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## TAPAS

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### Charcuterie Board

Perfect starter course. A mix of artisan cheeses, meats, fruits, and vegetables. \$14.99

### Croquetas Españolas

A crisp bite on the outside with a luxurious filling. Spanish croquettes made with a béchamel sauce, filled with bacon and serrano ham \$13.99

### Croquetas de Pollo

Crunchy and rich Spanish croquettes made with a béchamel sauce, filled with chicken \$12.99

### Colossal Vieras con Tocino

Dense and succulent sea scallops wrapped in smoky bacon with a balsamic glaze reduction \$17.99

### Calamari Frito

Tender calamari that is fried to perfection. Served with homemade tomato sauce \$14.99

### Mejillones al Ajillo

Sautéed mussels in a white wine garlic butter sauce served with crunchy toasted bread, perfect for dipping \$14.99

### Gambas con Crema de Queso

A decadent dip consisting of shrimp, melted mozzarella and cream cheese, and Old Bay. Served in a French boule \$12.99

### Papas Bravas

Crispy golden potatoes topped with mozzarella cheese, bacon, and spicy red salsa brava and garlic aioli sauce \$9.99

### Gambas al Coco

Coconut shrimp, hand-battered, rolled in coconut, and fried to a perfect golden brown. Served with a fruity marmalade sauce \$14.99

### Berenjena de la Casa

Battered, fried eggplant topped with tangy sliced plum tomatoes and fresh milky mozzarella. Garnished with balsamic glaze, basil, and tomato sauce \$13.99

### Mozzarella Empanizada

Fried mozzarella with a thin crunchy breading and a wonderful stretch. Served with our own tomato sauce \$10.99

### Torrezno de Soria

Fried cassava root (yuca) with crispy and unctuous pork belly. Served with pickles, cabbage, and our house made tomato sauce \$14.99

### Gambas al Ajillo

Sautéed baby shrimp in a garlic lemon butter sauce, served over a crispy French baguette \$13.99

### Salmon Ahumado

Smoked pastrami salmon with capers, chopped red onions, parsley, garlic, and virgin olive oil. Served with sliced French baguette \$15.99

### Tapas Españolas

Crunchy crostini topped with rich smoked salmon or velvety serrano ham, tomatoes, garlic, basil, fresh mozzarella, and extra virgin olive oil \$16.99

### Chorizo Picon

Smoky and spicy grilled chorizo, laced with paprika and spices. Served with a grape tomato and garlic aioli served with toasted baguette \$12.99



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## SOPAS – SOUPS

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### Gazpacho Sopa Fria

Classic chilled Spanish soup. Flavorful tomato, refreshing cucumber, peppers, and seasoning \$7.99

### Crema de Camaron

Creamy shrimp bisque with a blush of tomato and a kiss of sherry wine and cayenne \$8.99

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## ENSALADAS – SALADS

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### Ensalada de la Casa

Romaine, mixed greens, tomato, red onions, carrots, Spanish olives, and shredded mozzarella cheese with a tangy balsamic vinaigrette dressing \$7.99 add grilled chicken \$4 add shrimp \$6

### Ensalada Cesar

Cool crisp romaine lettuce tossed with a flavorful house made Caesar dressing. Finished with parmesan cheese, and croutons. \$7.99 add grilled chicken \$4 and shrimp \$6

### Tutti Salad

Mixed greens, Manchego cheese, tomato, mandarin slices, carrots, green peppers, topped with walnuts and served with a homemade blueberry dressing. \$10.99 add grill chicken \$4 and shrimp \$6

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## PEZCADO Y MARISCOS

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Fish and seafood served with choice of two sides – vegetable rice, sidewinder fries, side house or Caesar salad, or mixed vegetables.

### Lubina al Horna Branzino

Whole Mediterranean branzini is flaky, buttery, and mild. It is finished with grape tomatoes and garlic lemon butter sauce \$32.99

### Pezcado espada

Grilled swordfish is meaty and mild. It is served with roasted red and yellow peppers and finished with a rosemary, garlic, lemon butter sauce \$28.99

### Viera del Mar

Pan-seared Sea scallops are sweet and rich. Served with sautéed spinach and grape tomatoes in a garlic sherry wine sauce \$29.99

### Salmon a la Parrilla

Grilled Faroe Island Salmon is rich and flavorful. Served with sautéed spinach, roasted red and yellow peppers in a sherry pink cream sauce \$28.99

### Crab Cake Dinner

Two house made jumbo lump crab cakes. They are broiled served with tartar sauce on the side. Add 2 sides \$39.99  
1 Crab cake served with 1 side \$23.99

### Mariscos del Mediterraneo

A blend of seafood brings a variety of flavors and textures. Sautéed jumbo shrimp, mussels, calamari, and clams are served in a marinara sauce \$28.99

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## PAELLA

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*Our paella made-to-order, using traditional Spanish rice and aromatic saffron, served in a traditional paella pan. We hope that you enjoy and savor every bite!!!*

*Please allow 25-30 minutes.*

*Please request a large party pan.*

### **Paella de Mariscos**

Seafood paella with Spanish saffron rice and large shrimp, clams, mussels, and sea scallops.

Single \$29.99, 2 for \$55.99

### **Paella de Pollo y Chorizo**

Spanish chorizo and chicken, with a Spanish saffron rice.

Single \$24.99, 2 for \$45.99

### **Paella de Vegetales**

Spanish Rice with saffron and vegetable medley, drizzled with olive oil. Single \$21.99, 2 for \$39.99

### **Paella Mixta**

The ultimate – chorizo, chicken, large shrimp, clams, and mussels, atop saffron rice. Single \$29.99, 2 for \$55.99

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## CARNES – STEAK

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### **Proudly serving Braveheart black angus beef a fearless commitment to quality.**

Served with choice of two sides – vegetable rice, sidewinder fries, side house or Caesar salad, or mixed vegetables.

### **Filete de Costilla**

12 oz black angus tender ribeye steak seasoned and seared.

It is topped with sautéed portabella mushrooms and a peppercorn, cabernet wine reduction \$34.99

### **Lomo De Solomillo**

8oz pan seared black angus filet mignon melts in your mouth.

It is wrapped with bacon and finished with a cabernet wine reduction \$36.99

### **Costoletta D'Agnello**

Savory, tender lamb chops are grill and served in a brandy, rosemary, peppercorn, garlic cream sauce \$34.99

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## SIDES

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**Vegetables Rice** \$6.99

**Broccoli** \$6.99

**Meatballs** \$7.99

**Mixed Vegetables** \$6.99

**Sidewinder French Fries** \$5.99

**Portabella Mushroom**

with garlic butter sauce \$7.99

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## KIDS MENU

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### **Spaghetti**

and meat sauce \$9.99

with butter or tomato sauce \$7.99

**Fettuccini Alfredo** \$9.99

**Chicken Tenders & Fries** \$6.99

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## POLLO

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### **Chicken Manchego**

Chicken breast filled with Serrano ham, and melted Manchego cheese. Served with a rosemary, sherry cream sauce, mixed-vegetables and rice \$24.99

### **Chicken Chesapeake**

Sautéed chicken breast, mushrooms, topped with Imperial crab meat. Fished with cream sauce and served over fettuccine \$29.99

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## PASTAS

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### **Fettuccine Bolognesa**

This traditional chunky and savory meat sauce with a touch of cream tossed with fettuccine pasta \$22.99

### **Spaghetti Polpette**

Homemade meatballs made with Italian sausage and ground beef in a tomato sauce with parmesan cheese \$22.99

### **Fettuccini Alfredo**

Egg fettuccini in a homemade Alfredo sauce tossed with imported Pecorino Romano cheese \$18.99

Add chicken \$4.99 Add Shrimp \$6.99

### **Pollo Parmesan**

Chicken parmesan. Lightly breaded and fried, topped with mozzarella and tomato sauce over spaghetti \$24.99

### **Berenjena Rollatini**

Eggplant rolled with spinach and ricotta, topped with mozzarella, and baked in tomato sauce served with spaghetti \$22.99

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## DESSERTS

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### **Carrot Cake**

Classic spice-filled carrot cake layered with rich cream cheese frosting \$7.99

### **NY cheesecake**

Classic New York-style cheesecake with graham cracker crust \$8.99

### **Chocolate overload cake**

Four rich, dark chocolate, melt-in-your mouth cake layers are stacked high with alternating layers of decadent chocolate frosting topped chocolate ganache shavings \$8.99

### **Banana Foster cheesecake**

Classic New York-style cheesecake infused with ripe banana and banana liqueur with graham cracker crust \$8.99

### **Tiramisu**

Ladyfingers hand dipped in espresso, layered with mascarpone and finished with a dusting of cocoa powder \$7.99

### **Cannoli**

Crunchy cannoli shell filled with sweet creamy ricotta and chocolate chips \$6.99

### **Flan de la Casa**

Smooth creamy custard made with eggs cream and milk and touch of vanilla. Topped with a layer of sweet caramel syrup \$8.99