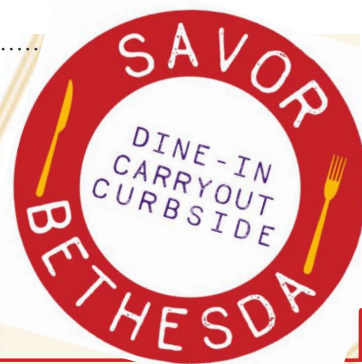




SAVOR BETHESDA

DINNER SPECIAL \$20

TWOTAPAS, ONE DESSERT AND ONE GLASS OF SANGRIA



VEGETABLES

*ESPINACAS CON NARANJAS

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

*HONGOS SALTEADOS

Sautéed Mushrooms with Red Onions, Garlic and Sherry Wine

*VEGETABLES SALTEADOS

Sautéed Vegetables: Green Beans, Broccoli, Carrots, Squash & Zucchini

*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, Spinach, Mushrooms, Eggs and Potatoes

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

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

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

*PINCHITOS

Grilled Spanish Pork Sausage with Mashed Potatoes

CROQUETAS

Bechamel Fritters with Chicken and Serrano Ham

COLD TAPAS

*SERRANO HAM & MANCHEGO CHEESE

PAN CON TOMATE & MANCHEGO CHEESE

Toasted Sourdough Bread Brush with Fresh Tomato Sauce and Topped with Manchego Cheese

*SPINACH SALAD

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

*CEVICHE

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

DESSERTS

HOME MADE FLAN - TRES LECHES CAKE
- MANGO SORBET OR STRAWBERRY)

*** MEANS: GLUTEN FREE

