



SOUP/SALAD

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| Ensalada de Aguacate Romaine lettuce, onion, tomato, & hass avocados | \$13.95 |
| Ensalada Mixta con Queso de Cabra Green asparagus, tomato, onion, peppers, & goat cheese | \$12.00 |
| Ensalada de Camarones Mixed green salad w/ jumbo shrimp & balsamic dressing | \$17.00 |
| Ensalada de Pollo Tri-colored lettuce, grilled chicken breast & balsamic dressing | \$14.00 |
| Sopa de Gazpacho Cold vegetable soup | |
| Caldo Gallego / Galician Soup Collard greens, potatoes, white beans & chorizo | \$6.00 |
| Sopa de Frijoles Negros Black bean soup | \$6.00 |
| | \$6.00 |



PAELLA

Paella - Spain's classic saffron rice & seafood dish

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| Paella Valenciana (For 1) (Mussels, clams, shrimp, scallops, chorizo, chicken w/saffron rice) | \$24.00 |
| | 1/2 Lobster \$34.95 |
| Paella Marinera (For 1) (Shrimp, Scallops, calamari, mussels, clams w/saffron rice) | \$24.00 |
| | 1/2 Lobster \$34.95 |
| Paella de Carne (For 1) (All Meat Paella, beef, pork w/ saffron rice) | \$23.95 |
| Paella For 2 | \$39.00 |
| | 1/2 Lobster \$49.50 |
| Paella for 4 | \$85.00 |
| Paella for 10 (Serves 10-12) | \$170.00 |



SEAFOOD/MARISCOS

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| Mariscada Mussels, clams, shrimp, scallops (green, garlic, creole or diablo sauce) | \$24.00 |
| | 1/2 Lobster \$33.00 |
| Zarzuela De Mariscos Clams, mussels, shrimp, scallops, & lobster in fish sauce | \$33.00 |
| Parrillada De Mariscos Broiled seafood w/ paprika, garlic & wine | \$24.00 |
| | 1/2 Lobster \$33.00 |
| Seafood Combination Shrimp, scallops, octopus and squid w/ chopped tomatoes, onions, and garlic | \$22.95 |
| Shrimp (Camarones) In a garlic, green, creole, diablo or mushroom & wine sauce | \$21.50 |
| Shrimp Parmigan Breaded shrimp w/ melted cheese & tomato sauce | \$20.50 |
| Shrimp and Rice Shrimp and chorizo baked w/ saffron rice | \$21.50 |
| Fried Calamari (Calamares) Served with marinera sauce | \$19.00 |
| Clams (Almejas) In a green, garlic, marinera, or diablo sauce | \$20.00 |
| Mussels (Mejillones) Prince Edward Island mussels in a green, or garlic sauce | \$18.00 |

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| Pulpo Al Café Español With chopped onions, tomatoes, garlic, red peppers & wine | \$24.00 |
| Pulpo A La Gallega With olive oil, paprika, & sea salt | \$24.00 |
| Scallops (Vieiras) Choice of green sauce, garlic sauce or grilled | \$25.00 |
| Fresh Norwegian Salmon Seasoned & broiled | \$19.50 |
| Flounder Fillet Seasoned & grilled | \$19.95 |
| Fresh Fillet of Lemon Sole (Lenguado) Broiled, green or almond sauce | \$23.95 |
| Stuffed Fillet of Sole (Lenguado relleno) With a Seafood stuffing | \$26.95 |
| Tilapia Fillet Seasoned and Grilled | \$18.95 |



POULTRY/POLLO

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| Pollo al Café Español Boneless breast with onions, garlic, parsley, & mushroom | \$19.50 |
| Pollo al Vino Breaded & baked breast in white wine sauce | \$19.50 |
| Pollo al ajillo White meat in garlic sauce | \$19.50 |
| Pollo Extremeña Sautéed chicken with sausage, peppers, & onions | \$19.50 |
| Arroz Con Pollo Saffron rice, chicken & sausage baked | \$19.50 |
| Pollo Asado Seasoned & broiled Half Chicken | \$19.50 |
| Pollo A la Parmigiana Breaded breast with melted cheese & tomato sauce | \$19.50 |
| Pollo Limon Egg battered breast with light butter & lemon sauce & cheese filling | \$19.50 |



MEAT/CARNE

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| Filet Mignon Al Café Español With mushrooms & red wine (2pcs) | \$39.95 |
| Filet Mignon Broiled Marinated & char-broiled to perfection (2pcs) | \$39.95 |
| Shell Steak Broiled (Bone - in) | \$28.95 |
| Filet Mignon Medallions In mushroom sauce | \$27.95 |
| Costillas de Cordero (Grilled Baby Lamb Chops) Marinated & grilled or topped with breadcrumbs & garlic | \$29.95 |
| Sirloin Steak Seasoned and char-broiled (boneless) | \$27.95 |
| Prime Skirt Steak Seasoned and grilled | \$26.00 |
| Steak a la Parmigiana (Steak Parmigan) Breaded steak w/ melted cheese & tomato sauce | \$25.00 |
| Ternera Sevillana (Veal Sevillana) Sautéed with onions, mushrooms, & string beans | \$23.00 |
| Ternera Extremeña (Veal Extremeña) Sautéed with sausage, peppers, & onions | \$23.00 |
| Ternera a la Parmigiana (Veal Parmigan) Breaded veal w/ melted cheese & tomato sauce | \$23.00 |
| Ternera a la Plancha (Veal) Grilled & Seasoned | \$23.00 |
| Chuletas Extremeña (Pork Chops Extremeña) Sautéed with onions, peppers, & sausage | \$19.50 |
| Chuletas Parilla (Pork Chops 2pcs) Center cut chops seasoned and grilled | \$19.50 |
| Chuletas a la Parmigiana (Pork Parmigan) Breaded pork loin w/ melted cheese & tomato sauce | \$19.50 |



OLD FAVORITES

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| Fajitas de Camaron / Shrimp Fajitas | \$22.95 |
| Fajitas de Carne / Prime Sirloin Steak Fajitas | \$23.95 |
| Fajitas de Pollo / Chicken Fajitas | \$19.95 |
| Fajitas de Pollo y Carne / Chicken & Steak Fajitas | \$21.95 |
| Steak Ranchero Sliced sirloin steak cooked in a spicy ranchero sauce | \$22.95 |



LOBSTER/LANGOSTA

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| 1 1/4 lb Lobster | \$25.95 |
| 2 lb Lobster | \$39.95 |
| 1 1/4 lb Lobster In green, garlic, creole or diablo sauce | \$29.95 |
| Twin Lobster 2 - 1 1/4 lb Lobsters (for 1 person) | \$44.95 |
| Stuffed Lobster 1 1/4 lb Lobster baked w/ seafood stuffing | \$32.95 |
| Lobster Fra Diavolo 1 1/4 lb Lobster w/ clams & mussels in a spicy red sauce | \$32.95 |
| Lobster and Chicken Platter 1 1/4 lb Lobster & chicken breast in a light creole sauce | \$27.95 |
| Shrimp and Lobster al Ajillo 1 1/4 lb Lobster & shrimp in our signature garlic sauce | \$29.95 |



LOBSTER TAILS

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| Lobster Tails 2-7oz tails broiled | \$41.00 |
| Lobster Tails 2-7oz tails in a green or garlic sauce | \$42.95 |
| Stuffed Lobster Tails 2-7oz tails w/ seafood stuffing | \$46.95 |
| Surf and Turf 7oz tail & filet mignon | \$38.50 |
| Madrid / New York 7oz tail and sirloin | \$39.00 |
| Mar y Mar 7oz tail and shrimp | \$32.95 |



All entrees served with **house salad** and choice of **potatoes, saffron rice, string beans, or broccoli (asparagus \$2 extra)**
 Any Entrée shared for 2 **\$7.00 extra**
Extra side dish (rice, potatoes or vegetable) \$4.00



3-COURSE DINNER

\$24.95 (SHARED \$7 EXTRA)

Not Valid with Restaurant.com, other promotions, specials, Holidays or Delivery

1ST COURSE

Choice of

Mixed House Salad / Soup Gazpacho, Black Bean, or Caldo Gallego

2ND COURSE

Choice of

Albondigas Meatballs, Mussels in Green Sauce, Stuffed Mushrooms, Tortilla Espanola, Chorizo Sautéed Spanish Sausage, Croquetas Chicken and Serrano ham Croquettes

3RD COURSE

Choice of

Shrimp and Rice with Sausage, Shrimp in Mushroom and White wine Sauce, Mariscada in Garlic, Green, Creole, or Diablo Sauce, Broiled Norwegian Salmon, Chicken Café Espanol, Chicken in Garlic Sauce, Chicken in Lemon Butter Sauce, Tilapia Fillet or Flounder Fillet, Arroz con Pollo Chicken and Rice

Served with choice of fried potatoes, saffron rice, string beans, or broccoli



MONDAY LOBSTER SPECIAL

All lobsters broiled or steamed **Per Person Only**

NOT Valid with any other specials, promotions, coupons or holidays

1 · lb. Lobster \$19.95 / Stuffed \$26.00

2 lb. Lobster \$30.00 / Stuffed \$38.00

Twin Lobsters 1 · lb. \$35.00 for 1 Person / Stuffed \$43.00

Lobster and Chicken Platter \$23.95

Shrimp and 1 · lb. Lobster Ajillo \$25.95

Served with a house salad and choice of fried potatoes, saffron rice, string beans or broccoli (asparagus \$2 extra)

DRINK MENU

Vinos Por Copa / Wine By the Glass

Red - Tempranillo (Rioja), Ribera del Duero, Cabernet, Merlot, Malbec

White - Rioja, Albariño, Chardonnay, Rosé, Pinot Grigio, Vinho Verde



Cervezas / Beer

Estrella Galicia, Alhambra Dark, Stella Artois, Corona, XX,

Coor's, Heineken / Lite, Bud



Sangrias / Mojitos / Margaritas

Served by the glass, · Pitcher & Full Pitchers

Original, Mango, Strawberry, & Passion Fruit Flavors