

# 3 Dinner Course Special \$39

(SERVED Mon 3-9 - Wed 12-9 - Thurs 12-9 - Sun 12-9 only )  
NOT VALID HOLIDAYS OR WITH OTHER DISCOUNTS OR OFFERS

## 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)  
Fresh Grilled Cod (served with sauteed spinach and cherry tomatoes)  
Bronzino Filet (Seasoned and Grilled )  
Mariscada salsa Verde (shrimp, mussels, clams, shrimp in green sauce)  
Veal Sevillana – (veal scallopini with onions, mushrooms, white wine)  
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)  
1.25lb Lobster (broiled or Steamed )  
Skirt Steak +5 upgrade  
Angus Sirloin Steak +5 upgrade

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

Dinner Special is Per Person only ! No Sharing.  
No substitutions on this Special Menu ! Sorry .