



## TAPAS

### Charcuterie Board

A perfect starter course a mix of artisan cheeses, meats, fruits and Spanish olive. \$18.99

### Pan con Tomate

artisan bread topped with bruschetta tomatoes and garnished with balsamic glaze. \$10.99

### 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. \$14.99

### 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 smokey bacon with a balsamic glaze reduction. \$17.99

### Alitas de Pollo Tutti.

Chicken wings fried crispy served with side of ranch or blue cheese. Choice of Diablo hot sauce, mango habanero, old bay or BBQ sauce. (10 pc) \$14.99

### Calamari Frito

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

### Boquerones En Vinagre

White anchovies marinated in vinegar & extra virgin olive oil, on top the artisan bread with tomatoes. \$12.99

### 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. \$14.99

### Patatas Bravas

Crispy golden potatoes topped with mozzarella cheese, bacon, and spicy red salsa brava and garlic aioli sauce. \$10.99

### Gambas al Coco

Coconut shrimp, hand-battered, rolled in coconut, and fried to a perfect golden brown. Served with a fruity marmalade sauce. \$15.99

### 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. \$14.99

### 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

### Alcachofas al Ajillo

Spanish garlic artichokes with garlic aioli sauce served with grill bread. \$12.99

## SOPAS – SOUPS

### Gazpacho Sopa Fria

Classic chilled Spanish soup. Flavorful tomato, refreshing cucumber, peppers, and seasoning. \$8.99

### Crema de Camaron

Creamy shrimp bisque with a blush of tomato and a kiss of sherry wine and cayenne. \$9.99

### Sopa de Pollo

Chicken noodle soup homemade with fresh vegetables. \$8.99

## ENSALADAS – SALADS

### Ensalada de la Casa

Romaine, mixed greens, tomato, red onions, carrots, Spanish olives, and shredded mozzarella cheese with a tangy balsamic vinaigrette dressing. \$9.99

*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. \$9.99

*Add grilled chicken \$4, add shrimp \$6*

### Tutti Salad

Mixed greens, gorgonzola cheese, tomato, mandarin slices, carrots, topped with walnuts and served with a homemade blueberry dressing. \$13.99

*Add grilled chicken \$4, add shrimp \$6*

### Caprese Salad

Slice ripe plum tomatoes topped with fresh mozzarella, and olives garnished with a basil olive oil and balsamic glaze. \$13.99

## PAELLA

*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.*

### Paella de Mariscos

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

Single \$31.99, 2 for \$56.99

### Paella de Pollo y Chorizo

Spanish chorizo and chicken, with a Spanish saffron rice.

Single \$27.99, 2 for \$48.99

### Paella Mixta

The ultimate – chorizo, chicken, large shrimp, clams, and mussels, atop saffron rice..

Single \$31.99, 2 for \$56.99

### Paella de Vegetales

Spanish rice with saffron and fresh mix vegetables.

Single only \$26.99

## PEZCADO Y MARISCOS

*Fish and seafood served with choice of two sides – vegetable rice, side of vegetables, or sidewinder fries.*

### Lubina al Horno

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 spinach 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 salmon is rich and flavorful. Served with sautéed spinach, 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. Served with two sides. \$45.99  
Single Crab Cake (served with one side) \$28.99

## CARNES – STEAK



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

*Served with choice of two sides – vegetable rice, side of vegetables, or sidewinder fries.*

### Filete de Costilla

12oz. tender ribeye steak is seasoned and seared. It is topped with sautéed portabella mushrooms and a peppercorn, cabernet wine reduction. \$36.99

### Lomo De Solomillo

8 oz. pan seared 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. \$36.99

### Hamburguesa a la Parilla

Grilled fresh angus beef patty with smoked bacon, lettuce, tomato, raw onions, mayo with cheese and topped with chimichurri sauce on artisan bread with fries only. \$18.99

## KIDS MENU

### Spaghetti

and meat sauce \$9.99  
with butter or tomato sauce \$7.99

**Fettuccini Alfredo** \$9.99

**Chicken Tenders & Fries** \$5.99

## PASTAS, SEAFOOD & CHICKEN

*Served with a side Caesar salad, or a side house salad.*

### Mariscos de Mediterraneo

A blend of seafood brings a variety of flavors and textures, sautéed shrimp, mussels, calamari and clams are served in a marinade sauce over spaghetti. \$30.99

### Seafood Alfredo

Sautéed shrimp, scallops, mussels, clams and cherry wine alfredo cream sauce over fettuccine. \$32.99

### Chicken Chesapeake

Sautéed chicken breast, mushrooms, topped with Imperial crab meat. Fished with cream sauce and served over fettuccine. \$32.99

### Chicken Manchego

Chicken breasts filled with serrano ham, and melted manchego cheese, served with a rosemary, sherry cream sauce, over fettuccine. \$26.99

### Pollo Parmesan

Chicken parm, lightly breaded and fried, topped with mozzarella and tomato sauce over spaghetti. \$25.99

### Fettuccine Bolognesa

This traditional chunky and savory meat sauce in a touch of cream over Egg fettuccine pasta. \$24.99

### Spaghetti Polpette

Homemade meatballs made with Italian sausage and ground beef in a tomato sauce with parmesan cheese. \$24.99

### Fettuccini Alfredo

Egg fettuccini in a homemade Alfredo sauce tossed with imported Pecorino Romano cheese. \$21.99

*Add chicken \$4.99, Add Shrimp \$6.99*

### Berenjena Rollatini

Eggplant rolled with spinach and ricotta, topped with mozzarella, and baked in tomato sauce served with spaghetti. \$24.99

## SIDES

**Vegetables Rice** \$6.99

**Broccoli** \$6.99

**Meatballs** \$7.99

**Sidewinder Fries** \$7.99

**French Fries** \$7.99

**Sautéed Portabella Mushroom**  
with garlic butter sauce \$7.99

