

Entrees

Seafood

- Mejillones al Vapor / Steamed Mussels with Chorizo \$ 16**
Langosta Thermidor Penne / Lobster w. Penne pasta in white or red sauce \$ 31
Gambas Penne / Prawns w. Penne pasta in white or red sauce \$ 31
Filete de Pargo asado / Broiled Snapper fillet with peppers, one side included \$ 24
Langosta “Dali” / Grilled Lobster Tail Dali, one side included \$ 31
Salmón a la parrilla / Grilled Salmon Fillet, one side included \$ 30
Pargo entero / Whole Yellow Fin Snapper fried, one side included \$ 21
Mero a la parilla / Grilled Grouper fillet, one side included \$ 31
Pescaito Frito/Seafood Platter Squid, Scallop, Shrimps, Fish & Boquerones, 1 side inc. \$ 24

Meat

- Foie-Gras on bed of Fideo Noodles with Black Truffel \$ 34**
Chuletas de cerdo / Spanish Style Schnitzel, fried or grilled, one side included \$ 18
Filete miñón / Grilled Filet Mignon Steak 8 oz, one side included \$ 43
Estofado de Lentejas / Lentil Stew with seared Duck Breast \$ 35
Costillares / Sherry Glazed Spare Ribs, 1 side incl., whole rack \$ 36 / half rack \$ 21

**Additional Side Dishes @ \$ 5 each: White Rice, Mixed Vegetables, Side Salad, Spanish Fries
@ \$ 6 Saffron Rice**

Postres / Desserts

- Churros con Chocolate / Spanish Doughnuts rolled in Cinnamon Sugar w. Chocolate Dip \$ 9**
Apple Fries in Cinnamon Sugar \$ 9
Strawberry Shortcake Crepe \$ 14
Hazelnut Chocolate Banana Crepe \$ 16
Crepe with Ice Cream \$ 14
Home-made Ice Creams (ask your server for available choices) \$ 4.50 per scoop

For any food allergies, please talk to our wait staff before ordering

All prices are exclusive of 15% gratuity and 12% VAT which will be added to your final bill

¡ Buen Provecho ¡