

SANGRIA 46 OUTDOOR MENU

SOUP, SNACKS, SALAD and EMPANADAS

Gazpacho cold tomato-based soup \$7
Homemade Chips (corn) & Salsa \$5
Mixed Spanish Olives \$4
Fried Zucchini Sticks \$8
Jalapeños Rellenos \$7

Sangria Salad \$13
greens w/avocado, egg, tomato, onion, peppers,
apples & walnuts (add grilled chicken \$6)
Empanadas (2) \$10
(Fillings: beef / chorizo / chicken /
spinach & cheese)

VEGETABLE AND SEAFOOD TAPAS

Patatas Bravas \$8
fried potatoes seasoned with Spanish paprika,
served with alioli
Tortilla Española \$8
classic potato & onion omelet
Yucca Croquettes served with alioli \$8
(Choose spinach, cheese or codfish)
Grilled Asparagus \$10
with garlic & olive oil
Baked Eggplant \$10
topped with tomato & melted cheese
Shrimp sautéed in Garlic Sauce \$14

Fried Coconut Shrimp \$14
Mussels Diablo \$12
spicy tomato sauce with peppers & onions
Clams Casino \$13
bacon, ham, peppers, breadcrumbs & parmesan
stuffing
Grilled Octopus \$17
with chopped pesto salad (tomato, chickpea,
zucchini & onion)
Tosta Mediterranea \$16
toasted bread layered with olive paste, tomato,
lettuce, tartar sauce, avocado and slices of house-
cured salmon

MEAT TAPAS

Pan con Tomate y Jamon \$8 grilled bread topped with garlic-tomato spread & Serrano ham
Puerquitos \$10 pork bites marinated in Andalusian spices
Callos a la Madrileña \$14 tripe stew with chickpeas
Chorizo sautéed w/Onions \$10
Dates wrapped in Bacon \$10
Beef Meatballs Chipotle \$10
Braised Beef Brisket \$13 with roast potatoes in gravy
Grilled Baby Lamb Chops (3) \$16 with roast potatoes
Balsamic Chicken \$10

MAIN COURSES

Sole Limon \$24

Filet of sole in a light egg batter with lemon sauce, served with roast potatoes & mixed vegetables

Salmon a la Parrilla \$24

With garlic & olive oil, served with roast potatoes & mixed vegetables

Gambas a la Plancha \$24

Grilled shrimp with garlic & olive oil, served with rice & mixed vegetables

Lobster Ravioli in Pink Sauce \$22

Pollo Milanesa \$20

Argentinian-style breaded chicken cutlet, seasoned with parsley & garlic, served with French fries & mixed vegetables

Churrasco \$28

Grilled skirt steak with onions, served with French fries & mixed vegetables

Ropa Vieja \$24

Shredded beef with onions, peppers, and green olives in a tomato-based sauce, served with rice & plantains

Quinoa Sangria \$20 (vegan/vegetarian)

Quinoa with sautéed vegetables & slivered almonds, seasoned with cumin, oregano, & olive oil

PAELLA - SAFFRON RICE DISHES

Cooked to order in the traditional way. **Please allow 30-40 minutes.**

Large paellas to share are available.

Arroz con Pollo \$23

pieces of boneless chicken and sausage

Paella de Mariscos \$28

clams, mussels, calamari & shrimp

Arroz Negro \$26

shrimp and calamari, blackened with squid ink

Paella Valenciana \$29

mixed seafood, chicken & chorizo

Please alert your server to any allergies or dietary restrictions.