



## TAPAS BAR and RESTAURANT

### Choose from the following Menus

#### 1. Menu de un Paso

##### *Ensalada de la Casa*

House Salad

##### *Tradicional Paella Marinera*

Traditional Seafood Paella

##### *Flan Casero*

Caramel Cream Custard "Flan"

**\$45**

#### 2. Trio Flamenco

##### *For the Table*

Jamón Serrano y Queso Manchego

Spanish Cured Ham and cheese

Croquetas de la Casa

Our Clasic House Croquettes

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##### *1 Appetizer*

\*\*\*

##### *1 Main Course*

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##### *1 Dessert*

**\$50**

*All are menus doesn't  
included tax or tip.*

#### 3. Placer de Comer

##### *Pre-Appetizer*

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##### *Appetizer*

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##### *1 Main Course*

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##### *1 Dessert*

**\$60**

#### 4. Un Paseo por España

##### *For the Table*

##### *Jamón Serrano y Queso Manchego*

Spanish Cured Ham and Cheese

##### *Salpicón de Marisco*

Marinated Spanish Seafood Cold Salad

##### *Croquetas de la Casa*

Our Clasic House Croquettes

##### *Gambas al Ajillo*

Shrimp Casserole in Garlic Olive Oil

##### *Alcachofas Salteadas al PX*

Sautéed Artichokes with P X and Foie Grass

##### *Main Course*

Meat

Or

*1 kind of Paella*

Or

*Pescado del dia*

Fish of the day

##### *1 Dessert*

**\$68**

**TAPAS BAR and RESTAURANT**

**\* Choose specific item from the list**

**Appetizers**

*Gazpacho Andaluz*  
Chilled Tomato Soup

*Carpacho de Gambas al Ajillo con  
Ensaladita de Rúcula*  
Garlic Shrimp Carpaccio with Arugula Salad

*Vieiras, Frambuesas y Guisantes  
con Aderezo de Lima*  
Scallops, Raspberries and Green Peas with  
Lime Vinaigrette

*Ensalada de la Casa*  
Field Green Salad

*Espárragos Rellenos de Txangurro y  
Espinacas Salteadas*  
Asparagus filled with Basque Style Crab  
Sautéed Spinach

*El Mar y la Montoña*  
Sautéed Squid, Scallops, Wild Mushroom and  
Veal Sweet Bread

*Ensalada de naranja y Bacalao*  
Codfish and Orange Salad

**Desserts**

*Flan de Coco Helado de Frangelico*  
Coconut Flan with Frangelico Ice-Cream  
*Brownie de Chocolote Blanco con  
Crema de Baileys y Helado de  
Chocolate*

White Chocolate Brownie, Baileys Cream and  
Dark Chocolate Ice-Cream

*Fresas Maceradas en Vino de la  
Rioja con Espuma de Queso*  
Strawberries Marinated in Red Wine DO la Rioja  
and Goat Cheese

*Tarta Guadalquivir*  
Traditional Chocolate Delight from Seville  
*Arroz con leche*  
Homemade Rice Pudding

**Main Courses**

**Pescados / Fish**

*Ventresca de Atún con Pimientos  
Asados y Salsa Bilbaína*

Tuna Belly With Roasted Bell Peppers, Garlic  
Cayenne Pepper Refrito

*Lubina con Guisantes Frescos y Salsa  
de Azafrán*

Broncino with Fresh Peas and Saffron Sauce  
*Mahi mahi, Ragú Fresco de Verduras  
y Pulpito*

Mahi Mahi, Fresh Vegetables and Baby Octopus  
Ragout

*Halibut, Hamburguesa de Vieira y  
Berros, Arroz Salvaje*

Halibut, Scallop and Water Cress and Wild Rice


**Carnes / Meats**

*Entrecot de Buey con Tomates y Salsa  
de Vino Tinto*

Angus Beef Strip Loin with Sautéed Tomatoes and  
Red Wine Sauce

*Rabo de Toro Guisado Sobre Tres  
Purés*

Boneless Oxtail Stew Over Tree Purees

*Cochinillo Asado y Ensalada*   
Suckling Pig with Country Style Salad

*Codorniz Rellena de Mollejas sobre  
Ensalada de Hinojo y Lima*

Semi Boneless Quail Stuffed with Sweet Bread over  
Fennel and Lime Salad

**Paellas**

*Paella Marinera*  
Seafood Paella

*Paella de Entrecot*  
Strip Loin Paella

*Paella de Chorizo y Pollo*  
Paella with Chicken and Chorizo



## TAPAS BAR and RESTAURANT

### Tapas de mi España

*Tortilla Española*

Egg and Potato Omelette

*Tostada de Salmón*

Toast Topped with Marinated Salmon

*Croquetas de la Casa*

Our Classic House Croquettes

*Chorizo a la Española*

Homemade Spanish Chorizo

*Brocheta de Gambas*

Shrimp Brochette

*Txangurro*

Basque Style Crab Meat

*Tosta de Solomillo de Cerdo y Piquillo*

Toast Topped with  
Pork Loin and Piquillo Peppers

*Chupito de Gazpacho*

Traditional Chilled Gazpacho Soup Shot

*Calamares Fritos*

Deep Fried Squid with Paprika Ali-Oli

**\$ 38**

*Jamón Serrano y Queso Manchego*

Traditional Jamon Serrano and Manchego Cheese

**(Add \$5.00 per person)**

**Note: Please inquire about any addition to these menus as they will result in price changes.**