



## PAELLA'S -

THE ULTIMATE Spanish dish –  
Rice or Pasta at its best !

### RICE PAELLA

**DE MONTANA CON CHORIZO – CHORIZO** \$ 28  
Saffron Rice, Chorizo, Chicken, Cheese, Green Peas

**DE POLLO - CHICKEN** \$ 25  
Saffron Rice, Chicken Thighs, Green Peas, red Pimiento Peppers

**CARNE MIXTA – MIXED MEAT** \$ 27  
Saffron Rice, Chicken, Pork Tenderloin, Chorizo, Green Peas, red Pimiento Peppers

**DE LANGOSTA ARROS NEGRO – BLACK RICE LOBSTER** \$ 37  
Saffron Rice, Calamari, red Pimiento Peppers, Green Peas, one Lobster Tail, Cooked with Squid Ink

**VALENCIANA MIXTA – MIXED PAELLA VALENCIA** \$ 30  
Saffron Rice, Chicken, Chorizo, Calamari, Mussels, Shrimps, Green Peas

**ARROS NEGRO CALAMARES – BLACK RICE CALAMARI** \$ 28  
Saffron Rice, Calamari, Shrimps, Cooked with Squid Ink

**CON CONCHA – CONCH** \$ 29  
Saffron Rice, Local Conch, Shrimps, Red and Green Peppers

**MARINERA – SEAFOOD** \$ 34  
Saffron Rice, Local Fish, Calamari, Mussels, Shrimps, Green Peas

**DE VERDURAS – VEGETABLE** \$ 24  
Saffron Rice with Assorted Vegetables

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### FIDELINI PAELLA – PASTA PAELLA

**FIDEUA CARNE – MIXED MEAT** \$ 28  
Fidelini Pasta, Chicken Thighs, Chorizo, Pork, Green Peas, red Pimiento Peppers

**FIDEUA A LA VALENCIA –PASTA PAELLA A LA VALENCIA** \$ 31  
Fidelini Pasta, Calamari, Mussels, Shrimps, Chicken, Chorizo, Green Peas, red Pimiento Peppers

**FIDEUA MARISCOS – SEAFOOD PASTA PAELLA** \$ 35  
Fidelini Pasta, Local Fish, Calamari, Mussels, Shrimps, Green Peas

**FIDEUA VEGETABLES – VEGETABLES PASTA PAELLA** \$ 24  
Fidelini Pasta and Assorted Vegetables

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**Our Paella's are freshly cooked in an authentic Spanish 24 cm/9.5" Paella Pan.  
Please allow about 30 minutes to serve.**

DaliNassau.com  
242 698-2008

Navy Lion Rd.  
Downtown, Nassau

Hrs: -Mon-Sat  
10am to 4pm Lunch  
6pm to 9.30 pm Dinner  
*Closed on Sundays*

# Tapas / Starters

**Tapas** are a wide variety of appetizers or snacks of the Spanish cuisine. Cold or hot, they have evolved into a sophisticated cuisine, which allows you to try new, exciting, different tastes and **SHARE** them with your table companions

**Soup/Salad** Gazpacho de Melon con Vieira / Melon Gazpacho with Scallop \$ 13  
Ensalada de Tomate / Tomato Salad \$ 9 \* V (stands for vegetarian)  
Ensalada mixta de jardín / Mixed Garden Salad \$ 9  
Ensalada César / Caesar Salad w. Chefs own Cheese Dressing \$ 9 \* V

**Specialties** Tortilla de Patatas / Spain's famous Potato and Eggs Tart \$ 8 \* V  
Aceitunas marinadas/Mixed Olives Marinated in Aromatic Spices –healthy nibbles \$15 \* V  
Patatas Bravas / Fried Potato Cubes with Chef's tomato sauce & Garlic Mayo \$ 7 \* V  
“Langos” 2 Pan plano frito de ajo / “Langos” 2 Fried Flat Garlic Bread \$ 7 \*V  
Pan con Tomate y Jamon Serrano / Toast rubbed w. tomato served w. Serrano ham \$ 9  
Huevos Fritos / Pan fried Chorizo & Potatoes, topped with a fried egg \$ 11  
Croquetas de Jamon / Croquettes with Serrano ham \$ 11

**Seafood** El Caracol Marino / Chefs Own Conch Fritters \$ 9.50  
Boquerones / Deliciously MILD, hand-filleted WHITE Anchovy Fillets \$ 19  
Gambas Ajillo or Gambas Pil-Pil spicy or Fried Gambas w. Chef's Ajillo \$ 14  
Huevo deviled con Gamba / Deviled Egg with Shrimp \$ 12  
Mero a la Parrilla / Grilled Grouper 4-6 oz \$ 16

**Meat** Foie Gras on toast w. Sherry soaked cranberries \$ 24  
Iberico Ham / Iberico de Bellota / World's finest ham \$ 14 per ounce  
Charcuterie / cold meats (Salami, Serrano ham, Chorizo) and cheese (Swiss, Manchego, Brie) \$ 21  
Pollo al Ajillo / Chicken Thighs Garlicky \$ 11  
Morcilla w. Picillio Peppers / Imported Original Spanish Blood Sausage \$ 17  
Grilled Scallop on Spanish Bloodsausage (Morcilla) \$ 19  
Filete miñón 4 oz / Filet Mignon Steak Tapa 4 oz \$ 19

**Vegetables** Brocoli / Fried Broccoli \$ 9 \*V  
Hongos / Mushrooms, sautéed or fried \$ 9 \*V

## *Entrees*

### **Seafood**

- Mejillones al Vapor / Steamed Mussels with Chorizo** \$ 16
- Caracol quebrado / Cracked CONCH**, with Spanish fries \$ 16
- Pescado y papas fritas / Fish & Chips** Crispy in light batter, with Spanish Fries \$ 17
- Langosta Thermidor Penne / Lobster w. Penne pasta, in white or red sauce** \$ 31
- Gambas Penne / Gambas w. Penne pasta in white or red sauce** \$ 28
- Pescaito Frito / Seafood Platter** Squid, Scallop, Shrimps, Fish & Boquerones, 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 Snapper fried**, one side included \$ 21
- Mero a la parrilla / Grilled Grouper**, one side incl.. \$ 31

### **Meat**

- Patacones/Fried Plantines w. Beef** (\$ 17) **or Chicken** (\$16) **or Gambas** (\$ 20)
- Chuletas de cerdo / Spanish Style Schnitzel**, fried or grilled, one side included \$ 21
- Filete miñón / Grilled Filet Mignon Steak 8 oz**, one side included \$ 43
- Nuggets de Pollo / Chicken Nuggets w. Spanish Fries** \$ 14
- Costillares / Sherry Glazed Spare Ribs**, 1 side incl., whole rack \$ 36 / half rack \$ 21

### **Burgers**

- Hamburger 8 oz** with Spanish Fries \$ 15
- Cheeseburger 8 oz** with Spanish Fries \$ 16
- Chicken Burger** with Spanish Fries \$ 17
- Fish Burger** with Spanish Fries \$ 18
- Conch Burger** with Spanish Fries \$ 17

**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 ¡***