

Restaurant Week

3 Course Dinner Special \$39/\$46

Appetizers

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

Main Course

Paella Valenciana / Paella Marinera / Paella de Carne \$39

*Grilled Salmon (seasoned and grilled with sauteed onions and red wine) \$39

Fresh Grilled Cod (served with sauteed spinach and cherry tomatoes) \$39

*Bronzino Filet (Seasoned and Grilled)

*Mariscada salsa Verde (shrimp, mussels, clams, shrimp in green sauce) \$39

*Veal Sevillana – (veal scallopini with onions, mushrooms, white wine) \$39

*Salmon Sangria (lemon caper sauce) \$39

Chicken Fettuccini (serrano ham, peas, brandy cream sauce) \$39

*Chicken Sangria (breast, chopped onions, garlic, mushrooms, wine) \$39

* Chicken al Limon (cheese stuffed breast, butter lemon sauce) \$39

*Angus Sirloin Steak \$46

*Skirt Steak \$46

*Baby Lamb Chops \$46

Braised Short Ribs served with mashed Yukon potatoes & string beans \$46

Fettuccini Seafood Diablo \$46

* Served with choice of either Saffron Rice, Potato chips, sauteed string beans or steamed broccoli - No Substitutions please

Dessert

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