



## Starters

CHOICE OF  
**SHRIMP AJILLO**  
SHRIMP WITH A SPICY GARLIC SAUCE

**CERVICHE**  
SHRIMP, MUSSELS, SCUNGILLI AND CALAMARI  
MARINATED IN EXTRA VIRGIN OLIVE OIL, GARLIC, LIME AND CILANTRO

**STUFFED MUSHROOMS**  
MUSHROOMS STUFFED WITH CRABMEAT

**CHORIZO ESPAÑA**  
BROILED SPANISH SAUSAGE SAUTÉED  
WITH GARLIC AND WHITE WINE

**BAKED CLAMS OREGANATA**  
SEASONED WITH BREADCRUMBS AND HERBS

**ESCARGOT AJILLO**  
SNAILS SAUTÉED IN A SPICY GARLIC SAUCE  
SERVED OVER PAELLA CAKE

## Soup or Salad

CHOICE OF

**ESPAÑA SALAD**  
MIXED GREENS WITH GOAT CHEESE, APPLES  
AND ROASTED ALMONDS IN A HONEY VINAIGRETTE DRESSING

**CHORIZO SOUP**  
SPANISH SAUSAGE, GARLIC AND VINEGAR

## Entrées



**PAELLA VALENCIANA**  
CHICKEN, SAUSAGE, CLAMS, SHRIMP, MUSSELS AND SCALLOPS  
50

**SHRIMP ESPAÑA**  
SAUTÉED WITH CAPERS, DIJON MUSTARD, GARLIC AND WHITE WINE  
50

**CHICKEN VILLEROY**  
STUFFED WITH MANCHEGO CHEESE & CHORIZOS WITH MUSHROOM SAUCE  
50

**LAMB SHANK**  
OVEN-BRAISED WITH RED WINE AND FRESH HERBS  
SERVED OVER MASHED POTATOES  
50

**GRILLED STEAK ESPAÑA**  
CERTIFIED BLACK ANGUS STEAK WITH GARLIC AND FRESH SPINACH  
55

**SALMON**  
MUSTARD-ENCRUSTED AND PAN-SEARED  
SERVED OVER SPINACH IN A LOBSTER BISQUE SAUCE  
50

**TILAPIA ESPAÑA**  
SAUTÉED WITH CAPERS, DIJON MUSTARD, GARLIC AND WHITE WINE  
50

## Desserts

CHOICE OF

TARTUFO / CHOCOLATE MOUSSE / FLAN / CHEESECAKE  
CAPPUCCINO / ESPRESSO / COFFEE / TEA

PLUS TAX AND 20% GRATUITY