

HALF TRAY (SERVES 5) / FULL TRAY (SERVES 10)

## TAPAS

**TORTILLA ESPAÑOLA** | 50 / 65  
TRADITIONAL SPANISH OMELET WITH  
PEPPERS, ONIONS, POTATOES, & CHORIZO

**EMPANADAS GALLEGAS (POLLO O TUNA)** | 48 / 96  
GALICIAN TURNOVER (CHICKEN OR TUNA)

**ALBONDIGUILLAS EN SALSA RUBIA** | 48 / 96  
BEEF AND PORK MEATBALLS IN A BRANDY SAFFRON SAUCE

**CHORIZO A LA PLANCHA O ENCEBOLLADO** | 49 / 98  
GRILLED SPANISH CHORIZO (WITH OR WITHOUT ONIONS)



## ENSALADAS

**ENSALADA DEL MAR** | 53 / 105  
GRILLED SHRIMP & SCALLOPS WITH APPLES, ORANGES,  
RED PEPPERS, ONIONS, TOMATOES, & ALMONDS

**ENSALADA DE POLLO  
CON NARANJA** | 40 / 80  
GRILLED CHICKEN, ORANGES, RED PEPPERS, RED  
ONIONS & TOMATOES

**MADRID TROPICAL** | 38 / 75  
BABY SPINACH, AVOCADO, HEARTS OF PALM, SLICED  
ORANGES, RED PEPPERS, & WALNUTS TOSSED WITH  
EXTRA VIRGIN OLIVE OIL

**ENSALADA DE PALMITOS** | 35 / 70  
HEARTS OF PALM, GREEN AND RED PEPPERS,  
TOMATOES, ONIONS & WALNUTS



CATERING  
MENU

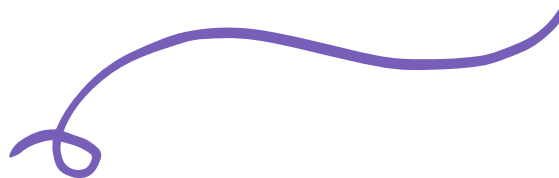
## PAELLAS Y MARISCADAS

**MARISCADA MARINERA** | 190  
LOBSTER, CLAMS, MUSSELS,  
SCALLOPS & SHRIMP IN A JEREZ  
WINE AND RED PEPPER SAUCE

**MARISCADA EN SALSA VERDE** | 190  
LOBSTER, CLAMS, MUSSELS,  
SCALLOPS, & SHRIMP IN PARSLEY,  
GARLIC, & WHITE WINE

**PAELLA VALENCIANA** | 90 / 180  
CHORIZO, SHRIMP, SCALLOPS,  
MUSSELS, CLAMS, & CHICKEN COOKED  
IN SAFFRON RICE

**PAELLA MARINERA** | 98 / 195  
LOBSTER, SHRIMP, SCALLOPS, CLAMS &  
MUSSELS COOKED IN SAFFRON RICE



**ENTRADAS**

**LOMO ADOBADO | 40 / 70**  
SEASONED PORK LOIN WITH FRESH ROASTED PEPPERS

**SOLOMILLO DE CERDO EN SALSA DE NARANJA Y CIRUELAS | 63 / 125**  
PORK TENDERLOINS IN ORANGE & PLUM SAUCE

**TERNERA A LA CORUÑESA | 85 / 165**  
VEAL CUTLETS WITH MUSHROOMS SAUTÉED IN A FINE SHERRY & BRANDY SAUCE

**TERNERA A LA MADRILEÑA | 80 / 160**  
VEAL CUTLETS IN A LEMON & BUTTER SAUCE

**POLLO AL AJILLO | 58 / 115**  
BONE-IN CHICKEN AND POTATOES IN A GARLIC BRANDY SAUCE

**POLLO A LAS CANARIAS | 65 / 125**  
SAUTÉED CHICKEN BREAST IN LEMON SAUCE AND SWEET PLANTAINS

**POLLO RELLENO DE CANGREJO AL VINO | 70 / 140**  
CHICKEN CUTLET STUFFED WITH CRABMEAT, SLOWLY COOKED IN A DRY RIOJA WINE & RED PEPPER SAUCE

**POLLO RELLENO CON JAMON Y QUESO EN SALSA DE CHAMPIÑON | 68 / 135**  
CHICKEN BREAST STUFFED WITH HAM & CHEESE IN MUSHROOM SAUCE

**PECHUGA DE POLLO MADRILEÑA | 60 / 120**  
SAUTÉED CHICKEN BREAST IN A LEMON, BUTTER & WINE SAUCE

**ARROZ CON POLLO | 40 / 75**  
CHICKEN WITH SAFFRON RICE

**ARROZ CON GAMBAS | 70 / 135**  
SHRIMP WITH SAFFRON RICE

**GAMBAS AL AJILLO | 84 / 168**  
SHRIMP IN GARLIC & EXTRA-VIRGIN OLIVE OIL

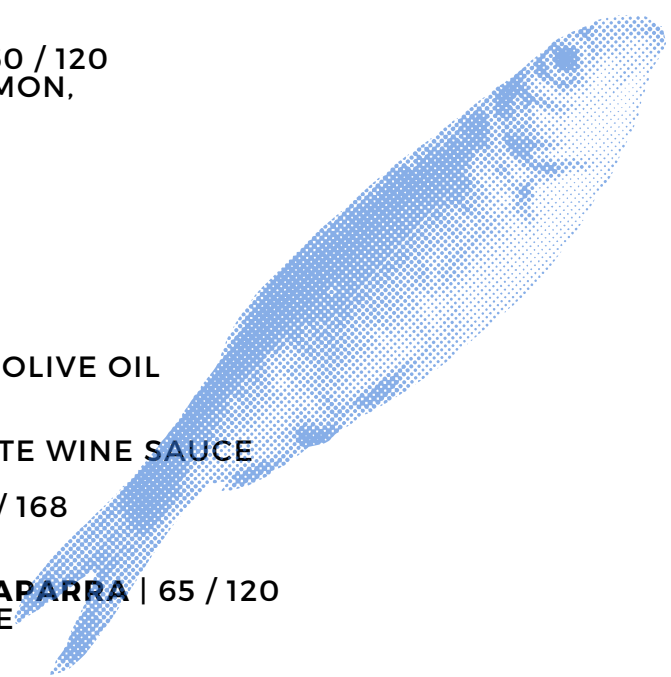
**GAMBAS EN SALSA VERDE | 84 / 168**  
SHRIMP IN PARSLEY, GARLIC, & WHITE WINE SAUCE

**GAMBAS EN SALSA MARINERA | 84 / 168**  
SHRIMP IN MARINARA SAUCE

**TILAPIA EN SALSA DE LIMON Y ALCAPARRA | 65 / 120**  
TILAPIA IN A LEMON & CAPER SAUCE

**TILAPIA A LAS CANARIAS | 70 / 140**  
TILAPIA IN LEMON SAUCE WITH SWEET PLANTAINS

**LENGUADO RELLENO DE CANGREJO AL VINO | 90 / 180**  
FILET OF SOLE STUFFED WITH CRABMEAT IN A WINE SAUCE



CALL 201-569-9999 TO PLACE AN ORDER

**SIDES**

**ARROZ AMARILLO | 35 / 60**  
YELLOW RICE

**VEGETALES | 40 / 70**  
STEAMED VEGETABLES

**PATATAS ESPAÑOLAS | 30 / 50**  
SPANISH STYLE POTATO CHIPS