

Order A La Cart or choose one of our House Specials:

a. 3 Course Meal \$35.95

1st course: choice of Soup, Salad or Appetizer

2nd course: choice of Entree

3rd course: choice of Dessert

b. Choose 4 Tapas \$35.95

c. Paella Marinera for 2 \$50

(when you add a quart of Sangria \$60)

Salads

Ensalada Mista - mixed field green salad with sherry vinaigrette 9

Ensalada Romana - romaine lettuce, beets & blue cheese 9

Caesar Salad - romaine lettuce, parmesan, anchovies & croutons 9

Endive Salad - endives radicchio, cinnamon pear & walnuts 9

Soup

Caldo Verde - collard greens, potato base & chouriço 9

Sopa De Lagosta - bisque of lobster with crab meat & toast 9

Sopa Cubana - cuban style black bean soup with raw onions & cheese 9

Tapas (Appetizers)

Berengena - roast eggplant, tomato, red peppers & cheese 13

Empanadillas Gallegas - veal or dry cod turnovers 12

Chouriço Assado - grilled portuguese chouriço 12

Rissois de Camarão - portuguese shrimp turnovers 12

Tortilla Espanola - potato, leeks, parsley & egg tortilla 11

Arroz de Pato - shredded duck with paella rice 12

Picadinho - cubes of steak, chicken, pork & chouriço in a spicy sauce 12

Chipirones - grilled baby squid with a warm vinaigrette 13

Croquetas de Bacalau - shredded dry cod croquetas 13

Tostada de Gambas - grilled shrimp over guacamole 13

Gambas a Guillo - casserole of shrimp in garlic or cognac sauce 13

Entrées

Paella Valenciana - traditional valencia paella with meat & seafood 30

Ravioli De Lagosta - our homemade lobster ravioli 28

Lubina A La Plancha - grilled bronzino a la mediterranean 27

Pollo Navarra - roasted chicken with piquillo peppers 22

Bitoque - black angus strip steak with egg & fries 24

Salmon Con Filloa - grilled salmon with vegetable crepe 27

Bacalhau Assado - norwegian dried cod char broiled 30

Costela de Vaca - braised black angus short ribs over linguine 28

Pato a la Naranja - roasted duck a la orange 29

Pargo Grelhado - grilled red snapper with salsa verde 27

Trucha Ala Almondine - grilled brook trout almondine 27

Guisado de Vitela - veal stew 25

Dessert

Caramel Apple Tart Tatin • Chocolate Mousse • Flan 8