



DINNER MENU

TAPAS FRÍAS ~ COLD

BOQUERONES AL VINAGRE DE JEREZ \$8

FRESH ANCHOVY FILLETS MARINATED IN A SHERRY WINE VINEGAR & SERVED ATOP SLICED ARTISANAL BREAD

MEJILLONES A LA VINAGRETA DE CHARDONNAY \$7

FRESH MUSSELS IN A CHARDONNAY VINAIGRETTE

ESCALIBADA AL ESTILO DE LA ABUELA \$9

TRADITIONAL HOMESTYLE SALAD OF ROASTED EGGPLANT, RED PEPPERS, SWEET ONIONS & SALTED COD

ESPÁRRAGOS BLANCOS A LA VINAGRETA DE CHARDONNAY \$9

NAVARRA WHITE ASPARAGUS SPEARS IN A CHARDONNAY VINAIGRETTE WITH A HINT OF LEMON

CORAZONES DE ALCACHOFAS A LA VINAGRETA DE CHARDONNAY \$7

FRESH SPANISH ARTICHOKE HEARTS IN A VINAIGRETTE OF CRISP WHITE WINE & EXTRA VIRGIN OLIVE OIL

ENSALADILLA DE PATATA Y ATÚN \$7

SPANISH STYLE SALAD OF POTATOES, CARROTS, GREEN PEAS & CHUNKS OF ALBACORE TUNA
IN FRESH HOMEMADE MAYO

ENSALADA MIXTA AL AROMA DE SIDRA \$8

FRESH SALAD OF MIXED MESCLUN GREENS, FRESH SLICED TOMATOES & ENDIVES IN AN ASTURIAN CIDER VINAIGRETTE

TORTILLA ESPAÑOLA \$6

CLASSIC HEARTY GOLDEN 'OMELETTE' MADE WITH FARM-FRESH EGGS, SLICED POTATOES & SWEET ONIONS

JAMÓN SERRANO \$11

THIN SLICES OF DRY-CURED SPANISH COUNTRY HAM SERVED WITH TOASTED GARLIC BREAD & FRESH TOMATO

QUESO MANCHEGO CON MEMBRILLO \$8

CAVE-AGED SPANISH SHEEP MILK CHEESE SERVED WITH RAISIN PECAN BREAD & AUTHENTIC SPANISH QUINCE PASTE

TAPAS CALIENTES ~ HOT

CODORNIZ ASADA CON SALSA DE FRUTAS \$11

ROASTED QUAIL IN A FIG & RAISIN SAUCE, SERVED WITH CRISPY HOMEMADE SPANISH POTATO CHIPS

PULPO A LA GALLEGA \$12

OCTOPUS PREPARED WITH EXTRA VIRGIN OLIVE OIL, A HINT OF RED WINE VINEGAR,
SPANISH 'PIMENTON' PAPRIKA & MEDITERRANEAN SEA SALT

GAMBAS AL AJILLO \$9

FRESH TIGER SHRIMP SAUTÉED IN GARLIC, EXTRA VIRGIN OLIVE OIL &
ALBARIÑO WHITE WINE SAUCE SERVED SIZZLING IN AN AUTHENTIC CERAMIC CAZUELA

GAMBAS A LA PLANCHA CON SAL GORDA \$10

WHOLE GRILLED TIGER SHRIMP WITH COARSE MEDITERRANEAN SEA SALT

SARDINAS A LA PLANCHA CON SAL GORDA \$9

FRESH WHOLE SARDINES GRILLED WITH COARSE MEDITERRANEAN SEA SALT

VIERAS CON TOCINO EN SALSA DE ESPÁRRAGOS \$24

PAN-SEARED SEA SCALLOPS SPRINKLED WITH CRISPY BACON BITS, GARLIC & BREADCRUMBS
SERVED IN A VELVETY WHITE ASPARAGUS SAUCE

ALMEJAS MARINERAS \$9

LITTLENECK CLAMS BAKED IN A MILDLY SPICY TOMATO & HERB SAUCE

SALMON FRESCO A LA PLANCHA CON SALSA CITRICA \$9

FRESH FARM-RAISED GRILLED SALMON SERVED IN A CITRUS-BERRY REDUCTION

CALAMARES AL AJILLO (CHIPIRONES) \$9

FRESH WHOLE BABY SQUID GRILLED IN A MILDLY SPICY GARLIC, OLIVE OIL & WHITE WINE SAUCE

PIMIENTOS DEL PIQUILLO \$11

ROASTED NAVARRA RED PEPPERS & ASPARAGUS IN A SILKY SWEET MILD PEPPER SAUCE

PUERROS DEL MONASTERIO CON SETAS VARIADAS \$11

FRESH LEEKS BOILED & SERVED WITH A BLEND OF SAUTÉED WILD MUSHROOMS

SETAS VARIADAS \$10

FRESH SHIITAKE, OYSTER, & CRIMINI MUSHROOMS SAUTÉED IN GARLIC SAUCE

CROQUETAS DE POLLO \$7

CRUNCHY CHICKEN BREAST CROQUETTES SERVED WITH A TANGY HOMEMADE TOMATO SAUCE

POLLO CON PISTO \$8

GRILLED CHICKEN BREAST SERVED WITH A CLASSIC SPANISH RATATOUILLE
CONSISTING OF EGGPLANT, ZUCCHINI, YELLOW SQUASH, TOMATO & ONION

MOLLEJAS AL ESPUMA DE CAVA Y AJO \$11

CRISPY SAUTÉED SWEETBREADS IN A GARLIC & CAVA REDUCTION
SERVED OVER JULIENNED SEASONAL ROASTED VEGETABLES

ALBÓNDIGAS DE TERNERA \$9

TENDER SPANISH VEAL MEATBALLS SIMMERED IN A LEEK, CARROT, CELERY & TOMATO STEW
GARNISHED WITH SLIVERED ALMONDS

CHORIZOS AL VINO DE RIOJA \$8

SAUTÉED SPANISH CHORIZO SAUSAGE IN A RIOJA WINE REDUCTION SERVED SIZZLING IN AN AUTHENTIC CAZUELA

CALLOS MADRILEÑOS \$9

MILDLY SPICED STEW OF BRAISED TRIPE, CHORIZO, PIG'S FEET, MORCILLO &
ASSORTED TRADITIONAL MEATS ~ A MADRID CLASSIC

☛ EXCLUSIVE CHEF ("MR. G") SPECIALTY DISHES

ENTRÉES

PESCADOS ~ FISH & SHELLFISH

VIERAS CON TOCINO EN SALSA DE ESPÁRRAGOS BLANCOS \$24

PAN-SEARED SEA SCALLOPS SPRINKLED WITH CRISPY BACON BITS,
GARLIC & BREADCRUMBS SERVED IN A VELVETY WHITE ASPARAGUS SAUCE

GAMBAS AL AJILLO \$21

FRESH TIGER SHRIMP SAUTÉED IN GARLIC, EXTRA VIRGIN OLIVE OIL &
ALBARIÑO WHITE WINE SAUCE SERVED WITH JULIENNED SEASONAL VEGETABLES

GAMBAS CON SALSA VERDE \$21

SAUTÉED TIGER SHRIMP PREPARED WITH TRADITIONAL BASQUE SAUCE
CONSISTING OF FRESH PARSLEY, SPANISH ONION & GARLIC

SALMON FRESCO A LA PLANCHA CON SALSA CITRICA \$19

FRESH FARM-RAISED GRILLED SALMON IN A CITRUS-BERRY REDUCTION
SERVED WITH JULIENNED SEASONAL VEGETABLES

BACALAO A LA VIZCAINA \$26

BASQUE-STYLE SALTED COD BAKED IN A SWEET RED PEPPER & GARLIC SAUCE
SERVED WITH POTATOES, SLICED RED PEPPERS & SEASONED WHITE RICE

LANGOSTA AL GUSTO M/P

FRESH LOBSTER TAIL PREPARED & SEASONED TO YOUR LIKING
(BROILED OR STEAMED, IN WHITE WINE & GARLIC, OR GREEN PARSLEY SAUCE)
SERVED WITH CRISPY HOMEMADE POTATO CHIPS

ENTRÉES

CARNES Y AVES ~ MEAT & POULTRY

POLLO AL AJILLO \$18

TENDER CHICKEN BREAST STRIPS SAUTÉED IN GARLIC, EXTRA VIRGIN OLIVE OIL &
ALBARIÑO WHITE WINE SAUCE SERVED WITH HOMEMADE THICK-CUT
FRENCH-FRIED POTATOES & JULIENNED SEASONAL VEGETABLES

POLLO CON PISTO \$18

GRILLED CHICKEN BREAST SERVED WITH A CLASSIC SPANISH RATATOUILLE
CONSISTING OF EGGPLANT, ZUCCHINI, YELLOW SQUASH, TOMATO & ONION

TERNERA CON SETAS SILVESTRES AL AROMA DE JEREZ \$27

VEAL WITH SAUTÉED WILD MUSHROOMS OVER A
REDUCTION OF OOLOROSO SHERRY SERVED WITH JULIENNED SEASONAL VEGETABLES

SOLOMILLO DE COCHINILLO ADOBADO \$24

GRILLED PORK TENDERLOIN MARINATED IN HERBS
IN A TOMATO MUSHROOM BRANDY SAUCE
SERVED WITH ASSORTED SEASONAL VEGETABLES

SOLOMILLO DE VACA A LA PIMIENTA VERDE \$30

FILET MIGNON IN A LIGHT, HERBED GREEN PEPPERCORN SAUCE
SERVED WITH HOMEMADE THICK-CUT
FRENCH-FRIED POTATOES & JULIENNED SEASONAL VEGETABLES

PAELLA

KINDLY NOTE: OUR PAELLAS ARE PREPARED
IN THE TRADITIONAL MANNER 'FROM SCRATCH'
PLEASE BE ADVISED THAT PREPARATION TIME IS 30-40 MINUTES.

PAELLA VALENCIANA \$23

SAFFRON RICE WITH CHICKEN, VEAL, SPANISH CHORIZO, BELL PEPPERS,
GREEN PEAS, ONIONS, MONKFISH & ASSORTED FRESH SEAFOOD

PAELLA MARINERA \$26

SAFFRON RICE WITH FRESH MUSSELS, SQUID, CLAMS, BAY SCALLOPS, MONKFISH,
BELL PEPPERS, GREEN PEAS & ONIONS

PAELLA VEGETARIANA \$19

SAFFRON RICE WITH AN ASSORTMENT OF FRESH SEASONAL VEGETABLES

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