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 PLANCH A**
Grilled Spanish chorizo · 14

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

**EMPANADAS DE CARNE**
Beef empanadas (3) · 12

**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

**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 · 16

**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
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

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

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

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

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

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

LENQUADO RELLENNO DE CANGREJO AL VINO
Filet of sole stuffed with crabmeat in a wine sauce · 29

SALMÓN A LA PANCHIA
Grilled salmon · 26

SALMÓN RELLENNO DE CANGREJO AL VINO
Salmon stuffed with crabmeat in a wine sauce · 35

(Please allow 30 minutes for preparation)

Please allow 30 minutes for the preparation of all paellas

Ask about our fish specials of the day!
Cordero LAMB

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

Conejo RABBIT

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

Cerdо PORK

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

PORK AL AJILLO
Pork tenderloins in an orange & plum sauce · 25

SOLOMILLO DE CERDO EN SALSA DE NARANJA Y CIRUELAS
Pork babyback ribs in a sauce of pureed skinless tomatoes, spices, garlic, & sweet paprika · 25

COSTILLA DE CERDO EN SALMOREJO CANARIO
Broiled 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

Filete de pollo a la plancha
Grilled chicken breast served with spinach sautéed in garlic & olive oil · 23

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

Pollo RELLENDO 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

Steak CARNES

CARNES STEAK

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

Pollo al ajoillo
Bone-in chicken and potatoes in a garlic brandy sauce · 23

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

Pollo releno 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

Pejicuz de pollo madrileña
Sautéed chicken breast in a lemon, butter & wine sauce · 24

Veal TERNERA

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

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

Baby Churrasco a la parilla
Broiled baby skirt steak · 25

Broiled skirt steak · 34

Broiled boneless shell steak · 34

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

Patatas españolas
Fried sliced potatoes · 5

Vegetables del día
Vegetable of the day · 7

Arroz
Rice · 5

Patatas hervidas
Boiled potatoes · 5

Patatas fritas
French fries · 5

Espinacas
Sautéed spinach · 7
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

CHIPRONES 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 PLANCHTA
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

EMPAÑADILLA DE ATÚN
Bonito tuna mini-empañadas | 11

EMPAÑADAS 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 CABAÑA
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