



## Appetizers

<b>SHRIMP AJILLO</b>	Shrimp with Spicy Garlic Sauce	9.95
<b>SHRIMP ESPAÑA</b>	Sautéed with capers, Dijon mustard, garlic and white wine	9.95
<b>CRAB CAKES</b>	Jumbo lump crabmeat with country sauce	13.95
<b>MUSSELS ESPAÑA</b>	Steamed with capers and Dijon mustard, garlic and white wine	10.95
<b>BAKED CLAMS</b>	Little neck clams stuffed with breadcrumbs and herbs	9.95
<b>CLAMS ESPAÑA</b>	Steamed with capers and Dijon mustard, garlic and white wine	11.95
<b>CLAMS SALSA VERDE</b>	Steamed clams in green sauce	11.95
<b>FRIED CALAMARI</b>	Served with mild, medium or hot marinara dipping sauce	9.95
<b>CEVICHE</b>	Shrimp, mussels, scungilli and calamari marinated in extra virgin olive oil, garlic, lime and cilantro	12.95
<b>STUFFED MUSHROOMS</b>	Stuffed with crabmeat	9.95
<b>CHORIZO</b>	Spanish sausage sautéed with garlic and white wine <b>8.95</b> -with melted Manchego cheese	9.95
<b>GRILLED VEGETABLES</b>	Grilled Portobello mushrooms, asparagus, zucchini & roasted peppers	9.95
<b>CHEESE PLATTER</b>	An assortment of Manchego, Feta and Gorgonzola cheeses	14.95
<b>HOT TAPAS</b>	Baked clams, shrimp, stuffed mushrooms and chorizo (For Two)	18.95
<b>COLD TAPAS</b>	Artichoke hearts, Serrano ham, Manchego cheese, goat cheese and olives (For Two)	16.95
<b>ESCARGOT AJILLO</b>	Snails sautéed in garlic and served over paella cake	8.95

## Soups & Salads

<b>GAZPACHO</b>	6.95	<b>GREEN SALAD</b>	6.95
Cold vegetable soup		With cherry tomatoes and house dressing	
<b>BLACK BEAN SOUP</b>	6.95	<b>TOMATO AND ONION SALAD</b>	8.95
Topped with a dollop of cream		In a balsamic vinaigrette with shaved Feta cheese	
<b>CHORIZO SOUP</b>	6.95	<b>CAESAR SALAD</b>	8.95
Spanish sausage with garlic and vinegar		Classic Caesar salad with capers	
<b>SEAFOOD BISQUE</b>	8.95		
Served in a bread bowl			



## Mediterranean Specialties

<b>CRESTI DI GALLO</b>	Rooster crown pasta with broccoli rabe, chorizo, red beans and cherry tomatoes with white wine, garlic and oil	16.95
<b>LINGUINI</b>	With clams in a white wine sauce	18.95
<b>FUSILLI CON SANTINO</b>	Shrimp, clams and broccoli rabe	18.95
<b>CAPPELLINI AJILLO</b>	Shrimp, asparagus, grape tomatoes and paprika in a spicy garlic and white wine sauce	19.95
<b>ZARZUELA</b>	Lobster tail, clams, mussels, shrimp and scallops over black linguine in a spicy tomato sauce	28.95
<b>GRILLED STEAK</b>	Certified Black Angus steak grilled to your liking	29.95
<b>GRILLED PORK CHOP</b>	Served over spicy potatoes and asparagus in a brown sauce	21.95
<b>SUCKLING PIG</b>	Crispy skin roast suckling pig with broccoli rabe and tomato	23.95
<b>FILET MIGNON</b>	Prime filet of beef grilled to your liking	29.95
<b>CHILEAN SEA BASS</b>	Poached Chilean sea bass on a bed of creamed spinach in a red wine sauce	29.95



## Seafood

<b>SHRIMP ESPAÑA</b>	Sautéed with capers, Dijon mustard, garlic and white wine	21.95
<b>SHRIMP BIANCO</b>	Sautéed with garlic and lemon in a white wine sauce	21.95
<b>SHRIMP DIABOLO</b>	With green peppers and onions in a spicy tomato sauce	21.95
<b>SHRIMP CON SALSA VERDE</b>	Shrimp with green sauce	21.95
<b>MARISCADA CON SALSA VERDE</b>	Clams, mussels, shrimp and scallops in a green sauce	21.95
<b>COD FISH MARISCADA</b>	With clams, shrimp and mussels in a zesty tomato sauce	21.95
<b>TILAPIA</b>	Grilled and served over spinach in a Port wine reduction	19.95
<b>SALMON</b>	Mustard-encrusted and pan-seared then served over spinach in a lobster bisque sauce	21.95
<b>KING CRAB LEGS AJILLO</b>	Alaskan king crab legs with a spicy garlic sauce served over sautéed spinach	34.95
<b>MARISCADA ESPAÑA</b>	Lobster tail, mussels, clams and shrimp, capers and Dijon mustard in a white wine sauce	28.95

## Paella



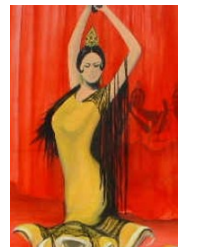
<b>PAELLA VERDURA</b>	Fresh seasonal vegetables	16.95
<b>PAELLA VALENCIANA</b>	Chicken (on the bone), sausage, clams, shrimp, mussels and scallops	24.95
	(For Two)	40.95
<b>PAELLA MARINERA</b>	Lobster tail, shrimp, clams, mussels and scallops	28.95
	(For Two)	53.95
<b>PAELLA POLLO CON CHORIZO</b>	Grilled chicken (on the bone) and sausage with red beans	18.95
	(For Two)	35.95



## Chicken

<b>POLLO AJILLO</b>	Chicken (on the bone) with garlic sauce	17.95
<b>POLLO AND SHRIMP AJILLO</b>	Chicken (on the bone) and shrimp with garlic sauce	20.95
<b>POLLO MADEIRA</b>	Breast of chicken sautéed with mushrooms in a Madeira wine sauce	17.95
<b>POLLO VILLEROY</b>	Stuffed with Manchego cheese and chorizo in a cognac and mushroom sauce	19.95
<b>POLLO E CHORIZO</b>	Chicken (on the bone) and sausage with hot cherry peppers and garlic sauce	18.95
<b>POLLO PARILLA</b>	Grilled chicken served over a mixed green salad	17.95

## Veal



<b>VEAL SANGRIA</b>	Pepper-encrusted veal with Portobello mushrooms in a sangria sauce	19.95
<b>VEAL BIANCO</b>	Sautéed with garlic and lemon in a white wine sauce	19.95
<b>VEAL EXTREMENA</b>	Served with onions, peppers and sausage in a white wine sauce	21.95
<b>VEAL VILLEROY</b>	Stuffed with Manchego cheese and chorizo in a cognac and mushroom sauce	21.95



## Side Dishes

<b>SAUTÉED SPINACH</b>	7.95
<b>SAUTÉED BROCCOLI RABE</b>	8.95
<b>FRIED ZUCCHINI</b>	6.95