



FLAVORS OF SPAIN

## 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
- Mariscada (Clams, Mussels, shrimp, and sea scallops (Garlic, Green or Diablo)
- Salmon a la Parrilla (Grilled salmon on a bed of onions, red wine reduction)
- Salmon a la Sangria (salmon with caper lemon butter sauce)
- Shrimp Limon (Shrimp in lemon sauce)
- Chicken / Beef / Shrimp Tacos (3 pieces, all be one choice)
- Shrimp (In your choice of Garlic, Green or diablo sauce)
- Chicken fettuccini
- ½ Pollo Asado (Half Broiled Chicken)
- Chuleta de Cerdo (char broiled Pork Chop)
- Arroz con pollo (Saffron Rice, Chicken and Chorizo)
- Pollo a la sangria (chicken Breast in Mushroom sauce)
- Pollo al Limon (Chicken Breast in lemon butter sauce stuffed with Cheese)

All entrees served with either Saffron Rice, Potato chips, or vegetable,  
NO side for Paella dishes - No Substitutions

Dine-in only.

Menu is Per Person only! No Sharing.

No substitutions on this Special Menu!! Sorry.

April 7-14/2024

Available From Sunday – Sunday (12-3:00pm)

RESTAURANT WEEK LUNCH MENU \$24



FLAVORS OF SPAIN

## 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)  
Bronzini Filet (Seasoned and Grilled)  
Mariscada salsa Verde (shrimp, mussels, clams, shrimp in green sauce)  
Veal Extremaña – (veal sauteed with peppers onions and sausage)  
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)  
Angus Sirloin Steak \$46  
Skirt Steak \$46  
Baby Lamb Chops \$46  
Fettuccini Seafood Diablo \$46

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.

Menu is Per Person only! No Sharing.

No substitutions on this Special Menu!! Sorry.

April 7-14/2024

Available all night From Sunday - Sunday (except Saturday until 7pm)

RESTAURANT WEEK MENU \$39