

Tapas (Appetizers) from \$5.95 to \$11.95

Empanada

Galician meat pastry made with peppers, tomatoes, onions and chicken.

Tortilla a la Española

Spanish style omelette made with potatoes, onions and eggs.

Croquetas

Creamed chicken dipped in egg and bread crumbs then deep fried.

Mejillones al Natural

Steamed mussels.

Gambas al Ajillo

Tender, tasty shrimp sauteed with garlic.

Gambas a la Plancha

Jumbo shrimp grilled in the shell.

Gambas a la Riojana

Jumbo shrimp in the shell Rioja style (sauteed with garlic in a white wine sauce).

Calamares a la Romana

French fried squid.

Calamares en su Tinta

Squid sauteed with onion, garlic and herbs, then simmered in its own ink.

Pulpo a la Gallega

Galician style octopus with paprika and olive oil.

Albóndigas

Uniquely delicious Spanish style meatballs.

Pinchos Morunos

Moorish style skewered pork marinated in wine, paprika, oregano, parsley, garlic and olive oil.

Chorizo

Mild smoked Spanish sausage.

Sopas (Soups) \$4.95

Sopa del Día

Delicious soup of the day - home made from scratch.

Ensaladas (Salads) \$10.95 to \$23.95

Ensalada Mixta - Spanish Style

Selected salad greens, tomatoes, cucumber, peppers, sliced eggs, anchovies and olives. Served with chef's dressing.

Salade Niçoise - French Style

Fresh greens, boiled potatoes, green beans, tuna, anchovies, tomatoes and sliced eggs. Served with chef's dressing.

Jamón Serrano

Sliced cured Spanish ham.

Higaditos de Pollo al Jerez

Chicken livers sauteed with onions, garlic and herbs in a delicious sherry sauce.

Higaditos de Pollo Rebozados

French fried chicken livers.

Champiñones a la Ajillo

Fresh mushrooms sauteed with garlic.

Champiñones a la Plancha

Grilled fresh mushrooms with garlic and olive oil.

Alcachofas con Jamón

Sauteed artichokes with cured Spanish ham.

Alcachofas Rebozadas

French fried artichoke bottoms.

Coliflor Rebozada

French fried cauliflower.

Coliflor al Ajo Arriero

Fresh cauliflower sauteed with garlic, paprika and roasted red peppers.

Patatas Ali-Oli

Potatoes in a creamy garlic sauce.

Patatas Bravas

Potatoes in a spicy tomato sauce.

Queso Manchego

Semi-soft Spanish cheese.

Small Combo Tapa

Large Combo Tapa

Gazpacho

Traditional cold vegetable soup. A popular appetizer of southern Spain. (In season).

Ensalada Portuguesa - Portuguese Style

Crisp lettuce, artichoke hearts, garbanzos, roasted red peppers, onions, olives and sliced egg. Served with chef's dressing.

Seafood and Avocado Salad

Avocado slices topped with cold shrimp, mussels and grilled salmon, served with our chef's creamy dressing.

Comidas (Dinners) From \$17.95 to \$24.95 in most cases

All entrees are served with a fresh garden salad topped with our house dressing, bread, butter and ali-oli.

Specialties of the House

Paella Marinera for Two

Spain's culinary classic! A traditional shellfish and saffron rice dish famous throughout the world. Includes jumbo shrimp, cod, clams, mussels, squid and crab legs.

Paella Valenciana

A traditional shellfish, chicken and saffron rice dish originating in the region of Valencia.

Carnes y Aves (Meat and Poultry)

Cordero Asado

Roasted lamb stuffed with green olives. Served with yellow saffron rice and vegetables.

Lomo de Cerdo con Pimientos

Marinated grilled pork loin with roasted red peppers. Served with boiled potatoes and vegetables.

Entrecot Madrileño

Strip steak, cooked to your liking. Served with grilled tomato slices, baked potato and vegetables.

Pescados y Mariscos (Fish and Shellfish)

Emperador

Tender swordfish grilled to perfection and topped with our special sauce. Served with boiled potatoes and vegetables.

Bacalao a la Vasca

Baked north Atlantic cod in a tasty white sauce made with clams, shrimp, asparagus, peas, potatoes, wine and garlic.

Bacalao a la Madrileña

Deep fried north Atlantic cod, typical of the cafes and tascas of Madrid. Served with French fried potatoes and vegetables.

Lenguado Relleno

Boneless baked flounder stuffed with crab meat. Served with yellow saffron rice and vegetables.

Lenguado Frito

Tender, boneless flounder dipped in flour, then lightly fried and topped with our special sauce. Served with boiled potatoes and vegetables.

Lenguado a la Romana

Tender, boneless flounder dipped in flour and egg, then lightly fried. Served with French fried potatoes and vegetables.

Bocadillos (Sandwiches) \$7.95 to \$10.95

Pepito

Madrid style steak sandwich with roasted red peppers and onions. Served with French fried potatoes.

Sandwich Mixto

Classic European grilled ham and cheese. Served with French fried potatoes.

Pinchos Morunos

Moorish style skewered pork marinated in wine, paprika, oregano, parsley, garlic and olive oil. Served with saffron rice and vegetables.

House Combination Plate

Empanada, tortilla a la española, croquetas, chorizo, albóndigas and champiñones al ajillo. Served with yellow saffron rice and vegetables.

Filet Mignon

Tender filet, cooked to your liking with a fresh sauteed mushroom sauce. Served with a baked potato and vegetables.

Arroz con Pollo

Spanish style chicken and yellow saffron rice

Trucha a la Navarra

Rainbow trout - Navarra style (sauteed with garlic and topped with cured Spanish ham). Served with boiled potatoes and vegetables.

Centollo

Steamed Alaskan crab legs. Served with drawn butter, baked potato and vegetables.

Gambas a la Riojana

Jumbo shrimp in the shell Rioja style (sauteed with garlic in a white wine sauce). Served with yellow saffron rice and vegetables.

Parrillada de Marisco for Two

Grilled shellfish (lobster, shrimp, mussels and crab legs), squid and cod fish. Served with yellow saffron rice and vegetables.

Langosta a la Americana

Broiled lobster tail. Served with drawn butter, baked potato and vegetables.

Hamburger or Cheeseburger Deluxe

Cooked to your liking. Served with lettuce, tomato, onion, cottage cheese and French fried potatoes.

Side Orders \$2.95

Extra Bread & Ali-Oli

Yellow Saffron Rice

House Salad

Especial Para Pequeños (Children's Specials) \$6.95 to \$10.95

Arroz con Pollo

Spanish style chicken and yellow saffron rice.

Hamburger or Cheeseburger

Served with French fried potatoes.

Vegetables

French Fried, Boiled or Baked Potato

French Fried Shrimp

Served with French fried potatoes.

Grilled Cheese Sandwich

Served with French fried potatoes.

Postres (Desserts) \$5.95

Flan

Caramel egg custard.

Tarta de Cuajada.

Delightful milky dessert.

Peras al Vino

Poached Pear in Red Wine.

Helado.

Ice cream.

Ask about other delicious home made desserts available !!!

Bebidas (Beverages)

Café Americano

Café Exprés

Café Cappucino

" Blanco y negro" (Espresso & Vanilla ice cream)

Hot or Iced Tea

Flavored specialty teas

Milk

Soft Drinks

House Wines

Ask for our complete wine list.

Home Made Sangría

A traditional red wine cooler made with citrus fruit.

Home Made Limonada

A white wine cooler made with apples, citrus fruit and cinnamon.

Imported Bottled Beer

Corona, Beck's, Beck's dark, Dos Equis, Ambar, Alhambra, Alhambra dark

Domestic Bottled Beer

MGD, Miller Light, Coor's Light

Non-alcoholic beer also available.

17% gratuity added for parties of 6 or more.

Most major credit cards accepted.

Carryouts available on most menu items.