

Tapas Friás

PULPO A LA VINAGRETA	\$4.50
Thinly sliced, marinated octopus	
CALAMARES RELLENOS	\$3.50
Squid stuffed with ground squid and pistachios, served in a tomato sauce	
PATATAS CON ALIOLI	\$1.95
Potato salad with garlic	
QUESO CON ALBACA	\$3.25
Fresh mozzarella, tomato and basil dressed with vinegar and oil	
POLLO EN ESCABECHE	\$3.25
Sauteed chicken marinated with garlic, bay leaf, paprika, and fresh herbs	
TORTILLA A LA GALLEGA	\$2.25
Omelet with sauteed potato, onion, chorizo, and pimento	
ENSALADA DE POLLO CON CURRI	\$3.50
Salad of chicken, celery, grapes, scallions, and hot pepper tossed with a curried mayonnaise	
MEJILLONES A LA VINAGRETA	\$3.50
Mussels marinated in a three pepper vinaigrette	
TERNERA ASADA	\$3.25
Cold roasted veal with raspberry vinaigrette and sun dried tomatoes	
SALPICON DE MARISCOS	\$4.50
Assorted seafood marinated with lemon, cilantro, and peppers	
PISTO MANCHEGO	\$2.50
Sauteed zucchini, peppers, olives, eggplant, onion, anchovy and garlic in a tomato sauce	
ACEITUNAS NEGRAS ALINADAS	\$2.25
Black olives marinated in olive oil with red onions and oregano	
JAMON SERRANO	\$3.25
Thinly sliced ham served with melon	
TARTA DE CABRALES	\$2.95
Spanish blue cheese and artichoke tart	
PEZ ESPADA A LA PLANCHA	\$4.95
Cold grilled swordfish with red onions and olives	
TRIGUEROS EN VINAGRILLO	\$3.50
Fresh asparagus with hard boiled eggs and vinaigrette	
ALCACHOFAS VASCAS	\$2.95
Marinated artichokes with balsamic vinegar	

15% Gratuity added to parties of 6 or more

Tapas Calientes

ALACACHOFAS SALTEADAS CON JAMON.....	\$3.95
Sauteed artichokes with cured ham and tomato	
PINCHO MORUNO.....	\$2.95
Chicken brochette with black bean sauce	
FIDEOS CON VEGETALES PRIMAVERA.....	\$2.95
Pasta with spring vegetables and ham in a cream sauce	
HUEVOS A LA GRANADINA.....	\$1.95
Egg coated with bechamel and bread crumbs, deep fried	
GAMBAS A LA PLANCHA.....	\$5.50
Grilled shrimp served with a garlic sauce	
CANGREJOS GRATINADOS.....	\$4.95
Gratin of crabmeat flavored with sherry	
MORCILLA Y CHORIZO.....	\$3.50
Grilled Spanish blood sausage and pork sausage	
QUESO DE CABRA AL HORNO.....	\$4.25
Baked goat cheese with tomato sauce and garlic bread	
CALAMARES A LA PARRILLA.....	\$2.95
Grilled squid with lemon, garlic, and olive oil	
HUEVOS A LA FLAMENCA.....	\$2.95
Baked egg with ham, chorizo, asparagus, and peas	
POLLO EN SALSA PICANTE.....	\$2.95
Baked chicken wings marinated in a spicy sauce	

Salads

ENSALADA MIXTA CON QUESO DE CABRA.....	\$2.95
Mixed green salad with goat cheese dressing and pine nuts.	
ENSALADA A LOS TRES GUSTOS.....	\$3.95
Mixed greens with papaya, avocado, red onion, and raspberry vinaigrette	

Soups

SOPA DE ALUBIAS NEGRAS.....	\$1.50
Black bean soup garnished with jalepeno sour cream	
GAZPACHO.....	\$1.50
Cold tomato soup	

Beverages

COFFEE OR TEA	\$1.00	SOFT DRINKS	\$1.25
ESPRESSO OR CAPPUCINO	\$1.75	LA CROIX	\$1.25
		MINERAL WATER	

Specialties From The Oven

Paella

PAELLA A LA VALENCIANA.....	\$7.95 per person*
Traditional paella with chicken, pork, lobster, shrimp, mussels, and clams.	
PAELLA DE MARISCOS.....	\$11.95 per person*
Seafood paella with lobster, shrimp, mussels, clams, scallops, and monkfish.	

Regional Specialties

	Raciones	y Entradas
CARNE CON SALSA DE MAIZ.....	\$4.95	\$ 9.50
Marinated skirt steak with a chili corn sauce		
TERNERA A LA PARRILLA.....	\$6.95	\$13.50
Grilled veal with papaya honey sauce		
CORDERO A LA PARRILLA.....	\$5.50	\$10.95
Grilled escalope of lamb marinated with garlic and paprika		
PECHUGA DE POLLO SALTEADA.....	\$3.95	\$ 7.50
Grilled breast of chicken with a three pepper sauce		
SALMON A LA PARRILLA.....	\$5.95	\$11.50
Grilled salmon with fresh tomato lobster vinaigrette		
CAZUELA DE MARISCOS.....	\$6.50	\$12.95
A Spanish stew of assorted seafood, baked in our wood burning oven		
VEGETALES A LA PARRILLA.....	\$3.95	\$ 7.50
Grilled vegetables with a balsamic vinaigrette		
PESCADO DEL DIA.....	MARKET PRICE	
Fresh fish selected daily		

Desserts

BAKED BANANA WITH CARAMEL	\$2.50
SPANISH STYLE PROFITEROLES	\$2.95
CHOCOLATE HAZELNUT CAKE	\$2.95
ICE CREAM \$2.50	SORBETE \$1.95
CARAMEL FLAN	\$2.50
FRESH TARTS MADE DAILY	\$2.95

*(Served for two or four)

There are times when quality will not meet our specifications
and an item on the menu will not be served.

Wines

SPARKLING WINES

101	N.V.	Sidra el Gaitero (Asturias).....	\$12.00 (Spanish Sparkling Cider)
102	N.V.	Vernier Blanc de Blanc/ Brut (Penedes).....	\$12.00
103	1983	Codorniu Brut Classico (Penedes).....	\$12.00
104	1982	Lembey Brut (Domecq).....	\$14.00
105	1981	Segura Viudas Brut (Penedes).....	\$14.00
106	N.V.	Paul Cheneau Blanc de Blanc/ Brut (Penedes).	\$16.00
107	1977	Codorniu Brut Natural (Penedes).....	\$18.00
108	N.V.	Korbel Natural (Sonoma).....	\$23.00
109	1983	Van der Kamp Brut Rose (Sonoma).....	\$25.00
110	1982	Piper Sonoma Brut (Sonoma).....	\$27.50

AMERICAN WHITES

111	1984	Hogue Cellars Chenin Blanc (Wash.).....	\$10.00
112	1984	Glen Ellen Chardonnay (Sonoma).....	\$10.50
113	1984	Kendall - Jackson "Chevriot" (Sonoma).....	\$12.00
114	1984	Jekel Johannisberg Riesling (Monterey).....	\$13.00
115	1985	Pine Ridge Chenin Blanc (Napa).....	\$15.00
116	1984	Flora Springs Sauvignon Blanc (Napa).....	\$17.00
117	1984	Navarro Gewurztraminer (Sonoma).....	\$18.00
118	1982	Franciscan Chardonnay (Napa).....	\$20.00
119	1984	Sonoma Cutrer Chardonnay "Russian River"....	\$22.00
120	1984	Pine Ridge Chardonnay "Oak Knoll" (Napa)....	\$27.00

SPANISH WHITES

121	1983	Perelada Blanco (Cataluna).....	\$ 9.00
122	1984	Marques de Caceres Blanco (Rioja).....	\$ 9.50
123	1984	Torres Vina Sol (Cataluna).....	\$ 9.75
124	1984	Faustino Blanco (Rioja).....	\$10.50
125	N.V.	Masia Chardonnay (Lerida).....	\$11.00
126	1982	C.V.N.E. Monopole Blanco (Rioja).....	\$12.50
127	1984	Torres Gran Vina Sol (Penedes).....	\$14.00
128	1978	Marques de Murrieta (Ygay).....	\$18.00
129	1982	Jean Leon Chardonnay (Penedes).....	\$22.00
130	1984	Grandeza Blanco (Rioja).....	\$10.00
131	1983	Marques de Grinon (Valladolid).....	\$13.50

SPANISH ROSE

132	1984	Marques de Caceres Rose (Rioja).....	\$12.00
133	N.V.	Brana Vieja Rose (Navarra).....	\$12.00

Wines

AMERICAN REDS

134	1982	Shaw's Napa Gamay Reserve (Napa).....	\$10.00
135	1981	Franciscan Merlot (Napa).....	\$14.00
136	1982	Beaulieu Vineyard Cabernet Sauvignon..... "Alexander Valley" (Napa)	\$16.00
137	1982	Edna Valley Pinot Noir (San Luis Obispo)....	\$17.00
138	1981	Silver Oak Cabernet Sauvignon..... "Alexander Valley" (Napa)	\$18.00

SPANISH REDS

139	1979	Perelada Tinto (Cataluna).....	\$ 9.00
140	1982	Masia Cabernet Sauvignon (Cataluna).....	\$10.00
141	1976	Principe Pio (Rioja).....	\$11.00
142	1981	Grandeza Tinto (Rioja).....	\$13.00
143	1982	Torres "Sangre de Toro" (Penedes).....	\$13.50
144	1976	Faustino Gran Reserva (Rioja).....	\$14.00
145	1975	C.V.N.E. "Contino" (Rioja).....	\$16.00
146	1980	Marques de Murrieta Tinto (Ygay).....	\$18.00
147	1980	Remelluri Labastida De Alava (Rioja).....	\$19.00
148	1973	Marques de Caceres Reserva (Rioja).....	\$20.00
149	1978	Vina Ardanza (Rioja).....	\$21.00
150	1975	C.V.N.E. "Vina Real" (Rioja).....	\$24.00
151	1978	Olarra Tinto "Cerro Anon" (Rioja).....	\$25.00
152	1982	Marques de Grinon Rueda (Valladolid).....	\$27.00
153	1970	Vina Tondonia Lopez Heredia (Rioja).....	\$32.00
154	1970	Marques de Caceres Reserva (Rioja).....	\$35.00
155	1978	Torres Black Label Reserva (Penedes).....	\$36.00
156	1970	C.V.N.E. "Imperial" (Rioja).....	\$45.00
157	1978	Vega Sicilia "Valbuena" (Valladolid).....	\$52.00
158	1965	Vega Sicilia "Unico" (Valladolid).....	\$85.00
159	1960	Vega Sicilia "Unico" (Valladolid).....	\$95.00

SANGRIA BA-BA-REEBA

	<u>Glass</u>	<u>Pitcher</u>
RED or WHITE	\$2.50	\$8.95
CHAMPAGNE SANGRIA	\$3.50	