



LUNCH MENU

TAPAS FRÍAS ~ COLD

BOQUERONES AL VINAGRE DE JEREZ \$7

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

MEJILLONES A LA VINAGRETA DE CHARDONNAY \$6

FRESH CHILEAN MUSSELS IN A CHARDONNAY VINAIGRETTE

ESCALIBADA AL ESTILO DE LA ABUELA \$8

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

ESPÁRRAGOS BLANCOS A LA VINAGRETA DE CHARDONNAY \$7

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

CORAZONES DE ALCACHOFAS A LA VINAGRETA DE CHARDONNAY \$6

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

ENSALADILLA DE PATATA Y ATÚN \$6

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

ENSALADA MIXTA AL AROMA DE SIDRA \$7

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

TORTILLA ESPAÑOLA \$5

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

JAMÓN SERRANO \$10

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

QUESO MANCHEGO CON MEMBRILLO \$6

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

TAPAS CALIENTES ~ HOT

PULPO A LA GALLEGA \$9

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

GAMBAS AL AJILLO \$7

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 \$8

WHOLE GRILLED TIGER SHRIMP WITH COARSE MEDITERRANEAN SEA SALT

VIERAS CON TOCINO EN SALSA DE ESPÁRRAGOS 🌱 \$10

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

ALMEJAS MARINERAS \$8

LITTLENECK CLAMS BAKED IN A MILDLY SPICY TOMATO & HERB SAUCE

SALMON FRESCO A LA PLANCHA CON SALSA CITRICA \$8

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

CALAMARES AL AJILLO (CHIPIRONES) 🌱 \$8

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

PIMIENTOS DEL PIQUILLO \$8

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

PUERROS DEL MONASTERIO CON SETAS VARIADAS 🌱 \$9

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

SETAS VARIADAS \$8

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

CROQUETAS DE POLLO \$5

CRUNCHY CHICKEN BREAST CROQUETTES SERVED WITH A TANGY HOMEMADE TOMATO SAUCE

POLLO CON PISTO \$7

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

MOLLEJAS AL ESPUMA DE CAVA Y AJO 🌱 \$9

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

ALBÓNDIGAS DE TERNERA 🌱 \$7

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

CHORIZOS AL VINO DE RIOJA \$7

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

CALLOS MADRILEÑOS \$8

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 🌱 \$22

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

GAMBAS AL AJILLO \$19

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

GAMBAS CON SALSA VERDE \$19

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

SALMON FRESCO A LA PLANCHA CON SALSA CITRICA \$18

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

BACALAO A LA VIZCAINA \$24

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 (BOILED 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 \$16

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

POLLO CON PISTO \$16

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 \$23

VEAL WITH SAUTÉED WILD MUSHROOMS OVER A REDUCTION OF OLOROSO SHERRY SERVED WITH JULIENNEED SEASONAL VEGETABLES

SOLOMILLO DE COCHINILLO ADOBADO \$21

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

SOLOMILLO DE VACA A LA PIMIENTA VERDE \$27

FILET MIGNON IN A LIGHT, HERBED GREEN PEPPERCORN SAUCE SERVED WITH HOMEMADE THICK-CUT FRENCH-FRIED POTATOES & JULIENNEED 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 \$21

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

PAELLA MARINERA \$23

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

PAELLA VEGETARIANA \$16

SAFFRON RICE WITH AN ASSORTMENT OF FRESH SEASONAL VEGETABLES

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