

Entremeses APPETIZERS

TORTILLA ESPAÑOLA
Traditional Spanish omelet with peppers, onions, potatoes, & chorizo · 13

PULPO A LA GALLEGA
Atlantic octopus boiled in a bay leaf broth, served with olive oil & paprika · 24

GAMBAS AL AJILLO
Shrimp sautéed in garlic & olive oil · 16

CALAMAR A LA ANDALUZA
Andalusian-style fried calamari · 15

SALPICÓN DE MARISCO
Grilled shrimp, calamari, scallops, octopus, mussels, peppers, tomatoes & onions drizzled with light cider & olive oil · 26

CHORIZO A LA PLANCHA
Grilled Spanish chorizo · 14

CROQUETAS
JAMÓN, BACALAO, O POLLO
Choice of ham, cod, or chicken croquettes · 11

EMPANADAS DE CARNE
Beef empanadas (3) · 12

Sopa del Día SOUP OF THE DAY 5.5 (COMPLIMENTARY WITH ANY ENTREE)

Ensaladas SALADS

ENSALADA DEL MAR
Grilled shrimp and scallops with slices of apples, oranges, strips of red peppers, onions, & tomatoes tossed with almonds on a bed of mixed greens · 21

MADRID TROPICAL
Baby spinach, avocado, hearts of palm, sliced oranges, strips of red peppers, & walnuts tossed with extra virgin olive oil · 15

ENSALADA DE POLLO CON NARANJA
Grilled chicken, oranges, red peppers, red onions & tomatoes over a bed of romaine · 16

ENSALADA DE PALMITOS
Hearts of palm, green and red peppers, tomatoes, onions, & walnuts over a bed of romaine · 14

TABLAS

Quesos y Embutidos

ASSORTED COMBINATION PLATTERS

TABLA DE QUESOS Y EMBUTIDOS | 19
Combination of imported cheeses & dried cured sausages

JAMÓN SERRANO CON MANCHEGO | 19
Imported Serrano ham & Manchego cheese



Quesos Variados

ASSORTED IMPORTED CHEESE PLATTERS

TABLA DE QUESOS TRADICIONALES | 21
Imported Spanish cheeses including:

Manchego Semicurado
semi-firm cheese made from the Manchega sheep's milk and aged for 3 months

Cabrales
strong semi-cured and piquant cheese made from sheep's, cow's and goat's milk with deep blue veining

Tetilla
soft & creamy Galician cheese made of cow's milk

Murcia al Vino
semi-soft cheese made from Murcian goat's milk and soaked in red wine



Jamones y Embutidos
IMPORTED HAM & SAUSAGE PLATTERS

JAMÓN IBÉRICO | 22
Imported Iberico ham

CHORIZO IBÉRICO | 19
Imported Iberico sausage

JAMÓN SERRANO | 18
Imported Serrano ham

ENTRADAS

Mariscos SEAFOOD

MARISCADA MARINERA

Lobster, clams, mussels, shrimp, & scallops in a Jerez & red pepper sauce · 38

MARISCADA EN SALSA VERDE

Lobster, clams, mussels, shrimp, & scallops in a parsley, garlic, & white wine sauce · 38

LANGOSTINOS RELLENOS DE CANGREJO AL VINO

Jumbo prawns stuffed with crabmeat in a wine sauce · 42

COLITAS DE LANGOSTA A LA PANCHA

Grilled Brazilian rock baby lobster tails · (5) 54

GAMBAS AL AJILLO

Sautéed shrimp in garlic & extra-virgin olive oil · 28

GAMBAS EN SALSA VERDE

Shrimp in a parsley, garlic, & white wine sauce · 28

LANGOSTINOS A LA PLANCHA

Grilled shell on prawns · 38

Paellas

PAELLA VALENCIANA

Chorizo, shrimp, scallops, mussels, clams, & chicken cooked in traditionally seasoned saffron rice · 36

PAELLA MARINERA

Lobster, shrimp, scallops, clams & mussels cooked in traditionally seasoned saffron rice · 39

PAELLA VEGETARIANA

Mushrooms, broccoli, carrots, cauliflower, green beans, & peppers cooked in traditionally seasoned saffron rice · 25

ARROZ PESCADOR

Scampi, salt-cured cod, calamari, shrimp, mussels, clams, & scallops cooked in seasoned imported Valencia rice · 42

FIDEUÁ

A traditional Catalan dish made with short strands of artisan pasta cooked in saffron seasoned shrimp, scallops, clams, and mussels, & served with aioli · 36

PLEASE ALLOW 30 MINUTES FOR THE PREPARATION OF ALL PAELLAS

Pescado FISH

LUBINA EN SALSA DE LANGOSTA

Chilean sea bass in lobster sauce · 41

DORADA CON ALMEJAS EN SALSA MARINERA

Mahi Mahi with clams in marinera sauce · 29

BACALAO A LA VASCA

Fresh cod steak seared and baked with clams & shrimp in a garlic, parsley, and white wine sauce · 32

LENGUADO RELLENO DE CANGREJO AL VINO

Filet of sole stuffed with crabmeat in a wine sauce · 29

SALMÓN A LA PANCHA

Grilled salmon · 26

SALMÓN RELLENO DE CANGREJO AL VINO

Salmon stuffed with crabmeat in a wine sauce · 35
(Please allow 30 minutes for preparation)

Ask about our fish specials of the day!

Cordero LAMB

CORDERO ESTOFADO
Slow roasted baby lamb infused
with garlic & herbs · 32

Cerdo PORK

CHULETA DE CERDO EN SALSA DE AJO
Homestyle pork chops in a garlic pan sauce · 24

**SOLOMILLO DE CERDO EN
SALSA DE NARANJA Y CIRUELAS**
Pork tenderloins in an orange & plum sauce · 25

COSTILLA DE CERDO EN SALMOREJO CANARIO
Pork babyback ribs in a sauce of pureed skinless
tomatoes, spices, garlic, & sweet paprika · 25

Carnes STEAK

SOLOMILLO CON CAMARÓN AL BRANDY
Filet mignon tips and shrimp
sautéed in a brandy sauce · 42

SOLOMILLO A LA PARILLA
Broiled filet mignon topped with mushrooms in
a thick brandy sauce · 42

CHURRASCO A LA PARILLA
Broiled skirt steak · 34

ENTRECOT A LA PARILLA
Broiled boneless shell steak · 34

BABY CHURRASCO A LA PARILLA
Broiled baby skirt steak · 25

Conejo RABBIT

CONEJO A LA CERVEZA
Rabbit braised in beer with
garlic & aromatics · 28

Pollo CHICKEN

POLLO AL AJILLO
Bone-in chicken and potatoes in a garlic
brandy sauce · 23

POLLO RELLENO DE CANGREJO AL VINO
Chicken cutlet stuffed with crabmeat and
slowly cooked in a dry Rioja wine & red
pepper sauce · 28

FILETE DE POLLO A LA PLANCHA
Grilled chicken breast served with spinach
sautéed in garlic & olive oil · 23

PECHUGA DE POLLO MADRILEÑA
Sautéed chicken breast in a
lemon, butter & wine sauce · 24

Ternera VEAL

TERNERA CORUÑESA
Sautéed veal cutlet with mushrooms in
a sherry & brandy sauce · 28

TERNERA MADRILEÑA
Sautéed veal cutlet in a lemon,
butter & wine sauce · 26

**ALL ENTREES ARE ACCOMPANIED BY A COMPLIMENTARY SOUP OF THE DAY & CHOICE OF ONE SIDE:
(Arroz, Vegetales del Día, Patatas Españolas, or Patatas Hervidas) - NO SUBSTITUTIONS**

Acompañantes SIDES

PURÉ DE PATATA
Mashed potatoes · 7

VEGETALES DEL DÍA
Vegetable of the day · 7

PATATAS ESPAÑOLAS
Fried sliced potatoes · 5

ARROZ
Rice · 5

PATATAS HERVIDAS
Boiled potatoes · 5

PATATAS FRITAS
French fries · 5

ESPINACAS
Sautéed spinach · 7

TAPAS

MEJILLONES RÍAS BAIXAS

Mussels sautéed in garlic & extra virgin olive oil | 13

FABES CON ALMEJAS

Sautéed little neck clams with fava beans | 16

ALMEJAS MARINERA O EN SALSA VERDE

Clams in a jerez, tomato, & red pepper sauce or in a white wine, parsley, & garlic sauce | 16

CHIPIRONES A LA PLANCHA CON TRES SALSAS

Grilled baby squid served with three sauces | 15

GAMBAS EN SALSA VERDE

Shrimp sautéed in white wine, parsley, & garlic | 16

SALTEADO DE GAMBAS CON SETAS

Pan sautéed mushrooms with shrimp & piquillo peppers | 14

SARDINAS DEL CANTÁBRICO

Fresh grilled Cantabrian sardines | 12

SARDINILLAS

Deep fried baby sardines | 11

CALAMAR A LA PLANCHA

Fried calamari | 15

SALPICÓN DE MARISCO

Grilled shrimp, calamari, scallops, octopus, & mussels, drizzled with light cider and extra virgin olive oil | 26

PULPO A LA GALLEGA

Atlantic octopus boiled in a bay leaf broth, served with extra virgin olive oil & sweet paprika | 24

PULPO A LA PLANCHA

Grilled octopus | 24

TROPIEZO DE CHULETÓN

CAB Sirloin tips sautéed with hot cherry peppers | 22

CREPES DE TXANGURRO

Crepes filled with crabmeat in a piquillo pepper sauce | 13

PIMIENTOS DE PIQUILLO RELLENOS

Piquillo peppers stuffed with cod | 15

BACALAO FRITO

Lightly fried fresh cod bites | 14

SOPA DEL DÍA

Soup of the day | 5.50
(Complimentary with entrees only)

PINCHOS MORUNOS

Marinated & grilled pork cubes | 12

CHORIZO SALTEADO CON CEBOLLA

Cured Spanish sausage sautéed with onions | 14

CHORIZO A LA PLANCHA

Grilled Spanish sausage | 14

ALBONDIGUILLAS ESTOFADAS

Meatballs stewed in brandy sauce | 12

CROQUETAS DE POLLO

Chicken croquettes | 11

CROQUETAS DE JAMÓN

Serrano ham croquettes | 11

CROQUETAS DE BACALAO

Salt-cured cod croquettes | 11

EMPANADILLA DE ATÚN

Bonito tuna mini-empanadas | 11

EMPANADAS DE CARNE

Beef empanadas (3) | 12

MONTADITOS DE PANCETA

Open-faced Spanish bread mounted with pork belly, apples, honey, tamari & sherry wine vinegar | 14

CHISTORRA CON HUEVO DE CORDONIZ

Imported dry cured sausage served with Manchego cheese, piquillo peppers, & quail eggs | 15

BOLITAS DE QUESO DE CABRA

Fried goat cheese balls with raisins & caramelized onions on a slice of Serrano ham | 13

PATATAS BRAVAS

Potato cubes in a spicy tomato, hot paprika & wine sauce | 8

PATATAS ALIOLI

Potato cubes basted in a creamy garlic aioli sauce | 8

TORTILLA ESPAÑOLA TRADICIONAL

Traditional style Spanish omelet with onions and potatoes | 13

MORCILLA Y PIQUILLO

Blood sausage & imported piquillo pepper | 15

TOSTONES

Pressed & fried green plantains | 6

MADUROS

Fried sweet plantains | 6