SAVOR BETHESDA

DINNER SPECIAL $35

CHOOSE 3 TAPAS, GLASS OF SANGRIA AND 1 DESSERT

SEAFOOD

*GAMBAS AL AJILLO
Sautéed Shrimp in Extra Virgin Olive Oil, Dry Hot Pepper, Fresh Roasted Garlic & Brandy

*SALMON
Grilled Salmon on a Bed of Tomato Concassé & Capers; Topped with Roasted Garlic

VIEIRAS
Pan Seared Scallops on a Bed of Sautéed Endives and Topped with Lobster Sauce

TILAPIA
Pan Seared Tilapia with Demi-Red Wine-Butter Sauce

*MEJILLONES A LA ROMANA
Fresh Steamed Mussels with Basil, Tomatoes, Garlic, Red Onions, Butter and White Wine

MEATS

*CARNE A LA PARILLA
Grilled NY Steak with Cabrales Sauce

*PINCHITOS
Grilled Spanish Pork Sausage with Mashed Potatoes

CHORIZO SALTEADO
Sautéed Spanish Chorizo with Tomato-Concassé & White Wine

*LOMO DE PUERCO
Grilled Pork Loin with Brandy Pineapple Sauce

*POLLO A LA PARRILLA
Grilled Chicken Thighs with Green Olives and Mushroom Sauce

CROQUETAS
Bechamel Fritters with Chicken and Serrano Ham

VEGETABLES

*HONGOS SALTEADOS
Sautéed Mushrooms with Red Onions, Garlic and Sherry Wine

*VEGETALES SALTEADOS
Sautéed Vegetables: Green Beans, Broccoli, Carrots, Squash & Zucchini

*ESPINACAS CON NARANJAS
Sautéed Fresh Spinach with Oranges, Red Onions, Almonds and Raisins

*PIMIENTOS DEL PIQUILLO
Spanish Roasted Red Peppers Stuffed with Spinach, Mushrooms, Goat Cheese; Topped with Tomato Sauce

PAPAS FRITAS
Deep Fried Spanish Style Potatoes with Spicy Alioli and Tomato Sauce

TORTILLA ESPAÑOLA
Spanish Omelet with Caramelized Onions, Eggs and Potatoes

COLD TAPAS

*SERRANO HAM & MANCHEGO CHEESE

*SPINACH SALAD
Spinach Salad with Oranges, Almonds, Red Onions, Carrots, Tomatoes, Honey-Goat Cheese with Sherry Dressing

*ENSALADA DE MANGO
Mango, Apple, Manchego Cheese & Toasted Almonds With Balsamic Dressing on a Bed of Mixed Field Greens

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

DESSERTS

HOME MADE FLAN - CHOCOLATE MOUSSE - TRES LECHE CAKE - MANGO SORBET OR STRAWBERRY)

"***" MEANS: GLUTEN FREE