

Restaurant Week

\$39 /\$46 per person

(choose 1 from each section)

Appetizers

Shrimp in garlic sauce

Homemade Meatballs

Croquettes (serrano, chicken, bechamel)

Mixed House Salad

Sautéed Spanish Chorizo

Shrimp in Green Sauce (white wine, chopped parsley, garlic, onion)

Patatas Bravas (Deep Fried potato cubes w/ aioli & brava sauce)

Crispy Brussel Sprouts

Chicken Empanadas

Fried Artichokes

Seafood Stuffed mushrooms

Fried Calamari

Beef Empanadas

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

*Mediterranean Bronzino Filet (Seasoned and Grilled) \$46

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

* ½ Rack Baby Back Spare Ribs 39

*Angus Sirloin Steak \$46

*Skirt Steak \$46

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

Fettuccini Seafood Diablo (clams, mussels, shrimp, calamar) \$46

Chicken Parmesan (pan fried breast, tomato sauce, melted mozzarella served with pasta) \$39

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

Homemade Desserts

Flan – Tres Leches Coco – Cheesecake

Mango or Raspberry Sorbet – Pistachio Cake