

# TAPAS

Typically serves one

## TAPAS CALIENTES / HOT TAPAS

**Datiles con Queso \*\*** (3) \$ 7.5 / (5) \$ 11.5

Bacon wrapped Dates stuffed with Blue Cheese topped with an imported Sherry Vinaigrette

**Queso Manchego Frito ▽** \$ 10.5

Fried Manchego Cheese with a Smoked Paprika Alioli

**Garbanzos al Ragu ▽** \$ 8.5

Stewed Garbanzo Beans Peppers, Onions, Tomatoes

**Pan con Tomate ▽** \$ 8.5

Grilled Bread with Tomato. Add Serrano +\$8

**Patatas Bravas ▽** \$ 8.5

Fried Potatoes, Garlic Alioli & Paprika

**Croquetas de Patata ▽** \$ 8.95

Potato Croquettes with Smoked Paprika Aioli

**Alcachofas Madrileña ▽** \$ 9.5

Artichoke Hearts Madrileña

**Fabada Asturiana** \$ 8.5

Asturiana Stew with Chorizo and Ham

## HAPPY HOUR

### Half Price Tapas

Monday & Friday 3 pm – 5pm

Saturday & Sunday 11am – 5pm

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



**Chupitos de Cordero \*\*** \$ 12.95

New Zealand Rack of Lamb

**Champiñones con Cangrejo** \$ 8.5

Mushrooms Stuffed with Crab

**Sardinas Fritas** \$ 7.95

Fried baby Sardines

**Panceta de Cerdo Estofada** \$ 9.5

Braised Pork Belly

**Empanadillas** \$ 5 ea

Beef or Chicken (2) \$ 9

**Empanadillas de Bacalou** \$ 5.5 ea

Codfish (2) \$ 10

## PINCHOS

### Pollo

Chicken Skewers

(2) \$ 8.50

### Morunos

Pork Skewers

(2) \$ 8.50

### Carne

Sirloin Skewers

(2) \$ 9.95

### Gambas

Large Skewered Shrimp 3pc ea.

(1) \$ 5.95 (2) \$ 10.55

## TAPAS FRIAS / COLD TAPAS

**Almejas Crudas** (6) \$ 8.95

Clams on the half shell, cocktail sauce

(12) \$16.95

**Coctel de Camarón** (3) \$ 5.5

Chilled Shrimp Cocktail

(6) \$ 9.95

**Tortilla ▽** \$ 7.5

Spanish Omelet potatoes, onions & peppers

**Aceitunas Mixtas ▽** \$ 6.55

Imported Mixed Olives

**Jamon Serrano \*\*** \$ 12.5

Imported Ham from Spain

**Queso Manchego \*\* ▽** \$ 12.5

Imported Manchego Cheese

**Jamón y Queso \*\*** \$ 23.95

Serrano Ham & Manchego Cheese platter with Imported mixed Olives

### ATTENTION PLEASE:

We have a 3.5% cash adjustment discount built into all pricing. Any purchase made with a credit card or debit card will have a non-cash adjustment, it will be displayed on credit card receipt.

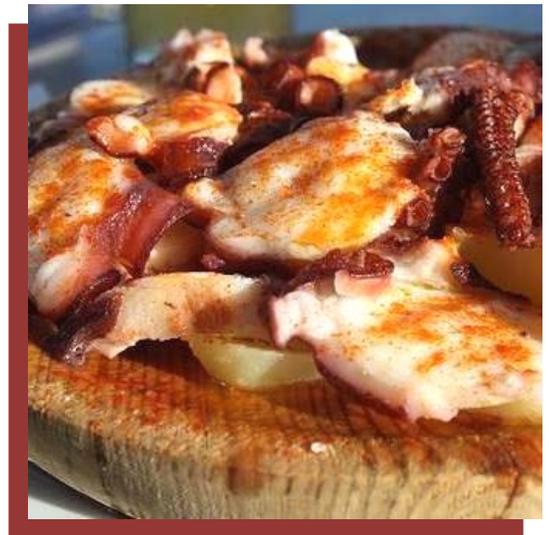
# APERITIVOS - APPETIZERS

Big enough to share

<b>Camarones Ajillo</b> <span>SP</span> Bite Size Shrimp & Garlic	\$ 15.95	<b>Portobello Ajillo</b> <span>V</span> Portobello Mushrooms in Garlic	\$ 13.95
<b>Calamares Pavillion</b> <span>SP</span> Fried Calamar with Cherry Peppers & Garlic	\$ 15.95	<b>Pulpo a la Feira</b> Octopus, Hot Paprika, Potatoes, Virgin Olive Oil & Garlic	\$ 17.50
<b>Calamares a la Romana</b> Fried Calamar	\$ 14.95	<b>Pulpo a la Plancha</b> Grilled Octopus with Onions, Peppers & Garlic	\$ 17.50
<b>Almejas Casino</b> (8) Stuffed baked Clams Casino	\$ 16.95	<b>Mejillones Marinera</b> Mussels Marinera	\$ 14.95
<b>Almejas Salsa Verde</b> (10) Clams in Green sauce	\$ 15.95	<b>Chorizo Asado</b> Sliced Grilled Chorizo	\$ 15.95

## SOPAS - SOUPS

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



## CAMARONES - SHRIMP

<b>Camarones al Vino</b> <span>SP</span> Shrimp & Wine Sauce	\$26.95		
<b>Camarones Enchilados</b> Spicy Shrimp Enchiladas prepared in a spicy tomato sauce with onions & peppers	\$26.95	<b>Verde/Marinera/Ajillo</b> Shrimp prepared in your choice of sauce Marinera / Green Sauce / Garlic Sauce	\$25.95
<b>Langostinos</b> Grilled Langoustine Shrimp (Whole grilled shrimp, with the head on)	\$37.95	<b>Camarones Fritos</b> Fried Shrimp served with Alioli or cocktail sauce	\$25.95

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!

<b>Paella de Mariscos</b> Seafood & Calaspara Rice, Shrimp, Clams, Mussels, Scallops & Calamar	<b>\$ 27.50</b> for two <b>\$ 52.95</b>	<b>Paella de Mariscos Americano</b> Seafood & Long Grain Rice, Shrimp, Clams, Mussels, Scallops & Calamar	<b>\$ 27.50</b> for two <b>\$ 52.95</b>
<b>Paella Valenciana</b> Calaspara Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar, Langoustines	<b>\$ 36.95</b> for two <b>\$ 68.95</b>	<b>Paella Marinera</b> Calaspara Rice, Shrimp, Clams, Mussels, Scallops & Calamar, topped with Langoustines	<b>\$ 36.95</b> for two <b>\$ 68.95</b>
<b>Paella Valenciana Americana</b> Long grain Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar & a 1/2 Lobster **	<b>\$ 36.95</b> for two <b>\$ 68.95</b>	<b>Paella Marinera Americana</b> Long grain Rice, Shrimp, Clams, Mussels, Scallops, Calamar & a 1/2 Lobster **	<b>\$ 36.95</b> for two <b>\$ 68.95</b>
<b>Paella de Camarones</b> Shrimp & Calaspara Rice (Also available with Long grain rice)	<b>\$ 26.95</b>	<b>Paella Vegetariana</b> ▼ Calaspara Rice & Vegetables, Vegetable Broth (Also available with Long grain rice)	<b>\$ 21.95</b>
<b>Mar Y Tierra</b> Surf and Turf (8oz Filet Mignon & 6oz. Lobster Tail)	<b>\$ 59.95</b>	<b>Colas de Langosta al Horno</b> Two 6oz Lobster Tails Broiled	<b>\$ 59.95</b>
<b>Mariscada</b> Salsa Verde, a la Marinera, Ajillo o a la Plancha Half a Lobster, Clams, Mussels, Shrimp, Scallops & Calamar in your choice of Sauce or Grilled	<b>\$ 36.95</b>	<b>Langostas de 1¼lb.</b> “a la Plancha” 1¼lb. Lobsters “a la Plancha”	<b>*MKT PRICE</b>

# PESCADOS - FISH

Ask about the fish of the day

<b>Salmon Montañesa</b> <span>SP</span> Filet of Salmon Montañesa (Broiled & topped with Roasted Garlic)	<b>\$ 27.95</b>	<b>Pargo Pastelera</b> Whole Baked Red Snapper with Lemon, Wine, Clam juice & Español sauce	<b>\$ 35.95</b>
<b>Salmon Costa Brava</b> Filet of Salmon with Clams, Mussels & Shrimp in our Marinera sauce	<b>\$ 32.95</b>	<b>Pargo Frito</b> Whole Pan Fried Caribbean Red Snapper	<b>\$ 34.95</b>
<b>Lenguado Relleno</b> Filet of Sole Stuffed with Crab meat, Lemon White Wine Sauce	<b>\$ 32.95</b>	<b>Lenguado Madrileña</b> Egg battered Filet of Sole, Lemon, Butter & White Wine	<b>\$ 24.95</b>
<b>Bacalao Asado</b> Baked Cod fish with peppers, onions garlic & olive oil	<b>\$ 32.95</b>	<b>Rape Ajillo</b> Monk Fish in Garlic, pan seared with Olive Oil, Garlic, Lemon & Seasonings	<b>\$ 25.95</b>

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

# CERDO Y TERNERA - PORK & VEAL

**Scaloppini de Ternera Pavillion** \$ 28.95

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

**Ternera Milanesa** \$ 26.95

Breaded Veal Cutlet & French Fries

**Chuletas de Cerdo al Arriero** (2) \$ 27.95

Grilled Pork Chops topped (1) \$ 17.95  
off with a garlic, olive oil marinade

**Picadinho** \$ 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** 16 oz \$ 42.95

NY Strip Steak, Iron Charred, Choice 10 oz \$ 29.95

**Costillas de Res Cocidas en Fuego Lento** \$ 36.95

Short Rib, Slowly Braised in Red Wine

**Filet Mignon** 16 oz \$ 42.95

Filet Mignon with a Brandy 8 oz \$ 29.95  
Mushroom Sauce

**Churrasco** \$42.95

12 oz Grilled Skirt Steak

**Chuletas de Cordero** (1) \$ 48.95

New Zealand Rack of Lamb (1/2) \$ 26.95



## POLLO - CHICKEN

**Pollo al Ajillo** \$ 24.95

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

**Arroz con Pollo y Chorizo** \$ 26.95

Chicken & Calaspara Saffron Rice with Chorizo  
(Also available with Long Grain Rice)

**Pechuga a la Plancha** \$ 15.95

Breast of Chicken Filet, a la Plancha

**Pollo Riojana** \$ 26.95

Breast of Chicken, light tomato sauce,  
Sautéed Onions, Peppers & Chorizo

**Pollo a la Madrileña** \$ 23.95

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

**Pollo a la Marsala** \$ 23.95

Breast of Chicken with a Marsala wine,  
mushroom sauce

# ENSALADS - SALADS

Lunch sizes available until 5pm

## Mediterranean Chicken Salad \$ 14.95 / \$21.95

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

## Salmon con Espinaca \$ 16.95 / \$ 22.95

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

## Caesar Salad ▼ \$ 7.95

Romaine, Croutons, Parmesan Cheese

\*Add 6 Shrimp for \$10.55 Chicken for \$9.95

## Sliced Sirloin con Ensalada \$ 18.95

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

SP

## Sliced Black Angus Sirloin Cheese Steak Sandwich \$ 14.95

Sliced Sirloin, Cheese, Onions & Peppers

## Jamón Serrano y Queso \$ 18.95

Imported Serrano Ham & Manchego Cheese with a Tomato Spread

## Chicken Mediterranean Sandwich \$ 13.95

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 & our homemade Alioli spread

## Chorizo Sandwich on a Portuguese Roll \$ 15.95



# HAMBURGUESAS - HAMBURGERS

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

## Pavillion Burger \$ 16.95

Smothered with our Brandy, Mushroom Gravy & Melted Manchego Cheese

## Blue Cheese & Bacon \$ 18.95

Topped with Blue Cheese & Bacon

## Vegetarian Burger ▼ \$ 13.95

Grilled Portobello, Spinach, Pequillos & Manchego Cheese

## Ibérico Burger \$ 18.95

Topped with toasted Jamón Serrano & Manchego Cheese

## Americano Burger \$ 12.95

Plain Classic Hamburger.

Add cheese for \$1.

Add Bacon \$3

# LUNCH SPECIALS

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

<b>Filet of Sole Madrileña</b> Filet of Sole, sautéed with lemon, butter and white wine	<b>\$ 13.95</b>	<b>Chicken in Garlic Sauce</b> Chicken on the bone with garlic, white wine, lemon & olive oil	<b>\$ 15.95</b>
<b>Sole stuffed with Chilean Crab</b> Stuffed filet of Sole with rice and vegetables	<b>\$ 16.95</b>	<b>Breast of Chicken Madrileña</b> Breast of Chicken with lemon, butter, white wine sauce	<b>\$ 13.95</b>
<b>Salmon Montañesa</b> 8 oz Broiled Salmon topped with roasted garlic and white wine	<b>\$ 15.95</b>	<b>Breast of Chicken Marsala</b> Chicken with mushrooms and Marsala wine	<b>\$ 13.95</b>
<b>Bacalao Asado o ala Gallega</b> Baked Cod Fish Roasted Pequillos, Garlic, Peppers & Onions or Poached with Boiled Potatoes & Sofrito	<b>\$ 17.95</b>	<b>Breast of Chicken Riojana</b> Boneless Chicken Breast with onions, peppers and chorizo in a tomato base sauce	<b>\$ 17.95</b>
<b>Shrimp in choice of sauce</b> Salsa Verde or Marinera Sauce Wine sauce or Fried	<b>\$ 16.95</b>	<b>Breast of Chicken a la Plancha</b> Grilled Chicken Breast	<b>\$ 9.95</b>
<b>Shrimp and Garlic Sauce</b> Bite size Shrimp sautéed in olive oil with garlic, and Spanish pimentón	<b>\$ 16.95</b>	<b>Picadillo</b> Marinated diced Pork with potato, pickles & olives (add shrimp \$6.95)	<b>\$ 12.95</b>

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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.

