

TAPAS

Typically serves one

*Tapas Calientes /
Hot Tapas*

Half Price Tapas

EVERY Saturday & Sunday

11am – 5pm

Dine-In only, Tapas with ** not included.



Datiles con Queso

\$ 6.55(*) / \$ 10.75

Bacon wrapped Dates stuffed with Blue Cheese topped with a Sherry Vinaigrette

Queso Manchego Frito ▾

\$ 8.95

Fried Manchego Cheese with a Smoked Paprika Alioli

Garbanzos al Ragu ▾

\$ 7.50

Stewed Garbanzo beans Peppers, Onions, Tomatoes

Pan con Tomate ▾

\$ 6.95

Grilled Bread with Tomato. Add Serrano +\$4

Patatas Bravas ▾

\$ 6.95

Fried Potatoes, Garlic Alioli & Paprika

Croquetas de Patata ▾

\$ 7.95

Potato Croquettes with Smoked Paprika Aioli

Alcachofas Madrileña ▾

\$ 8.95

Artichoke Hearts Madrileña

Fabada Asturiana

\$ 7.50

Asturiana Stew with Chorizo and Ham

Chupitos de Cordero **

\$ 11.95

New Zealand Rack of Lamb

Champiñones con Cangrejo

\$ 7.50

Mushrooms Stuffed with Crab

Sardinas Fritas

\$ 6.99

Fried baby Sardines

Panceta de Cerdo Estofada

\$ 8.50

Braised Pork Belly

Empanadillas

\$ 4.00 ea

Beef or Chicken

(2) \$ 7.00

Empanadillas de Bacalou

\$ 5.00 ea

Codfish

(2) \$ 9.00

PINCHOS

Pollo

Chicken Skewers

(2) \$ 7.50

Morunos

Pork Skewers

(2) \$ 7.50

Carne

Sirloin Skewers

(2) \$ 8.95

Gambas

Large Skewered Shrimp 3pc ea.

(1) \$ 5.50 (2) \$ 9.95

Tapas Frias / Cold Tapas

Almejas Crudas

Clams on the half shell with cocktail sauce

(6) \$ 10

(12) \$ 16

Coctel de Camarón

Chilled Shrimp Cocktail

(3) \$ 5.50

(6) \$ 9.95

Tortilla ▾

Spanish Omelet with potatoes, onions & peppers

\$ 6.95

Aceitunas Mixtas ▾

Imported Mixed Olives

\$ 6.55

Jamon Serrano **

Imported Ham from Spain

\$ 11.95

Queso Manchego ** ▾

Imported Manchego Cheese

\$ 10.95

Jamón y Queso **

Serrano Ham & Manchego Cheese platter

\$ 22.95

ATTENTION PLEASE:

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APERITIVOS - APPETIZERS

Big enough to share

Camarones Ajillo SP Bite Size Shrimp & Garlic	\$ 15.95	Portobello Ajillo V Portobello Mushrooms in Garlic	\$ 13.95
Calamares Pavillion SP Fried Calamar with Cherry Peppers & Garlic	\$ 14.95	Pulpo a la Feira Octopus, Hot Paprika, Potatoes, Virgin Olive Oil & Garlic	\$ 16.95
Calamares a la Romana Fried Calamar	\$ 13.95	Pulpo a la Plancha Grilled Octopus with Onions, Peppers & Garlic	\$ 16.95
Almejas Casino (8) Stuffed baked Clams Casino	\$ 15.95	Mejillones Marinera Mussels Marinera	\$ 13.95
Almejas Salsa Verde (10) Clams in Green sauce	\$ 14.95	Chorizo Asado Sliced Grilled Chorizo	\$ 14.95

SOPAS - SOUPS

Sopa de Ajo \$ 5.50 Garlic Soup	Caldo Gallego \$ 5.50 Collard Green Soup
Sopa del Dia \$ 3.50 Soup of the day	



CAMARONES - SHRIMP

Camarones al Vino SP Shrimp & Wine Sauce	\$24.95		
Camarones Enchilados Spicy Shrimp Enchiladas (Shrimp prepared in a spicy tomato sauce with onions & peppers)	\$24.95	Verde/Marinera/Ajillo Shrimp prepared in your choice of sauce Marinera / Green Sauce / Garlic Sauce	\$24.95
Langostinos Grilled Langoustine Shrimp (Whole grilled shrimp, with the head on)	\$37.95	Camarones Fritos Fried Shrimp served with Alioli or cocktail sauce	\$24.95

V VEGETARIAN SP HOUSE SPECIAL

LARGE GROUPS ALWAYS WELCOME:

Private room Available for groups of 25 or more. Ask to see our Private room.

PAELLAS Y MARISCOS - SEAFOOD

Calaspara Rice - Imported from Murcia, Spain, it is a short grain rice typically used all over Spain
Please note, our paellas are made fresh to order & take a minimum of 30 minutes

Enjoy a tapa while you wait!

Paella de Mariscos	\$ 25.95	Paella Vegetariana ▼	\$ 19.95
Rice & Seafood Saffron Calaspara Rice, Shrimp, Clams, Mussels, Scallops & Calamar	for two \$ 49.95	Saffron, Calaspara Rice & Vegetables Made with Vegetable Broth	
Paella Valenciana	\$ 34.95	Paella Marinera	\$ 34.95
Saffron Calaspara Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar, Langoustines	for two \$ 64.95	Saffron Calaspara Rice, Shrimp, Clams, Mussels, Scallops & Calamar, topped with Langoustines	for two \$ 64.95
Paella Valenciana Americana	\$ 34.95	Paella Marinera Americana	\$ 34.95
Saffron Long grain Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar & a 1/2 Lobster **	for two \$ 64.95	Saffron Long grain Rice, Shrimp, Clams, Mussels, Scallops, Calamar & a 1/2 Lobster **	for two \$ 64.95
Paella de Camarones	\$ 24.95	Colas de Langosta al Horno	\$ 59.95
Shrimp & Calaspara Rice (Also available with Long grain rice)		6oz Broiled South American Lobster Tails	
Mar Y Tierra	\$ 49.95	Langostas de 1¼lb.	*MKT
Surf and Turf (10oz NY Strip & a 6oz. Brazilian Lobster Tail)		“a la Plancha”	PRICE
Mariscada	\$ 33.95	1¼lb. Lobsters “a la Plancha”	
Salsa Verde, a la Marinera, o Ajillo Mixed Seafood Platter, Half a Lobster, Clams, Mussels, Shrimp, Scallops & Calamar in your choice of sauce			

(All Dishes with Lobster are
subject to MKT Price Adjustment)

PESCADOS - FISH

Ask about the fish of the day

Salmon Montañesa SP	\$ 25.95	Pargo Pastelera	\$ 32.95
Filet of Salmon Montañesa (Salmon, broiled and topped with Roasted Garlic)		Whole Baked Caribbean Red Snapper with Lemon, Wine, Clam juice & Español sauce	
Salmon Costa Brava	\$ 32.95	Pargo Frito	\$ 28.95
Filet of Salmon with Clams, Mussels & Shrimp in our Marinera sauce		Whole Pan Fried Caribbean Red Snapper	
Lenguado Relleno	\$ 30.95	Lenguado Madrileña	\$ 22.95
Filet of Sole Stuffed with Crab meat, Lemon White Wine Sauce		Egg battered Filet of Sole, Lemon, Butter & White Wine	
Bacalao Asado	\$ 28.95	Rape Ajillo	\$ 28.95
Baked Cod fish with peppers, onions garlic & olive oil		Monk Fish in Garlic, pan seared with Olive Oil, Garlic, Lemon & Seasonings	

CERDO Y TERNERA - PORK & VEAL

Scaloppini de Ternera Pavillion \$ 26.95

Veal Scaloppini Pavillion, sautéed with Onions & Peppers in a Brandy, Mushroom sauce

Chuletas de Cerdo al Arriero (2) \$ 25.95

Grilled Pork Chops topped off with a garlic, olive oil marinade

(1) \$ 15.95

Ternera Milanesa \$ 24.95

Breaded Veal Cutlet & French Fries

Picadillo \$ 17.95

Marinated Pork Picadinho, Potato, Pickles & Olives

*Add shrimp for \$9.95

CARNE - MEAT

Add 6 Shrimp "a la Plancha" to any Meat Dish \$ 9.95

Bistec de Lomo Deshuesado 16oz \$ 34.95

Iron Charred Choice NY Strip Steak 10oz \$ 24.95

Costillas de Res Cocidas en Fuego Lento \$ 34.95

Red Wine Braised Short Rib
Slow cooked in oven, tender large Short Rib cooked in Red Wine

Churrasco M P

Grilled Skirt Steak

Chuletas de Cordero (1) \$ 46.95

New Zealand Rack of Lamb (1/2) \$ 24.95

POLLO - CHICKEN

Pollo al Ajillo \$ 22.95

Chicken and Garlic
Sautéed in olive oil, garlic & white wine

Arroz con Pollo y Chorizo \$ 24.95

Chicken & Calaspara Saffron rice**
with Spanish Sausage

Pechuga a la Plancha \$ 15.95

Breast of Chicken filets, a la Plancha

Pollo Riojana \$ 25.95

Breast of Chicken, light tomato sauce,
Sautéed onions, peppers & Chorizo

Pollo a la Madrileña \$ 20.95

Breast of Chicken with a Lemon,
Butter, White wine sauce

Pollo a la Marsala \$ 20.95

Breast of Chicken with a Marsala wine,
mushroom sauce



ENSALADS - SALADS

Lunch sizes available until 5pm

Mediterranean Chicken Salad \$ 14.95 / \$17.95

Grilled Chicken, Egg, Tomato, Imported Serrano Ham & Manchego Cheese, Balsamic dressing

Salmon con Espinaca \$ 16.95 / \$ 21.95

Grilled Salmon over a Spinach Salad, Almonds and a Honey Mustard Dressing

Caesar Salad ▼ \$ 6.95

Romaine, Croutons, Parmesan Cheese

*Add 6 Shrimp for \$9.95 Chicken for \$8.95

Sliced Sirloin con Ensalada \$ 16.95

Sliced Skirt Steak over field greens, mushrooms & Imported Pequillo Peppers

Ensalada de Pulpo \$ 17.95

Octopus Salad - Poached Octopus with a Red Wine Garden Vinaigrette

BOCATAS - SANDWICHES

Sliced Sirloin Cheese Steak Sandwich SP \$ 13.95

Sliced Sirloin, Cheese, Onions & Peppers

Jamón Serrano y Queso \$ 16.95

Imported Serrano Ham & Imported Manchego Cheese & Tomato Spread

Chicken Mediterranean Sandwich \$ 12.95

Breast of Chicken topped with sautéed cherry peppers and cheese

Bocadillo de Lenguado \$ 14.95

Fried Filet of Sole Sandwich with Lettuce, Tomato and Tartar Sauce

Bocadillo de Pollo a la Plancha \$ 10.95

Grilled Chicken with Lettuce, Tomato and our homemade Alioli spread



HAMBURGUESAS - HAMBURGERS

8oz Angus Burgers with Fries - Soup & Salad not included

Pavillion Burger \$ 14.95

Smothered with our Brandy, Mushroom Gravy & Manchego Cheese

Blue Cheese & Bacon \$ 14.95

Topped with Blue Cheese & Bacon

Vegetarian Burger ▼ \$ 11.95

Grilled Portobello, Spinach, Pequillos & Manchego Cheese

Ibérico Burger \$ 14.95

Topped with toasted Jamón Serrano & Manchego Cheese

Americano Burger \$ 10.95

Plain Classic Hamburger.

Add cheese for \$1

LUNCH SPECIALS

Available 11:30am thru 5:00pm Monday through Saturday

Filet of Sole Madrileña	\$ 12.95	Chicken in Garlic Sauce	\$ 15.95
Filet of Sole, sautéed with lemon, butter and white wine		Chicken on the bone with garlic, white wine, lemon & olive oil	
Sole stuffed with Chilean Crab	\$ 16.95	Breast of Chicken Madrileña	\$ 13.95
Stuffed filet of Sole with rice and vegetables		Breast of Chicken with lemon, butter, white wine sauce	
Salmon Montañesa	\$ 15.95	Breast of Chicken Marsala	\$ 13.95
Broiled Salmon topped with roasted garlic and white wine		Chicken with mushrooms and Marsala wine	
Bacalao Asado o ala Gallega	\$ 16.95	Breast of Chicken Riojana	\$ 17.95
Baked Cod Fish Roasted Pequillos, Garlic, Peppers & Onions or Poached with Boiled Potatoes & Sofrito		Boneless Chicken Breast with onions, peppers and chorizo in a tomato base sauce	
Grilled Skirt Steak	MK	Breast of Chicken a la Plancha	\$ 9.95
Broiled steak		Grilled Chicken Breast	
Shrimp and Garlic Sauce	\$ 16.95	Picadillo	\$ 12.95
Bite size Shrimp sautéed in olive oil with garlic, and Spanish pimentón		Marinated diced Pork with potato, pickles & olives (add shrimp \$6.95)	
Shrimp in choice of sauce	\$ 16.95		
Salsa Verde or Marinera Sauce Wine sauce or Fried			

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JOIN OUR
FREQUENT DINERS
CLUB

Kids 12 & Under eat free
Sundays, from the kids menu.
Limit one free dinner with each paying adult.
Not Available on Holidays.

