

Sangrias

Classic Red or White Homemade Sangria
Made with Imported Wines from Spain, Liquors and fresh fruit

By the Glass - ½ Pitcher - Full Pitcher
12 23 34

Berry Good 14/25/35
Seasonal Berries, Brandy, Triple Sec, White Wine

Flavored Sangrias 14/25/35
Our Special House Recipe
Mango, Passion Fruit, Peach, Guava or Strawberry Puree

San Mojo 14/25/35
Delicious Mixture of Mojito & Sangria

De Cayman 14/25/35
Rum, 151, Pineapple, Mango & Wine

White Lightning 14/25/35
Vodka, White Grape Juice, Pineapple, Apples, Oranges, White Wine, Sugar, Club Soda

Watermelon Sangria (Seasonal) 14/25/35
Fresh Watermelon Puree

Margaritas

Mezcalita 71 15
Flame Roasted Pineapple, fresh lime, Mezcal tequila

Crazy Coconut Margarita 12
Coconut Tequila, Triple Sec, Fresh Lime
Splash of Pineapple Juice, Coconut Rim

Spicy Margarita 13
Jalapeño Infused Tequila, Agave
Fresh Lime Juice with Chili Salt Rim

Flavored Margarita 12
Peach, Mango, Passion Fruit, Guava Juice,
Watermelon or Strawberry

BEER

Draught

Stella 7
Modelo Especial 7
Coors Light 5
Goose Island IPA 8
Blue Point 7

Bottles 7

Estrella Galicia Spain
Heineken
Corona
Corona Light
Negra Modelo
Estrella Galicia o.o

Specialty Cocktails

Twisted Peach Bellini 12
Peach Vodka, Cointreau, Cranberry Juice, topped with
prosecco and sugar rim

Pomegranate Martini 12
Vodka, Pomegranate Liqueur, splash of Triple Sec &
Cranberry Juice

Lemon Drop Martini 12
Vodka, Triple Sec, Fresh Lemon Juice, Splash Sour Mix,
with Sugar Rim

Flirtini 12
Orange Vodka, Triple Sec, Pineapple Juice and a
champagne float

Casa Cosmo 12
Tequila, Triple Sec, Pomegranate Juice, Lime Juice, with
Orange Peel

Moscow Mule 12
Vodka, Ginger Beer, Fresh Lime Juice, Garnished with a
lime wedge

Hot Mule 13
Spicy Ginger Beer, Muddled Cucumber, Fresh Lime,
Vodka

Mojito 11
White Rum, Mint Leaves, Fresh Lime Juice, Club Soda

French 75 12
Gin, Prosecco, Lemon Juice, Simple Syrup, Cucumber
Garnish

Blue Hawaii 12
Malibu Coconut Rum, Blue Curacao, Fresh Lime Juice

Wines by Glass 10-12

Red – Rioja, Merlot, Cabernet,
Malbec, Tempranillo, Pinot Noir,
Francis Coppola Cabernet

White – Albariño, Rioja, Rosé,
Chardonnay, Reisling, Sauvignon
Blanc, Pinot Grigio
White Zinfandel, Cava, Prosecco

Tapas

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

Raw / Crudo

Long Island Clams - ½ 10	Doz.	18
Blue Point Oysters- ½ 14	Doz.	24
Seafood Tower		50
<i>(6) Clams, (6) Oysters, (6) Jumbo Shrimp, ½ lb Lobster</i>		
Jumbo Shrimp Cocktail		16

Salads

Mixed Greens w/ Goat Cheese (GF)	11
<i>Spring Mix, Onion, Peppers, Olives, Tomatoes</i>	
Jumbo Shrimp Salad (GF)	16
<i>Mixed Greens salad with Jumbo Shrimp</i>	
Garbanzo Salad (GF) (V)	12
<i>Garbanzo Beans, Piquillo Peppers, Olives, White Asparagus</i>	
Avocado Salad (GF) (V)	13

Soups

Caldo Gallego (GF)	7
<i>White beans, collard greens, potato & chorizo</i>	
Gazpacho (GF) (V) (seasonal)	7
Sopa de Pollo	7
<i>Chicken, orzo, vegetables</i>	

Meats

Sirloin Steak (GF)	34	Arroz con Pollo (GF)	23
		<i>Spain's Classic Chicken, Chorizo & Saffron Rice</i>	
Steak Special (GF)	35	Pollo Ajillo	22
<i>USDA Choice Sirloin Steak, Sautéed with Peppers + Onion</i>		<i>Chicken Breast in our signature Garlic Sauce</i>	
Entrana a la Parrilla (GF)	36	Pollo al Limón	23
<i>Seasoned & Grilled Skirt Steak</i>		<i>Chicken Breast in Lemon Butter Sauce Stuffed with Manchego Cheese</i>	
Filet Mignon (GF)	32	Pollo a la Sangria	22
<i>USDA Choice Filet Mignon Char Broiled (8oz)</i>		<i>Chicken Breast with Chopped Onion, Garlic, Mushrooms, Red Wine and Light Gravy</i>	
Filet Mignon a la Sangria	35	Pollo Extremena (GF)	22
<i>8oz Filet Mignon with sliced Mushrooms, Red Wine Reduction Sauce</i>		<i>Grilled Breasts topped with Sauteed Onions, Chorizo and Peppers in sauce</i>	
Costillas de Cordero (GF)	33	Pork Chop	25
<i>New Zealand Baby Lamb Chops</i>		<i>Bone-in, seasoned and grilled</i>	
Churrasco Platter for 2 (GF)	52	Pork Chop Extremena	27
<i>Sizzling meat platter of Lamb chops, chorizo, skirt steak, pork loin, and chicken breast with chimichurri sauce and choice of two sides</i>		<i>Sauteed with onions, peppers, and chorizo in sauce, bone-in</i>	
		Veal Sevillana	27
		<i>Sauteed Mushrooms and Onions in our White Wine sauce</i>	

Sides

Saffron Rice (GF)	5
Sauteed String Beans (GF) (V)	5
Spinach + Chickpeas (GF) (V)	8
Sauteed Mushrooms (GF) (V)	6
Homemade Potato Chips (GF)	5
Whole Avocado	7
Home Fries	6
<i>(French Fries sauteed with peppers, onions + garlic)</i>	
Homemade Sauce Side	4
<i>Garlic, Green or Diablo</i>	

Kid's Menu

Kid's Steak (GF)	17
Grilled Chicken (GF)	13
Chicken Fingers w/French Fries	13
Spanish Meatballs over Rice	12

*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

Paella Valenciana (GF) 30 <i>Mussels, Clams, Scallops, Shrimp, Chicken, Chorizo</i>	Paella de Carne (GF) 30 <i>Chicken, Beef, Pork Loin, Chorizo</i>
Paella Marinera (GF) 30 <i>Shrimp, Scallops, Calamari, Mussels, Clams</i>	Paella Vegetariana (GF) 20 <i>Medley of vegetables in saffron rice</i>
Fideua 30 <i>Pasta Paella, Shrimp, Scallops, Mussels, Clams</i>	

Any Paella for (2) \$55 Any Paella for (4) \$95 Any Paella for (10) \$200

Add Half Lobster 11 Add Whole Lobster 20

Seafood

Mariscada 30 <i>Clams, mussels, shrimp, sea scallops Choice of Garlic, Green or Diablo Sauce</i>	Salmon a la Parilla 24 <i>Norwegian Salmon grilled on a bed of sauteed onions in red wine reduction</i>
Seafood Combination 30 <i>Shrimp, scallops, calamari, octopus in a white wine, tomato + garlic sauce served on a sizzling skillet</i>	Salmon a la Sangria 24 <i>Norwegian Salmon in our Lemon + Caper sauce</i>
Seafood Stuffed Shrimp 25 <i>Jumbo Shrimp (6) stuffed with crab, scallops and shrimp</i>	Grilled Fillet of Sole (GF) 28
Lobster Meat + Shrimp 35 <i>Sauteed shrimp, lobster claws + knuckles in choice of Garlic, Green, or Diablo sauce</i>	Stuffed Sole 30 <i>Fillet of Sole stuffed with shrimp, scallops + crabmeat</i>
Camarones en Salsa 22 <i>Shrimp in choice of Garlic, Green or Diablo sauce</i>	1.25 lb Lobster (GF) 27 <i>Main Hard Shell Lobster broiled or steamed</i>
Surf + Turf (GF) 45 <i>8oz Filet Mignon + 7 oz Lobster Tail</i>	Stuffed Lobster 36 <i>1.25 lb stuffed with crab, scallops and shrimp</i>
Mar y Mar (GF) 38 <i>Grilled Jumbo Shrimp + 7 oz Brazilian Lobster Tail</i>	

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