

**Cena y Flamenco en Vivo (incluye Barra Libre y Postre)**  
**Prefix Menu & Live Flamenco Show (includes Open Bar & Dessert)**  
**Thursdays thru Sundays**

Elegir Dos por persona / Choice of Two per person

**SOPAS Y POTAJES**

- Caldo Gallego** Broccoli Rabe, Pork & White Beans Galician Soup  
**Fabada Asturiana** White Beans, Chorizo, Blood Sausage, Han, Pork & Paprika  
**Callos Andaluza** Chickpea Stew w/ tiny chunks of Tribe & Chorizo  
**Sopa de Mariscos** Seafood Soup  
**Crema de Vegetales** Vegetables Soup non dairy

**ENSALADAS**

- Ensalada de Tomate** Sliced Tomatoes, Onions Olive Oil & Sherry Vinegar  
**Ensalada Sevillana de Lechuga Romana, Tomate, Cebolla Morada, Atun, Huevo Hervido, Maiz Aceite Oliva extra virgen y Vinagre de Jerez** Romaine Lettuce, Tomatoes, Red Onions, Tuna, Boiled Eggs, Corn, extra Virgin Olive Oil & Sherry Vinegar  
**Ensalada de Camarones y Cole al Coco** Shrimps & Cabbage w/ Coconut dill dressing  
**Coctel Salsa Rosa de Camarones, Masa de Cangrejo y manzana** Shrimp, Crabmeat & Apples topped w/ Pink Cocktail Brandy Sauce

**TAPAS**

**FRIOS / COLD**

- Boquerones en Vinagre** Marinated Anchovies w/ Olive Oil fresh Parsely & Garlic  
**Tabla Mixta** Jamon Serrano, Queso Manchego & Chorizo Cantimpalo  
**Gazpacho Andaluz** Tomato & vegetables soup served cold  
**Pan Con Tomate** Fresh Tomato spread on Rustic Cantabric Bread  
**Aceitunas Aliña** Marinated Olives Andalusian Style  
**Papas Aliña** Boiled potato, Onions & Peppers w/ Olive Oil & sherry Vinager  
**Ensaladilla Rusa** Spanish Favorite made w/ Potatoes, Carrots, boiled eggs, peas, Tuna & Mayonnaise  
**Patatas Ail-Oli** Boiled Potatoes w/ Garlicky Mayonnaise  
**Huevos Rellenos con Atun** Spanish Style Deviled eggs w/ tuna  
**Salpicon de Mariscos** Mixed Seafood Salad  
**Ceviche de Vieras** Scallop Ceviche  
**Empanada Casera** Stuffed Galician Pie  
**Mejillones a la Vinagreta** New Zealand Mussels Vinagrette  
**Gambas Cocidos** Steamed Head-on Shrimp

**CALIENTE/ HOT**

- Croquetas Caseras** Homemade Croquettes  
**Pimientos de Piquillo Rellenos de Bacalao** Piquillo Red peppers Stuffed with Cod Fish  
**Gambas al Ajillo** Garlic Shrimp  
**Calamares a la Andaluza** Lightly fried Calamari Rings  
**Chorizo al Vino** Spanish Paprika Chorizo saute w/ white Wine  
**Tortilla Española** Spanish Potato Omelette  
**Almejas, Camarones y Mejillones en Salsa Verde** Clam, Shrimps & Mussels in Fresh Parsely & Garlic White Wine Sauce  
**Patatas Bravas** Lightly Fried Potatoes w/ a Spicy ali oli  
**Gambas a la Plancha** Pan Seared Head on Prawns  
**Berenjenas Fritas con Miel** Fried Eggplants Chip topped w/ Honey Syrup  
**Champiñones al Ajillo** Mushrooms in Garlic Sauce  
**Albondigas en Tomate** Homemade Meatballs in Tomato Sauce

\$10.00 Sharing

8% Sales Tax + 18% Gratuity will be Charged to your Bill Automatically

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**PESCADOS & MARISCOS**

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**CARNES - MEATS FISH & SEAFOOD**

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness*

**\*\*Parí**

Grilled Chorizo, Blood Sausage, Chicken, Pork loin,  
Churrasco & Ribeye

**Salteado de Carnes** Beef, Pork & Chicken sauteed w/  
onions & peppers

**\*\*Pollo a la Catalana** Chicken Breast w/ Raisins in a  
Creamy Pedro Ximenez Sauce

**Verde** Grouper Filet w/ Clams & Shrimps in Green Sauce

**Salmon al Azafran** Salmon in Creamy Saffron Sauce

**Mariscos a la Plancha para Dos Personas**

Pan seared Assorted Seafood for 2 People

also

**ACOMPANANTES 2 / SIDE DISHES 2**

**Arroz Blanco** White Rice

**Vegetales Salteados con Ajo y Aceite de Oliva** Mixed Vegetables sauteed w/ Garlic & Olive oil

**Patatas Fritas** French Fries

**Papas a lo Pobre** Oven Baked Potatoes w/ Onion, Peppers & Olive oil

**"PAELLA" Saffron Rice**

**"COME LO QUE QUIERAS" / "ALL YOU CAN EAT"**

**Paella de Mariscos**-Clams, Mussels Shrimps, Calamari, Scallops

**Paella Valenciana**- Clams, Mussels, Shrimps, Calamari, Scallops, Chicken & Chorizo

**Paella de Vegetales**- Mixed Vegetables

**Paella de Carnes**- Beef, Pork, Chicken

**Arroz Negro con Calamares y Camarones**- Black Ink Rice w/ Calamari & Shrimps

**"POSTRE / DESSERT"**

Elegir Uno por persona / Choice of One per person

\$5.00 mas puedes elegir uno mas / \$5.00 more can choose one more

**Flan Casero** Homemade Caramel Custard

**Crema Catalana** Spain's Version of Creme

**Tarta Santiago** Brule Northern Spain's Traditional Almond Tart

**Helado Turrón** Nougat Ice Cream

**Volcan de Chocolate** Chocolate Ice Cream

**Helado de Vainilla** Vanilla Ice Cream

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