

# DINNER MENU

## PAELLAS

\*\*\*Please allow about 35 minutes or more to cook.

\*\*\*Paella serves 2-3 people and are GLUTEN FREE

**PAELLA MARINERA..... 37.95**

Simmering Saffron Rice with Squid and Scallops : Topped with Shrimp, Mussels, Tilapia, Green Peas & Piquillo Peppers

**PAELLA VALENCIANA..... 35.95**

Simmering Saffron Rice with Squid and Chicken : Topped with Shrimp, Mussels, Tilapia, Green Peas & Piquillo Peppers

**PAELLA CASERA..... 35.95**

Simmering Saffron Rice with Vegetables, Chorizo & Chicken; Topped with Shrimp, Green Peas & Piquillo Peppers

**PAELLA NEGRA..... 35.95**

Simmering Rice with Squid Ink, Squid, Chorizo & Chicken: Topped with Shrimp, Mussels, Tilapia, Green Peas & Piquillo Peppers

**PAELLA CON POLLO..... 31.95**

Simmering Saffron Rice with Vegetables & Chicken: Topped with Green Peas & Piquillo Peppers

**PAELLA CON VEGETALES..... 27.95**

Simmering Saffron Rice with vegetables; Topped with Green Peas & Piquillo Peppers

## A FUSION OF SPAIN AND LATIN AMERICAN ENTREÉS

**VIERAS AL SARTEN..... 20.95**

Pan Seared Scallops with Creamy Green Peas, Risotto Rice; Topped with Lobster Sauce & manchego Cheese

**SALMÓN A LA PARRILLA..... 20.95**

Grilled Salmon with Brandy-Saffron-Cream-Butter Sauce; Served with Vegetables & Rice

**TRUCHA RELLENA..... 20.95**

Pan Seared Trout Stuffed with Spinach, Serrano Ham, Mushrooms; Topped with Demi-Red-Wine-Butter Sauce.  
~ Served with Rice & Vegetables ~

**TILAPIA Y CAMARONES..... 20.95**

Pan Seared Tilapia with Grilled Shrimp; Topped with Demi-Red-Wine-Butter Sauce. Served with Rice & Vegetables

**ZARZUELA DE MARISCOS..... 21.95**

Festive Combination of Fresh Seafood: Mussel, Squid, Scallop and Tilapia with Potato, White Wine & Tomato Sauce

**MAR Y TIERRA..... 22.95**

Grilled NY Steak and Shrimp; Served with Vegetables, Manchego-mashed Potatoes & Rosemary-Red-Wine Sauce

**CARNE A LA PARRILLA..... 19.25**

Grilled NY Steak with Rosemary-Red-Wine Sauce; Served with mashed potatoes & Vegetables

**LOMO SALTEADO..... 18.50**

Sautéed NY Strip Steak with Rosemary-Red-Wine Sauce, Onions, Bell Peppers Tomatoes & Cilantro; Served with Rice

**FAJITA DE VEGETALES..... 12.95**

Sautéed Vegetables: Bell Peppers, Tomatoes, Red Peppers, Mushroom, Zucchini & Yellow Squash;  
~ Served with Guacamole, Pico de Gallo, Sour Cream, Black Beans, Rice and 2 Flour Tortilla on the Side ~

**FAJITAS DE CAMARONES ..... 22.95**

Grilled Shrimp on a Bed of Sautéed Bell Peppers, Tomatoes & Red Onions  
~ Served with Guacamole, Pico de Gallo, Sour Cream, Black Beans, Rice and 2 Flour Tortilla on the Side ~

**FAJITA DE CARNE DE REZ O POLLO..... 18.95**

Grilled Chicken Breast or Flank Steak on a Bed of Sautéed Bell Peppers, Tomatoes & Red Onions  
~ Served with Guacamole, Pico de Gallo, Sour Cream, Black Beans, Rice and 2 Flour Tortilla on the Side ~

**LOMO DE PUERCO..... 17.50**

Grilled Pork Loin with Brandy-Pineapple Sauce; Served with Rice & Black Beans