

OF HORN
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ASSA



... And Who Is Juancho?
 A señor from Spain very fond of the pleasures of good eating and drinking, a connoisseur of the high Spanish Cuisine. He comes from an old family that has jealously passed their secret recipes from generation to generation. It is said that one of his ancestors came with Ponce De Leon in his Florida expedition. Juancho always dreamed about conquering the land of the fountain of youth, but this time with his fabulous dishes which traditionally have delighted many. Taste for yourself what he meant, and then you will . . .

"Experience the flavour of Spain"



Entremeses (Appetizers)

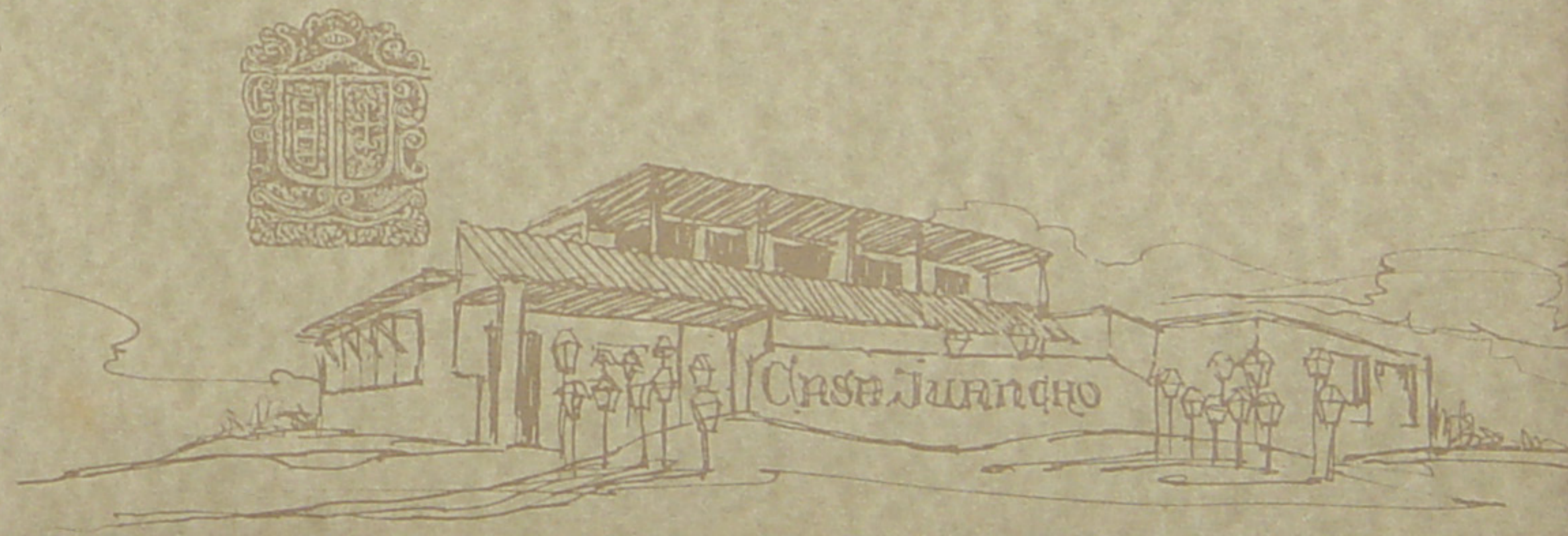
Ostras Frescas y/o Almejas Frescas (Fresh raw oysters and/or clams in their shells)	4.95	Caracoles Borgognese (Escargot Borgognese style)	5.95
Salmón Ahumado (Smoked salmon, onions, capers, boiled egg and parsley)	6.95	Almejas A La Marinera (Clams in a tomato and white wine sauce)	6.75
Cocktail De Langostinos (Shrimp cocktail on ice)	5.75	Ancas De Rana Al Ajillo (Frog legs in garlic sauce)	8.95
Salpicón De Mariscos (Mixed seafood vinaigrette)	6.25	Angulas De Aguinaga Bilbaina (Brood of eels in a spicy garlic sauce)	15.75
Camarones Al Ajillo (Shrimp in hot garlic sauce)	6.95		

Sopas y Consomés (Soups)

Consomé Al Jerez (Oxtail consomme with dry sherry)	2.25	Sopa De Mariscos Al Hinojo (Mixed seafood and fish soup with fresh fennel)	4.50
Sopa De Ajo Castellana (Garlic soup Castillian style)	3.25	Crema De Langosta Mesón (Lobster bisque)	3.75
Sopa De Cebolla (French onion soup)	2.95	Gaspacho Andaluz (Cold vegetable soup)	2.95
Caldo Gallego (Galician soup of white beans, spinach, potatoes and spanish ham)	3.25		

Ensaladas (Salads)

Ensalada Mixta (Mixed green salad, onions, watercress, radish, asparagus and carrots)	3.25	Ensalada de Espárragos De Aranjuez (Asparagus salad)	3.95
Ensalada De Palmitos (Brazilian hearts of palm)	3.75	Ensalada César (Ceasar's salad)	3.75
		Corazón De Lechuga Con Roquefort (Heart of lettuce with roquefort dressing)	3.50



Pescados Y Mariscos
(Fish and Shellfish)

Patas De Cangrejo De Alaska
(Alaskan King crab legs with butter or mustard sauce) 16.95

Muelas De Cangrejo Moro De Florida
(Fresh Florida stone crab in season butter or mustard sauce) 17.95

Langosta De Florida A La Plancha
(Grilled Florida lobster) 16.95

Langosta De Maine A La Plancha
(Live 2 lb. Maine lobster grilled with butter) 14.95 (p/pound)

Langostinos Al Vega Sicilia
(Jumbo shrimp sauteed in shallots, butter and covered in a creamy white wine sauce) 14.95

Salmon Grillet, Salsa Holandesa
(Grilled steak of fresh European salmon) 18.75

Lenguado Picasso
(Dover sole with tropical fruits, in a rum and butter sauce) 15.75

Cazuela De Pargo En Salsa Verde
(Red snapper filet, clams and shrimp in a creamy garlic sauce with fine herbs and white wine) 15.75

Rodaballo A La Gallega ó A La Plancha
(Fresh turbot from Europe in a sauce of onions, garlic and spanish paprika) 17.95

Parrillada De Mariscos
(Assorted seafood and fish grilled in a light garlic sauce) 19.95

Bacalao A La Vizcaina
(Codfish sauteed in a garlic and spanish pimiento, tomato sauce) 12.95

Filet De Pargo "Casa Juanchio"
(Red snapper meuniere, topped with a sauce of mushrooms, shrimp and spanish ham) 13.95

Rueda De Mero Con Almejas
(Fresh grouper steak with clams, aromatic herbs and white wine, in a tomato sauce) 14.25

Churnasco De Mero Mesón
(Grilled grouper filet center cut with spanish ham, mushrooms and garlic sauce) 14.95

Zarzuela De Mariscos Catalana
(Assorted seafood casserole in a marinera sauce) 15.95

Merluza A La Koskera
(Fresh European hake sauteed with clams, shrimp, mussels and eggs in a creamy garlic sauce) 16.95

Arroces (Minimo 2 Personas. Tiempo de espera 35 minutos)

(Rice) (Minimum Two Persons. Please allow 35 minutes)

Paella Valenciana 13.75
(Spanish style rice with chicken and seafood) (p/pers)

Paella Marinera 13.75
(Spanish style rice with seafood and fish) (p/pers)

Arroz Caldoso 13.75
(Spanish style rice with rabbit and seafood, presented in traditional clay pot) (p/pers)

Fidehvia Gandense 13.75
(Vermicelli pasta, instead of rice, with seafood) (p/pers)

Entradas De Carnes Y Aves
(Meat and Poultry entrees)

Pato "Casa Juanchio" 12.95
(Long Island roast duck with kiwi sauce)

Faisán A Las Uvas 15.75
(Pheasant in a creamy sauce of grapes and brandy)

Gallinita De Maryland Isabel La Católica 11.50
(Cornish hen with butter, almonds and raisins in a creamy sherry sauce)

Conejo Al Jerez 13.75
(Rabbit cured in a rich sherry sauce)

Cordero Sepúlveda 12.95
(Roast lamb Castilian style with garlic, aromatic herbs and a touch of sherry)

Cochinillo Segoviana 11.95
(Roast suckling pig)

Escalopa De Ternera Madrileña 13.75
(Veal escalope stuffed with cheese and spanish ham cooked in a creamy brandy sauce)

Medallones De Solomillo Tropical 13.50
(Twin tenderloin steak in a shallot, pineapple and butter sauce with port wine)

Filet Mignon Con Champignones 13.95
(Filet mignon steak with a mushroom sauce)

Steak Pimienta 17.95
(Pepper steak of filet -an original recipe with madagascar pepper and cognac)

Steak Tártara 19.95
(Original recipe prepared at table side)

Parrillas De Carne
Grilled Meats

Pollo A La Parrilla 8.95
(Grilled boneless chicken)

Conejo A La Parrilla 13.75
(Grilled boneless rabbit)

Chuletas De Cordero 14.95
(Grilled baby lamb chops)

Chuletas De Cerdo A La Mirza 8.95
(Pork chops with baked apple)

Entrecote De Vaca 12.95
(New York sirloin steak)

Chuletón De Ternera 15.75
(Grilled veal chop, large portion)

Pallarda De Ternera 12.95
(Grilled veal filet, very thin)

Mar Y Tierra "Casa Juanchio" 14.95
(Veal chop and two large shrimps)

Centro De Solomillo 17.95
(Grilled center cut filet of tenderloin)

Parrillada Mesón 16.50
(Grilled tenderloin, pork chop, sausage and baby lamb chop)



CASA JUANCHIO



Quesos
(Cheese selection)

Manchego (Spanish goat cheese)	5.75
Camembert	4.50
Gruyere	4.50
Roquefort	4.95
Brie	4.50



Postres
(Desserts)

Leche Frita (Fried milk custard)	2.95
Torrijas (Slices of bread fried with milk, eggs, and white wine)	2.95
Natilla Al Licor (Custard with anisette)	2.95
Crema Catalana (Custard flambee with heavy caramel syrup)	2.95

Torta Helada "Casa Juanchito" (Ice cake "Casa Juanchito")	2.95
Flan De Caramelo (Cream Caramel)	2.95
Helados Variados (Assorted ice creams)	2.95
Pasteleria De La Casa (Homemade pastries)	2.95

Cafés
(Coffee)

Café "Casa Juanchito" (American coffee with liquor and...)	3.75
Capuchino	1.95
Expreso	0.95
Café Americano (American coffee)	0.95

Pan Campesino y Pasteles hecho en la casa.
(All Pastries and Bread are home baked on the premises)

Our endeavor is to provide you with the finest cuisine and service. If there was anything that did not meet your expectations, please let us know. It has been our privilege to have you as our guest and we look forward to seeing you again.

Thank you.

