



SOPAS ~ SOUPS

Sopa de Mariscos Seafood Soup	15.95	Caldo Gallego Galician White Bean Soup	13.95
Sopa de Ajo Castilian Garlic Soup	12.95	Gazpacho Andaluz Raw Vegetable Soup (Cold)	11.95
Fabada Asturiana Spanish Sausage and Bean Soup	13.95		

ENSALADAS ~ SALADS

Ensalada Mixta House Mixed Salad	9.95	Ensalada Mediterránea con Salmón, Jamón y Boquerones Mediterranean Salad with Salmon, Ham, and Anchovies	19.95
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TAPAS FRÍAS ~ COLD TAPAS

Tabla Ibérica - Jamón Serrano, Chorizo Cantimpalo y Queso Manchego Ibérico Platter - Spanish Serrano Ham, Spanish Chorizo and Manchego Cheese	25.95	Queso Manchego Manchego Cheese	17.95
Salpicón de Mariscos Seafood Marinated in Olive Oil and Vinegar	17.95	Ensalada Rusa Russian-Style Potato Salad (Eggs and Tuna)	11.95
Boquerones en Vinagre White Anchovies (non-salty) in Vinegar	17.95	Jamón Serrano Importado de España Serrano Ham Imported from Spain	17.95
Jamón Serrano y Queso Manchego Spanish Serrano Ham and Manchego Cheese Platter	21.95	Jamón Ibérico Iberian Ham	43.95
Mar y Tierra Smoked Salmon, Serrano Ham, Manchego Cheese, White Anchovies (non-salty) Platter	24.50		
Aceitunas Aliñadas Marinated Olives	7.50		

TAPAS CALIENTES ~ HOT TAPAS

Tortilla Española - Una Cuña Spanish Omelet - Per Slice	8.95	Gambas a la Brava Sautéed Shrimp in Hot Sauce	18.95
Garbanzos Fritos con Chorizo Fried Chickpeas with Chorizo	12.95	Gambas al Ajillo con Angulinos Sautéed Garlic Shrimp with Angulinos	22.95
Chorizos Fritos al Vino Fried Spanish Sausage in Wine	14.95	Camarones, Chorizos, y Champiñones Salteados Sautéed Shrimp, Chorizos, and Mushrooms	18.95
Pimientos de Piquillo Rellenos de Bacalao Oak Roasted Piquillo Peppers Filled with Cod	11.95	Champiñones al Ajillo con Jamón Serrano Mushrooms and Serrano Ham in a Garlic Sauce	13.95
Croquetas de Bacalao Codfish Croquettes with Special House Dipping Sauce	9.00	Callos a la Madrileña Tripe and Sausage in a Spanish Red Sauce	15.95
Croquetas de Jamón (4) Ham Croquettes with Special House Dipping Sauce (4)	9.00	Calamares Fritos Fried Squid with Special House Dipping Sauce	18.95
Pulpo a la Gallega Octopus, Paprika and Extra Virgin Olive Oil	23.95	Patatas Bravas Spicy Potatoes	9.95
Gambas al Ajillo Sautéed Garlic Shrimp	18.95		

ARROZ ~ RICE

(45 min. - precio por persona - mínimo 2 personas)
(45 min. - price per person - minimum 2 people)

Paella Valenciana Saffron Yellow Rice with Chicken and Seafood	25.95	Paella Negra con Mariscos Black Rice Paella with Seafood	25.95
Arroz con Mariscos Saffron Yellow Rice with Seafood	26.95	Paella Campesina (Sin Mariscos) Country Paella (No Seafood), Rice, Chicken, Chorizo, Garbanzos, Pork, Fresh Saffron	23.95

CARNES Y AVES ~ MEAT & POULTRY

Secreto Ibérico de Bellota Iberico Pork Secreto	45.95	Chuletas de Cordero Grilled Lamb Chops	39.95
New York Steak a la Parrilla - 12 oz. Superior Black Angus Beef Grilled New York Steak - 12 oz. Superior Black Angus Beef	39.95	Pechuga de Pollo a la Plancha Grilled Chicken Breast	16.95
Ribeye a la Parrilla - 16 oz. Superior Black Angus Beef Grilled Ribeye - 16 oz. Superior Black Angus Beef	45.95	Pechuga de Pollo en Salsa Champiñones Chicken Breast in a Mushroom Sauce	21.95
Filet Mignon a los Gallegos - Superior Black Angus Beef Filet Mignon with a Wine Reduction and Mushrooms, Topped with Serrano Ham and Manchego Cheese - Superior Black Angus Beef	49.95		

PESCADOS Y MARISCOS ~ FISH & SEAFOOD

Corvina a la Plancha Grilled Sea Bass	29.95	Salmón al Champagne Baked Salmon in a Champagne Sauce	32.95
Filete de Corvina a la Kosquera Sea Bass Filet, Clams and Shrimp in a Light Sauce with Parsley and Olive Oil	33.95	Zarzuela de Mariscos Spanish Seafood Stew	34.95
Corvina con Camarones Sea Bass with Sautéed Shrimp in Special Olive Oil and Garlic Sauce	31.95	Camarones Enchilados Shrimp Creole	32.95
Bacalao a la Vizcaína Fresh Codfish with Fresh Tomatoes, Authentic Chorizo and Peppers	33.95	Camarones al Ajillo Shrimp in a Garlic Sauce	32.95
Salmón a la Mostaza Fresh Salmon with Dijon Mustard Sauce	28.95	Langostinos a la Parrilla Grilled Prawns	39.95

Servido con Dos Acompañantes: Arroz, Patatas Fritas, Patatas Hervidas, Vegetales
Served with Two Side Dishes: White Rice, Fried Potatoes, Boiled Potatoes, Vegetables

POSTRES ~ DESSERTS

Crema Catalana (Hecha en Casa) Crème Brûlée (Homemade)	9.50	Tarta al Whisky (Hecha en Casa) Whiskey Tart (Homemade)	9.50
Tarta de Santiago (Hecha en Casa) Galician Almond Tart (Homemade)	9.50	Torrejas (Hechas en Casa) Spanish French Toast (Homemade)	9.50
Tarta de Chocolate (Hecha en Casa) Chocolate Cake (Homemade)	9.50	Flan Casero (Hecho en Casa) Flan (Homemade)	9.50
Peras al Vino (Hechas en Casa) Pears in Wine (Homemade)	9.50	Tarta de Queso (Hecha en Casa) Cheesecake (Homemade)	13.50



BEVERAGES

San Pellegrino (Sparkling Water) - Italy	7.00	Espresso	3.50
Acqua Panna (Mineral Water) - Italy	7.00	Cortadito	3.75
Iced Tea / Hot Tea / Green Organic Tea	2.50	Cappuccino	4.50
Coke, Diet Coke, Sprite	2.25	Café Gallego (Bon Bon)	6.50

BEER AND SANGRÍA

Mahou (Spain)	6.50	Sangría (Full Carafe)	29.00
		Sangría (1/2 Carafe)	16.00
		Sangría (Glass)	9.00

APERITIVOS ~ DESSERT WINES

Cava (Glass) Spanish Champagne	8.50	Vino Oporto Port Wine	8.50
Jerez Manzanilla Dry Sherry	7.50		