



FLAVORS OF SPAIN

Appetizers

- Shrimp in garlic sauce - Chicken or Beef Empanadas
- Homemade Meatballs - Honey glazed Fried Manchego cheese.
- Croquettes (serrano, chicken, bechamel) - Seafood Stuffed mushrooms
- Patatas Bravas (Deep Fried potato cubes w/ aioli & brava sauce)
- Mixed House Salad - Fried Calamari - Sautéed Spanish Chorizo
- Shrimp in Green Sauce (white wine, chopped parsley, garlic, onion)

Main Course

- Paella Valenciana / Paella Marinera / Paella de Carne
- Grilled Salmon (seasoned and grilled with sauteed onions and red wine)
- Bronzini Filet (Seasoned and Grilled)
- Mariscada salsa Verde (shrimp, mussels, clams, shrimp in green sauce)
- Veal Extremaña – (veal sauteed with peppers onions and sausage)
- Salmon Sangria (lemon caper sauce)
- Chicken Fettuccini (serrano ham, peas, brandy cream sauce)
- Chicken Sangria (breast, chopped onions, garlic, mushrooms, wine)
- Chicken al Limon (cheese stuffed breast, butter lemon sauce)
- Angus Sirloin Steak \$46
- Skirt Steak \$46
- Baby Lamb Chops \$46
- Fettuccini Seafood Diablo \$46

All entrees served with either Saffron Rice, Potato chips, or vegetable,
NO side for Paella dishes - No Substitutions

Dessert

- Flan – Tres Leches Coco – Churros
- NY Cheesecake – Chocolate cake

Dine-in only.

Menu is Per Person only! No Sharing.

No substitutions on this Special Menu!! Sorry.

Jan26-Feb2/2025

Available all night From Sunday - Sunday (except Saturday until 7pm)

RESTAURANT WEEK MENU \$39



FLAVORS OF SPAIN

Appetizers

- Shrimp in garlic sauce - Chicken or Beef Empanadas
- Homemade Meatballs - Honey glazed Fried Manchego cheese.
- Croquettes (serrano, chicken, bechamel) - Seafood Stuffed mushrooms
- Patatas Bravas (Deep Fried potato cubes w/ aioli & brava sauce)
- Mixed House Salad - Fried Calamari - Sautéed Spanish Chorizo
- Shrimp in Green Sauce (white wine, chopped parsley, garlic, onion)

Main Course

- Paella Valenciana / Paella Marinera / Paella de Carne
- Mariscada (Clams, Mussels, shrimp, and sea scallops (Garlic, Green or Diablo)
- Salmon a la Parrilla (Grilled salmon on a bed of onions, red wine reduction)
- Salmon a la Sangria (salmon with caper lemon butter sauce)
- Shrimp Limon (Shrimp in lemon sauce)
- Chicken / Beef / Shrimp Tacos (3 pieces, all be one choice)
- Shrimp (In your choice of Garlic, Green or diablo sauce)
- Chicken fettuccini
- ½ Pollo Asado (Half Broiled Chicken, 30 min)
- Chuleta de Cerdo (char broiled Pork Chop)
- Arroz con pollo (Saffron Rice, Chicken and Chorizo)
- Pollo a la sangria (chicken Breast in Mushroom sauce)
- Pollo al Limon (Chicken Breast in lemon butter sauce stuffed with Cheese)

All entrees served with either Saffron Rice, Potato chips, or vegetable,
NO side for Paella dishes - No Substitutions

Dine-in only.

Menu is Per Person only! No Sharing.

No substitutions on this Special Menu!! Sorry.

Jan26-Feb2/2025

Available From Sunday – Sunday (12-3:00pm)

RESTAURANT WEEK LUNCH MENU \$24