

PRE-FIXED MENU \$35PP

SPANISH FAMILY STYLE DINNER CHOOSE ONE ITEMS PER GROUP

SALADS & VEGETABLES

VEGETALES / VEGETALES

ENSALADA GUARDADOS

Mixed Field Greens & Romaine with Radishes, Red Onions, Carrots, Tomatoes, Avocado with Balsamic Dressing

CEVICHE

Freshly Marinated Tilapia with Fresh Lemon Juice, Onions, Cilantro, Jalapeño & Tomatoes on a Bed of Lettuce

*PORTABELLO A LA PARRILLA

Grilled Portobello Mushroom Topped with Goat Cheese and Basil Oil

*ESPINACAS CON NARANJAS

Sautéed Fresh Spinach with Oranges, Red Onions, Almonds and Raisins

*PIMIENTOS DEL PIQUILLO

Spanish Roasted Red Peppers Stuffed with Mushroom, Spinach, Goat Cheese; Topped with Tomato Sauce

*VEGETABLES SALTEADOS

Sautéed Vegetables: Green Beans, Broccoli, Carrots, Squash & Zucchini

MARISCOS & CARNES

SEAFOOD / MEATS

*GAMBAS AL AJILLO

Sautéed Shrimp in Extra Virgin Olive Oil, Fresh Roasted Garlic & Brandy

*SALMON

Grilled Salmon on a Bed of Tomato Concassé & Capers; Topped with Roasted Garlic

TORTILLA CON CHORIZO

Spanish Omelet with Caramelized Onions, Spanish Sausage & Mushroom

POLLO A LA PARRILLA

Grilled Chicken Thigh with Green Olives and Mushroom Sauce

*LOMO DE PUERCO

Grilled Pork Loin with Brandy Pineapple Sauce

CARNE A LA PARRILLA

Grilled NY Steak with Cabrales Sauce

PAELLAS

PAELLA CASERA

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

PAELLA CON VEGETALES

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

PAELLA CON POLLO

Simmering Saffron Rice with Vegetables & Chicken; Topped with Green Peas & Piquillo Pepper

PAELLA NEGRA

Simmering Rice with Squid Ink, Squid, Chorizo & Chicken; Topped with Mussels, Shrimp, Green Peas & Piquillo Pepper

PAELLA MARINERA

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

PAELLA VALENCIANA

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

POSTRES / DESSERTS

TRES LECHES CAKE

HOME MADE FLAN

CHOCOLATE MOUSSE

FRESH FRUIT CUP OF YOUR CHOICE

NOTE: Tapas are smaller plates, known in Spain as ideal for sharing. The serving of Tapas is designed to encourage conversation at the same time that you enjoy the food.