

TAPAS	1/2	FULL
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<b>Gambas al Ajillo</b> (shrimp in garlic sauce)	\$60	\$115
<b>Jumbo Shrimp Cocktail (50/100pcs)</b>	\$90	\$170
<b>Chorizo</b> (spanish sausage, sautéed with pimientos, garlic, onion, and wine)	\$60	\$115
<b>Mejillones/Mussels</b> (choice of green, garlic, or al café sauce)	\$45	\$75
<b>Champiñones Rellenos</b> (stuffed mushrooms)	\$45	\$100
<b>Alemjas/Clams</b> (choice of green or garlic sauce)	\$60	\$110
<b>Calamares Fritos</b> (fried calamari)	\$60	\$110
<b>Albondigas/Meatballs</b>	\$45	\$80
<b>Patatas Bravas</b> (cubes potatoes with ali-oli and spicy brava sauce)	\$35	\$60
<b>Dátiles con Bacon y Almendra</b> (dates stuffed with almonds wrapped in bacon)	\$55	\$100
<b>Almejas Rellenas/Stuffed Clams</b>	\$60	\$110
<b>Picoteo</b> (cheese and old meats platter 16")	\$75	\$95
<b>Ensalada de Camarones</b> (mixed greens salad with jumbo shrimp [40])	\$70	\$95
<b>Croquetas/Croquettes</b>	\$45	\$85
<b>Pulpo/Octopus</b> (plancha, gallega, al cafe)	\$80	\$150
<b>Pan Tumaca con Jamon 16" platter</b>	\$50	\$70

ENTREES	1/2	FULL
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<b>Paella Valenciana/Marinera</b>	\$85	\$160
<b>Mariscada Verde o Ajillo</b> (mixed seafood choice in a choice of green or garlic sauce)	\$85	\$160
<b>Camarones con Arroz</b> (shrimp, chorizo, and saffron rice)	\$60	\$110
<b>Grilled Salmon</b>	\$80	\$150
<b>Costillas de Cordero 30/60pcs</b> (baby lamb chops)	\$120	\$240
<b>Ternera Sevillana</b> (sautéed veal scaloppini with onions, mushroom and wine)	\$70	\$120
<b>Ternera Extremeña</b> (sautéed veal scaloppini with chorizo, onions, and peppers)	\$70	\$120
<b>Arroz con Pollo</b> (chicken, chorizo, and saffron rice)	\$60	\$110
<b>Pollo al Limon</b> (rolled chicken breast in lemon sauce, stuffed w/ manchego cheese)	\$60	\$110
<b>Pollo al Café</b> (chicken breast w/chopped onions, garlic, mushrooms, wine, and light gravy)	\$60	\$110

\*SALAD IS NOT INCLUDED\*

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## SIDES \$20/\$40

Saffron rice, broccoli, sauteed string beans, spincach and chickpeas, potatoes

## DESSERTS 10" CAKES

Chocolate Mousse \$40

Cheesecake \$40

Tres Leches de Coco \$65

Homemade Flan \$30 (1/2 tray) \$60 (full tray)