



Paella

Orders are limited to a minimum of 2 people.

Thank You! ...\$25.00 per person

Arroz a Banda con Cigalas (servido con Ali-Oli)
+ \$ 8.00

Seafood Paella with Langoustines (Served with Ali-Oli)

Arroz de Pato y Alcachofas

Duck and Artichokes Paella

Arroz con Verduras

Fresh Vegetables Paella

Fish

Ventresca de Atún con Patatas

Aliñadas a la Bilbaína

Tuna Belly with Andalusia Dressing Style Potatoes

\$24.00

Mahi Mahi con Ragú Fresco de

Verduras y Quínoa 

Mahi Mahi, Fresh Vegetables and Quinoa Ragout

\$24.50

Halibut, Hamburguesa de Vieira y Berros,

Arroz Salvaje Demiglaze de Pescado

Halibut, Scallop and Water Cress Burger, Wild Rice, Fish Broth Sauce

\$25.00

**Lubina a la Sal con Guisantes Frescos
y Salsa de Azafrán**

Broncino Cooked in Rock Salt with Fresh Peas and Saffron Sauce

\$28.25 (20 minutes)

Meat



Cochinillo Asado y Ensalada 

Suckling Pig with Country Style Salad

\$28.50

**Pechuga de Pato sobre Repollo Rojo
al Oporto y Manzanas**

Duck Breast on a bed of Red Cabbage in Port Wine Sauce and Apples

\$25.25

Rabo de Toro Guisado Sobre Tres Purees

Boneless Beef Oxtail Braised Over Three Purees

\$26.00

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

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

\$26.50

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

Angus Beef Strip Loin with Sautéed Tomatoes and Red Wine Sauce

\$35.75

SIDE DISHES/ GUARNICIONES \$6.50 each

Arroz con Pasas y Piñones **Rice with Raisins and Pine nuts**

Espinacas Salteadas, Sautéed Spinach

Patatas Alabardero **Country Fried Potatoes**

Pimientos del Piquillo **Piquillo Peppers**



District of Columbia Law Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."