenos	12	<i>Sautéed Spanish Chorizo, Onions, Peppers, Garlic & wine</i>	
<i>Seafood Stuffed Mushrooms</i>		* Bacon Wrapped Dates (GF)	11
Calamares Fritos	14	<i>stuffed with Almonds</i>	
<i>Fried, Tender Calamari</i>		Empanadas Chicken or Beef	11
* Calamares a la Plancha (GF)	13	Croquettes- Jamón Serrano y Chicken	12
<i>Grilled Tender Calamari</i>		<i>Serrano Ham, Chicken, Bechamel, Fried crispy</i>	
* Camarones a la plancha (GF)	16	Solomillo a la Sangria	20
<i>(6pc) Grilled Jumbo Shrimp</i>		<i>8oz Filet Mignon tips in Mushroom & Red Wine Sauce</i>	
Almejas Rellenas	15	* Costillas de Cordero Asadas (GF)	19
<i>Baked, Stuffed Clams topped with Bacon</i>		<i>(3pc) Grilled Baby Lamb Chops</i>	
Almejas en salsa	14	Albondigas - Meatballs	12
<i>Clams in Green or Garlic sauce</i>		<i>Mild Tomato Sauce</i>	
* Baked Bluepoint Oysters (GF)	16	Tres Quesos (Assorted Cheese Plate) (GF)	16
<i>Spinach, Melted Manchego Cheese</i>		<i>Mahon (Cow), Manchego (Sheep), Cabra (Goat)</i> (V)	
Shrimp Al Cognac (5pc)	15	* Patatas Bravas (GF) (V)	11
<i>Flambe Jumbo Shrimp, brandy cream sauce</i>		<i>Fried Cubed Potatoes with Spicy Brava & Aioli Sauce</i>	
* Bacon Wrapped Scallops (GF)	15	* Esparragos al Horno (GF) (V)	12
<i>on Pineapple Wedges</i>		<i>Fresh Asparagus Baked with Manchego Cheese</i>	
* Pulpo a la Plancha (GF)	22	* Tortilla Espanola (GF) (V)	11
<i>Grilled Octopus</i>		<i>Spanish Frittata made with Egg, Potato, & Onions</i>	
* Pulpo a la Gallega (GF)	22	Honey Glazed Fried Manchego Cheese	11
<i>Octopus, Sea Salt, Paprika, EVOO</i>		*Pimientos de "Padron" (GF) (V)	11
*Brussel Sprouts (GF) (V)	12	<i>Blistered Shishito Peppers, EVOO, sea salt</i>	
<i>crispy fried</i>		Alcachofas Fritas (V)	12
*Smoked Salmon & Avocado Carpaccio (GF) (V)	16	<i>Fried Artichokes served with Aioli Sauce</i>	
<i>red onion, capers, cherry tomatoes, virgin olive oil</i>		*Jamon Serrano Redondo Iglesias (GF) (V)	14
Stuffed Jumbo Shrimp (Seafood stuffing)	18/32	<i>20 Months cured Spanish ham w/ melon</i>	
<i>5pcs 18 / 10pcs 32</i>			

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