

RESTAURANT WEEK OCTOBER 1-11, 2020

Choose Three Tapas, One Dessert & Pitcher of Sangria or Selected Wine **\$35**

\$10 One Tapas and a Cocktail(margarita, Mojito or Sangria)

VEGETABLES

HONGOS SALTADOS

Sautéed Mushroom with Red Onions, Garlic & Sherry Wine

ESPINACAS SALTADAS

Sautéed Fresh Spinach with Oranges, Red Onions, Almonds & Raisin

POTABELLO

Grilled Portobello Mushrooms; Topped with Goat Cheese & Basil Oil

VEGETALES

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

TORTILLA ESPAÑOLA

Spanish Omelet with Caramelized Onions, Eggs and Potatoes

PIMINETOS DEL PIQUILLO

Spanish Roasted Red Peppers Stuffed with Spinach, Mushrooms & Goat Cheese; Topped with Fresh Tomato Sauce

SALADS

ENSALADA DE ESPINACAS

Spinach Salad with oranges, Almonds, Red Onions, Carrots, & Goat Cheese with Sherry Dressing

ENSALADA DE CAESAR

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

CEVICHE

Freshly Marinated Tilapia with Fresh Lemon Juice, Onions, Cilantro, Jalapeño & Tomatoes on a bed of Mixed Greens

MEATS

POLLO A LA PARRILA

Grilled Chicken Thigh with Green Olives & Mushroom-Red-Wine Sauce

CARNE A LA PARRILLA

Grilled NY Steak with Cabrales Sauce

LOMO DE PUERCO

Grilled Pork Loin with Brandy-Pineapple Sauce

CHORIZO SALTEADO

Sautéed Spanish Sausage with Concasse(Caramelized Tomato) & White Wine

EMPANADA

2 Chicken Empanadas: Chicken Stew with Zucchini, Potatoes, Onions & Garlic; Served with Tomato Sause

SEAFOOD

GAMBAS AJILLO

Sautéed Shrimp in Extra Virgin Olive Oil, Fresh Roasted Garlic & Brandy

MEJILLONES

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

TILAPIA

Pan Seared Tilapia with Demi-Red-Wine Sauce

SALMON

Grilled Salmon on a Bed of Concassé(Caramelized Tomatoes); Topped with Roasted Garlic

DESSERTS:

FLAN

Spanish Flan

Tres Leches Cake

Latin Style Vanilla Three Milk Cake

Choice of Pitcher of Red Sangria or a Bottle of a Red or White Wine