

# Fall Restaurant Week

Available 10/27-11/3\* \$39 + tax/tip

## tapas

Fried Calamari

Serrano Ham + Chicken Croquetas

Chorizo a la Sangria

Almejas Rellenas (*Seafood Stuffed Baked Clams*)

Honey Glazed Fried Manchego

Patatas Bravas

## main course

Paella Valenciana / Paella Marinera / Paella de Carne

Penne Rosada

*Penne in pink sauce with onion, spinach, tomato. Choice of Grilled Shrimp or Chicken*

Mariscada en Salsa

*Clams, Mussels, Shrimp, Scallops in Garlic, Green or Diablo Sauce*

Pollo al Limon

*Rolled chicken breast stuffed with Manchego Cheese in lemon sauce*

1.25 lb Lobster +\$7

Skirt Steak +\$7

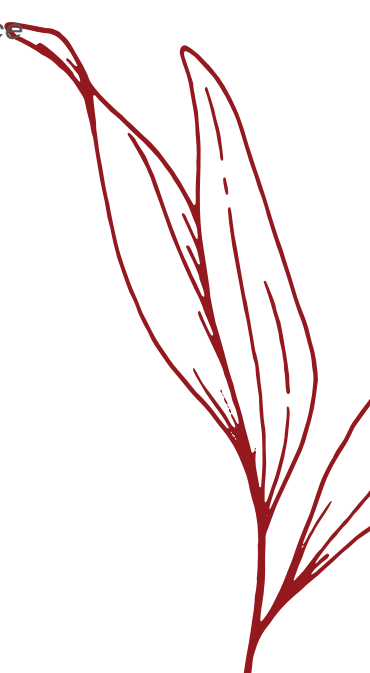
Sirloin Steak +\$7

## dessert

Flan de la Casa - Crema Catalana

Tres Leches

*\*Available until 7 pm on 11/2*  
**No sharing/No substitutions**



# Fall Restaurant Week

Available 11/1 + 11/2 | \$24 + tax/tip | 12-3 pm

## LUNCH MENU

### tapas

Empanadas (2)

*Choice of Beef, Chicken, Steak, Chorizo, Buffalo Chicken, Seafood Stuffing, Veggie, Spinach + Cheese,*

Chorizo a la Sangria

Shrimp in Garlic or Green Sauce

Meatballs in Red Sauce

Honey Glazed Fried Manchego

Patatas Bravas

### main course

Paella Valenciana / Paella Marinera / Paella de Carne

Salmon a la Parilla

*Grilled Norwegian Salmon over a bed of sauteed onions in red wine reduction*

Pollo al Limon

*Rolled chicken breast stuffed with Manchego Cheese in lemon sauce*

Penne Rosada with Chicken

*Grilled chicken + Penne in pink sauce with sauteed Spinach, Tomato and Onion*

1/2 Pollo Asado (30 min cook time)

Arroz con Pollo

*Saffron rice bone-in chicken + chorizo*

Shrimp in Sauce

*Garlic, Green or Diablo sauce*



**No sharing/No substitutions**