

# Tapas Menu

## Seafood

### Setas Rellenas \$10

Mushrooms with crab meat stuffing

### Sardinas \$10

Sardines, grilled or fried

### Chipirones \$10

Grilled tender baby squid

### Mejillones Diablo \$12

Mussels in spicy tomato sauce with peppers & onions

### Almejas Casino \$13

Baked clams stuffed with bacon, peppers, breadcrumbs, parmesan

### Calamares \$12

Fried calamari with cucumber dipping sauce

### Gambas al Ajillo \$14

Shrimp sautéed in garlic sauce with Spanish paprika

### Gambas a la Plancha \$14

Shrimp grilled in garlic & olive oil

### Gambas Coco \$14

Coconut-battered & fried shrimp with orange-horseradish sauce

### Pulpo a la Parrilla \$16

Grilled octopus served with a chopped salad of tomato, onion, jalapeño, avocado, zucchini, chickpeas & pesto

### Tosta Mediterranea \$16

Toasted bread layered with olive paste, lettuce, tomatoes, tartar sauce, avocado, dill & thinly sliced house cured salmon

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A basket of our homemade chips & salsa \$5

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## Vegetarian

### Patatas Bravas \$8

Cubed potatoes with spicy paprika

### Esparragos a la Plancha \$10

Asparagus grilled with garlic

### Tortilla Española \$8

Spanish potato-onion omelet

### Croquetas de Yuca \$8

Yucca croquettes with your choice of: Codfish, Spinach, or Cheese

### Vegetales Salteados \$10

Sautéed asparagus & spinach topped with melted mozzarella & goat cheese

### Berenjena al Horno \$10

Baked Japanese eggplant topped with melted cheese and tomato sauce

### Portobello \$10

Grilled Portobello topped with spinach, leeks & piquillo peppers

### Jalapeños Rellenos \$7

Breaded jalapeño peppers stuffed with cheddar cheese

## Tablados

### ~Meat & Cheese Platters~

### Jamón Serrano, Chorizo y

### Quesos Mixtos \$26 large/ \$18 small

Platter of Serrano ham, sausage & mixed cheeses with membrillo & garnishes

### Quesos \$24 large/ \$16 small

Platter of mixed cheeses with garnishes

### Jamón Serrano \$15

### Jamón y Manchego \$14

### Aceitunas mixed olives \$4

## Meats

### Pan con Tomate y Jamón \$8

Grilled bread topped with garlic-tomato spread & Serrano ham

### Dátiles con Tocino \$8

Dates wrapped in bacon

### Chorizitos al Vino Tinto \$10

Spicy mini sausages in red wine with onions & peppers

### Chorizo Salteado \$10

Chorizo sausage sautéed with onions

### Puerquitos Salteados \$10

Pork bites marinated in Andalusian spices

### Callos a la Madrileña \$14

Tripe stew with chickpeas

### Pollo Balsamico \$10

Shredded chicken thighs in balsamic sauce

### Albondigas Chipotle \$10

Beef meatballs in chipotle sauce

### Carne de Pecho \$13

Beef brisket with potatoes in gravy

### Filete Miñón \$16

Small grilled filet mignon with potatoes

### Chuletillas de Cordero \$16

Grilled baby lamb chops (3) with potatoes

## Flavors of Argentina

### Empanadas \$10

2 savory turnovers, stuffed & baked  
Filling: beef, spicy sausage, chicken or spinach/mushroom/cheese

### Provolone Aromatico \$7

Grilled cheese with herbs, paprika & sea salt

## Soups

### Sopa de Mariscos \$15

Fish broth, chock full of mussels, clams, calamari & shrimp, scented with saffron

### Sopa de Ajo Garlic soup \$7

### Sopa de Frijoles Negros Black bean soup \$7

### Sopa Portobello y Puerro Mushroom leek soup \$7

## Salads

add grilled chicken \$6

### Ensalada de Remolacha \$13

Roasted beets, lettuce, & mushrooms in balsamic dressing, with almonds & goat cheese croutons

### Ensalada Sangria \$13

Lettuce, avocado, egg, tomato, onions, peppers, apples & walnuts

### Ensalada de la Casa \$7

Lettuce, tomato, onions, carrots & peppers

# Platos Principales - Main Dishes



## Meats

### Churrasco con Cebolla \$28

Skirt steak with sautéed onions

### Filete Sangria \$36

Grilled filet mignon wrapped with bacon, topped with mushrooms & mozzarella, in a brandy sauce

### Chuletas de Cordero \$30

Grilled baby lamb chops seasoned with herbs

### Chuleta de Cerdo \$22

Grilled pork chop with peppers, onions, white wine & lemon



## Chicken

### Pollo Andaluz \$24

Grilled chicken breast in a date sauce, served over risotto-style rice with mushrooms

### Milanesa de Pollo \$20

Argentinean-style breaded chicken breast seasoned with parsley & garlic

### Pollo Tamarindo \$22

Boneless chicken breast in tamarind sauce with almonds & plantains



## Vegetarian

### Quinoa Sangria \$20

Mixed vegetables sautéed with quinoa & almonds, seasoned with olive oil, cumin & oregano

## Sides \$6

Black Beans / Maduros / Yucca Fries

French Fries / Sautéed Spinach



## Seafood

### Gambas al Ajillo \$24

Shrimp sautéed in olive oil, garlic, & Spanish paprika

### Gambas a la Plancha \$24

Grilled shrimp with olive oil & garlic

### Salmon a la Parrilla \$24

Filet of salmon broiled with olive oil & garlic

### Sole Limon \$24

Filet of sole with a light egg batter in lemon sauce

### Mariscada \$26

Seafood stew - clams, mussels, shrimp, calamari and monkfish prepared with your choice of sauce: Diablo or Ajillo

### Ravioli de Langosta \$22

Lobster ravioli in pink sauce



## Rice Dishes

*Our rice dishes are made to order and take approximately 30-40 minutes to prepare.*

*Ask your server about large paellas to share.*

### Paella de Mariscos \$28

Saffron rice with clams, mussels, shrimp, & calamari

### Paella Valenciana \$29

Saffron rice with clams, mussels, shrimp, calamari, chicken, & chorizo

### Arroz Negro \$26

Calamari and shrimp sautéed with rice in olive oil & garlic, blackened with squid ink

### Paella Criolla \$26

Shrimp, chorizo & plantains with rice in a light tomato and bell pepper sofrito

### Arroz con Pollo \$23

Pieces of bone-in chicken & chorizo mixed with saffron rice

*Please alert your server of any food allergies.*

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*For groups of 5 or more, a suggested 20% gratuity will be added to the check.*

## Prix-Fixe Lunch \$26

(12-3pm)

Soup or salad, main course, & dessert

Plus a glass of red or white sangria  
or house wine



### Appetizer

House Salad

Soup of the Day

Stuffed Mushrooms (*dinner only*)

Mussels Diablo (*dinner only*)

Chorizo Sautéed with Onions (*dinner only*)

### Main Course

Churrasco con Cebolla (*\$4 supplement*) - skirt steak with sautéed onions

Chuleta de Cerdo - grilled pork chop with peppers, onions, white wine & lemon

Gambas a la Plancha - shrimp grilled with olive oil & garlic

Sole Limon - fillet of sole with light egg batter sautéed in lemon sauce

Salmon a la Parrilla - fillet of salmon broiled with garlic & olive oil

Ravioli de Langosta - lobster ravioli in pink sauce

Milanesa de Pollo - boneless chicken breast breaded & seasoned with parsley & garlic

Pollo Tamarindo - boneless chicken breast in tamarind sauce with almonds & plantains

Quinoa Sangria - mixed vegetables sautéed in olive oil with cumin & oregano served over quinoa  
with almonds

### Dessert

Flan - caramel custard

Apple Pie

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## Prix-Fixe Dinner \$35

Appetizer, main course & dessert