



SAVOR BETHESDA

CHOOSE 2 TAPAS, A DESSERT & GL OF SANGRIA \$20
OR A MINI PAELLA

CARNES / MEAT

CHORIZO SALTEADO

Sautéed Spanish Chorizo with
Tomato-Concassé & White Wine

***POLLO A LA PARRILLA**

Grilled Chicken Thighs with Olives
& Mushroom Sauce

***LOMO DE PUERCO**

Grilled Pork Loin with Brandy
Pineapple Sauce

CROQUETAS

Bechamel Fritters with Chicken &
Serrano Ham

MARISCOS / SEAFOOD

TILAPIA

Pan Seared Tilapia with Demi-Red
Wine-Butter Sauce

***MEJILLONES**

Fresh Steamed Mussels with Basil,
Tomatoes, Garlic, Red Onions,
Butter & White Wine Sauce

***GAMBAS AL AJILLO**

Sautéed Shrimp in Extra Virgin
Olive Oil, Dry Pepper & Roasted
Garlic

***SALMON**

Grilled Salmon on a Bed of Tomato
Concassé & Capers: Topped with
Roasted Garlic

POSTRES / DESSERT

TRES LECHEs CAKE

FLAN - CHOCOLATE MOUSSE

— (*) = *Gluten Free* —

VEGETALES/VEGETABLES

***ESPINACAS CON NARANJAS**

Sautéed Fresh Spinach with Oranges,
Red Onions, Almonds and Raisins

***HONGOS SALTEADOS**

Sautéed Mushrooms with Red
Onions, Garlic & Sherry Wine Sauce

TORTILLA ESPAÑOLA

Spanish Omelet with Caramelized
Onions, Spinach & Mushrooms

PAPAS FRITAS

Deep Fried Spanish Style Potatoes
with Spicy Alioli and Tomato Sauce

***VEGETABLES TAPAS**

Sautéed Vegetables: Broccoli, Green
Beans, Zucchini & Squash

ENSALADAS / SALADS

***CEVICHE**

Freshly Marinated Tilapia with Fresh
Lemon Juice, Onions, Cilantro,
Jalapeño & Tomatoes on a Bed of
Lettuce

***SPINACH SALAD**

Spinach Salad with Oranges,
Almonds, Red Onions, Carrots,
Tomatoes, Goat Cheese with Sherry
Dressing

CEASAR SALAD

Spanish Ceasar Salad with Romaine,
Capers, Manchego Cheese &
Croutons with Anchovy Dressing

GLASS OF SANGRIA
Red or White