



Pre-Fix 3 Course Lunch \$25.95

1st Course: Choice of Soup, Salad or Appetizer

2nd Course: Choice of Entree

3rd Course: Choice of Dessert

Salads

Ensalada Mista - mixed field green salad with sherry vinaigrette

Ensalada Romana - romaine lettuce, beets & blue cheese

Caesar Salad - romaine lettuce, parmesan, anchovies & croûtons

Endive Salad - endives radicchio, cinnamon pear & walnuts

Soup

Caldo Verde - collard greens, potato base & chouriço

Sopa De Lagosta - bisque of lobster with crab meat & toast

Sopa Cubana - cuban style black bean soup with raw onions & cheese

Tapas (Appetizers)

Berengena - roast eggplant, tomato, red peppers & cheese

Empanadillas Gallegas - veal or dry cod turnovers

Chouriço Assado - grilled portuguese chouriço

Rissoles de Camarão - portuguese shrimp turnovers

Tortilla Espanola - potato, leeks, parsley & egg tortilla

Arroz de Pato - shredded duck with paella rice

Picadinho - cubes of steak, chicken, pork & chouriço in a spicy sauce

Chipirones - grilled baby squid with a warm vinaigrette

Croquetas de Bacalau - shredded dry cod croquetas

Tostada de Gambas - grilled shrimp over guacamole

Gambas a Guillo - casserole of shrimp in your choice of garlic or cognac sauce

Entrées

Paella Valenciana - traditional valencia paella with meat & seafood

Ravioli De Lagosta - our homemade lobster ravioli

Lubina A La Plancha - grilled bronzino a la mediterranean

Pollo Navarra - roasted chicken with piquillo peppers

Bitoque - black angus strip steak with egg & fries

Salmon Con Filloa - grilled salmon with vegetable crepe

Bacalhau Assado - norwegian dried cod char broiled

Costela de Vaca - braised black angus short ribs over linguine

Pato a la Naranja - roasted duck a la orange

Pargo Grelhado - grilled red snapper with salsa verde

Trucha Ala Almondine - grilled brook trout almondine

Guisado de Vitela - veal stew

Dessert

Caramel Apple Tart Tatin | Chocolate Mousse | Flan