

2023

El International, Menu, Date unknown

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EL INTERNACIONAL



TAPAS

TORTILLA DE PATATAS	Cold Spanish Omlette	4.00
TORTILLA DE BANDERA	Cold Flag Omlette	6.00
PULPO VINAGRETA	Octopus in Vinagrette	6.00
CEVICHE	Marinated Bay Scallops and Spices	3.50
FUET	Dry Catalan Sausage	3.50
QUESO MANCHEGO	Cheese from La Mancha	5.00
ESQUEIXADA DE BACALAO	Raw Salt Cod and Fresh Tomatoes	3.75
SARDINAS EN ESCABECHE	Marinated Sardines	6.00
ESPARRAGOS CON JAMON	Asparagus with Ham	4.00
PATATAS BRAVAS	Hot Spanish Potatoes	4.00
CHAMPIONONES A LA PLANCHA	Grilled Mushrooms	5.00
CHORIZO AL DIABLO	Hot Spanish Sausage	16.00
ANGULAS DE AGUINAGA	Baby Eels in Hot Sauce	8.00
VIEIRAS BILBAINA	Bay Scallops in Hot Sauce	9.00
BROCHETAS DE MARISCOS	Seafood Brochettes	5.00
BRANDADA DE BACALAO	Seafood Mousse	7.50
CALAMARES ROMANA	Fried Squid	7.50
CALAMARES MARINERA	Squid Marinara	8.00
CALAMARES A LA PLANCHA	Grilled Squid	9.00
GAMBAS AJILLO	Shrimp in Garlic Sauce	9.00
GAMBAS PLANCHA	Grilled Shrimp	9.50
CIGALAS PARRILLA	Grilled Prawns	6.00
BACALAO SANFAINA	Cod Fish Eggplant and Peppers	6.00
SALPICON DE MARISCOS	Seafood Salad	5.00
BUTIFARRA AMB MONGETES	Catalan Sausage with White Beans	5.00
POLLO AL AJILLO	Peasant Chicken in Garlic Sauce	

CODORNICES A LA BRASA	9.50
<i>Quail Broiled with Thyme</i>	
PAN CON TOMATE	2.00
<i>Bread with Tomato and Olive Oil</i>	6.00
PAN CON TOMATE Y JAMON	9.00
<i>Bread with Tomato and Cured Ham</i>	
PEPITO DE SOLOMILLO	7.00
<i>Hot Filet Mignon Sandwich</i>	
PEPITO DE LOMO	
<i>Hot Pork Sandwich</i>	

CARTA

PAELLA VALENCIANA	18.00
<i>Rice Specialty of Valencia</i>	
<i>Allow 20 Minutes For Preparation</i>	
ZARZUELA	18.00
<i>Fresh Seafood in Catalan Sauce</i>	
PICANTONES A LA BRASA	10.00
<i>Grilled Cornish Hen</i>	
PICANTONES CATALANA	14.00
<i>Cornish Hen Catalan Style</i>	
SOLOMILLO DE LA CASA	17.00
<i>Filet Mignon</i>	
LANGOSTAS COSTA BRAVA	18.00
<i>Broiled Twin Lobster Tails</i>	
<i>with Sauce de Costa Brava</i>	
POTAJE DEL DIA	6.00
<i>Soup of the Day</i>	
ENSALADA CATALANA	4.50
<i>Mixed Catalan Salad</i>	
ENSALADA DE ENDIBIAS	6.00
<i>Endives Salad</i>	
LEGUMBRES	
SANFAINA	3.00
<i>Eggplant & Peppers</i>	
ARROZ BLANCO SALTEADO	2.00
<i>White Rice</i>	
ESPINACAS A LA CATALANA	4.00
<i>Spinach Catalan Style</i>	

HOUSE DRINKS

SANGRIA
INTERNATIONAL
BLUE MARGARITA
SEA BREEZE

PITCHER/14.00
PORRÓN/24.00
GLASS/4.50
PORRÓN/24.00
GLASS/4.50

DESSERTS

CREMA CATALANA
Caramel Custard 4.00
DELICIAS DE LIMON
Lemon Fantasy 3.00
MOUSSE DE CHOCOLATE
DORADA Gilded Chocolate Mousse 4.50
BRAZO DE GITANO DE
CHOCOLATE Gypsy's Arm 3.75
HELADO DE TURRON
DE JIJONA Home Made Turron Ice Cream 4.50
SORBETE DE MANGO Y COCO
Mango Coconut and Sherbet 4.50

COFFEE

ESPRESSO, CAFE CON
LECHE, CORTADO 1.75
CAFE SOL Y SOMBRA 2.50
CARAJILLO 5.00
CREMAT FLAMBE-For Two 14.00

PRIVATE PARTY ROOMS AVAILABLE

