



Appetizers

SHRIMP AJILLO	Shrimp with Spicy Garlic Sauce	8.95
SHRIMP ESPAÑA	Sautéed Shrimp with Capers, Dijon Mustard, Garlic and White Wine	8.95
CRAB CAKES	Jumbo Lump Crabmeat with Country Sauce	12.95
MUSSELS ESPAÑA	Steamed Mussels with Capers and Dijon Mustard, Garlic and White Wine	9.95
BAKED CLAMS	Little Neck Clams Stuffed with Breadcrumbs and Herbs	8.95
CLAMS ESPAÑA	Steamed Clams with Capers and Dijon Mustard, Garlic and White Wine	10.95
CLAMS SALSA VERDE	Steamed Clams with Green Sauce	10.95
FRIED CALAMARI	Served with Mild, Medium or Hot Marinara Dipping Sauce	8.95
STUFFED MUSHROOMS	Stuffed with Crabmeat	8.95
CHORIZOS	Spanish Sausage Sautéed with Garlic and White Wine 7.95 with Melted Manchego Cheese	8.95
GRILLED VEGETABLES	Portobello Mushrooms, Asparagus, Zucchini & Roasted Peppers	9.95
CHEESE PLATTER	An Assortment of Manchego, Feta and Gorgonzola Cheeses	14.95
HOT TAPAS	Baked Clams, Shrimp, Stuffed Mushrooms and Chorizos (For Two)	17.95
COLD TAPAS	Artichoke Hearts, Serrano Ham, Manchego Cheese, Goat Cheese and Olives (For Two)	16.95
ESCARGOT AJILLO	Snails Sautéed in Spicy Garlic Sauce and Served over Paella Cake	8.95

Soups & Salads

GAZPACHO	6.95	GREEN SALAD	6.95
Cold Vegetable Soup		With Cherry Tomatoes and House Dressing	
BLACK BEAN SOUP	6.95	TOMATO AND ONION SALAD	7.95
Topped with a Dollop of Cream		In a Balsamic Vinaigrette with Shaved Feta Cheese	
CHORIZO SOUP	6.95	CAESAR SALAD (For Two)	15.95
Spanish Sausage with Garlic and Vinegar		Classic Caesar Salad with Capers	
SEAFOOD BISQUE	8.95		
Served in a Bread Bowl			



Mediterranean Specialties

CRESTI DI GALLO	Rooster Crown Pasta with Broccoli Rabe, Chorizo, Red Beans and Cherry Tomatoes with White Wine, Garlic & Oil	16.95
LINGUINI	With Clams in a White Wine Sauce	17.95
FUSILLI CON SANTINO	Fusilli Pasta with Shrimp, Clams and Broccoli Rabe	17.95
CAPPELLINI AJILLO	Shrimp, Asparagus, Grape Tomatoes and Paprika in a Spicy Garlic and White Wine Sauce	17.95
ZARZUELA	Lobster Tail, Clams, Mussels, Shrimp & Scallops over Black Linguine in a Spicy Tomato Sauce	25.95
GRILLED STEAK	Certified Black Angus Steak Grilled to Your Liking	29.95
GRILLED PORK CHOP	Served over Spicy Potatoes and Asparagus in a Brown Sauce	21.95
SUCKLING PIG	Crispy Skin Roast Suckling Pig with Broccoli Rabe and Tomato	23.95
FILET MIGNON	Prime Filet of Beef Grilled to Your Liking	29.95
CHILEAN SEA BASS	Poached Chilean Sea Bass on a Bed of Creamed Spinach in a Red Wine Sauce	28.95



Seafood

SHRIMP ESPAÑA	Sauteed Shrimp with Capers, Dijon Mustard, Garlic and White Wine	19.95
SHRIMP BIANCO	Sautéed Shrimp with Garlic and Lemon in a White Wine Sauce	19.95
SHRIMP DIABOLO	Shrimp with Green Peppers and Onions in a Spicy Tomato Sauce	19.95
SHRIMP CON SALSA VERDE	Shrimp with Green Sauce	19.95
MARISCADA CON SALSA VERDE	Clams, Mussels, Shrimp and Scallops in a Green Sauce	19.95
COD FISH MARISCADA	Codfish with Clams, Shrimp and Mussels in a Zesty Tomato Sauce	19.95
TILAPIA	Grilled and Served over Spinach in a Port Wine Reduction	19.95
SALMON	Mustard-encrusted and Pan-seared and Served over Spinach in a Lobster Bisque Sauce	20.95
KING CRAB LEGS AJILLO	Alaskan King Crab Legs with a Spicy Garlic Sauce over Sautéed Spinach	31.95
MARISCADA ESPAÑA	Lobster Tail, Scallops, Mussels, Clams and Shrimp, Capers and Dijon Mustard in a White Wine Sauce	24.95

Paella



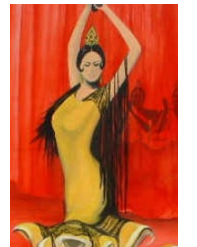
PAELLA VERDURA	With Fresh Seasonal Vegetables	16.95
PAELLA VALENCIANA	With Chicken, Sausage, Clams, Shrimp, Mussels and Scallops	19.95
	(For Two)	35.95
PAELLA MARINERA	With Lobster Tail, Shrimp, Clams, Mussels and Scallops	24.95
	(For Two)	45.95
PAELLA POLLO CON CHORIZO	With Grilled Chicken (On the Bone) and Sausage with Red Beans	18.95
	(For Two)	32.95



Chicken

POLLO AJILLO	Chicken (On the Bone) with Garlic Sauce	17.95
POLLO AND SHRIMP AJILLO	Chicken (On the Bone) and Shrimp with Garlic Sauce	18.95
POLLO MADEIRA	Breast of Chicken Sautéed with Mushrooms in a Madeira Wine Sauce	17.95
POLLO VILLEROY	Stuffed with Manchego Cheese and Chorizos in a Cognac and Mushroom Sauce	19.95
POLLO E CHORIZO	Chicken (On the Bone) and Sausage with Hot Cherry Peppers and Garlic Sauce	18.95
POLLO PARILLA	Grilled Chicken Served Over Mixed Green Salad	17.95

Veal



VEAL SANGRIA	Pepper-Encrusted Veal with Portobello Mushrooms with a Sangria Sauce	19.95
VEAL BIANCO	Veal Sautéed with Garlic and Lemon in a White Wine Sauce	19.95
VEAL EXTREMENA	Veal Served with Onions, Peppers and Sausage in a White Wine Sauce	19.95
VEAL VILLEROY	Veal Stuffed with Manchego Cheese and Chorizos in a Cognac and Mushroom Sauce	21.95



Side Dishes

SAUTÉED MUSHROOMS	6.95	SAUTÉED SPINACH	7.95
SAUTÉED BROCCOLI RABE	8.95	FRIED ZUCCHINI	6.95