

Soups

Cup \$4 / Bowl \$7

Gazpacho

Chilled Tomato Soup

Sopa de Patata

Potato Soup

Creamy potato soup garnished with chopped bacon, cheddar cheese & green onion.

Sopa del Pescado

Fish Soup

Fresh fish & shellfish in saffron broth.

Salads

Dressings: Manchego y Peppercorn, Raspberry Sherry Vinaigrette, Avocado Vinaigrette, Cabrales Bleu Cheese, & Cesar

Ensalada Cabrales

\$8

Cabrales Salad

Fresh salad mix & toasted pine nuts tossed in creamy Cabrales blue cheese dressing. Garnished with grape tomatoes & Spanish olives.

Ensalada con Pollo Asado

\$9

Grilled Chicken Salad

Grilled, marinated chicken breast, fresh salad mix, toasted pumpkin seeds, Garroxta cheese, grape tomatoes, avocado vinaigrette, green onion & cilantro.

Ensalada de Gambas Piri Piri

\$9

Piri Piri Shrimp Salad

Gulf shrimp marinated in piri piri hot sauce & sauteed in olive oil. Served atop a bed of fresh salad mix & Texas pecans. Tossed in raspberry sherry vinaigrette & garnished with grape tomatoes & green onion.

Entrees

Paella con Mariscos

\$12

Seafood Paella

Shrimp, crawfish, oysters & clams with smoked sausage in saffron rice.

Pasta con Mariscos

\$12

Shrimp Pasta

Angel hair pasta tossed with shrimp, crawfish, oysters, clams & sun-dried tomatoes in a creamy white wine garlic butter sauce. Garnished with parsley & shaved Manchego cheese.

Cochinillo Segovia

\$10

Roast Suckling Pig

Fresh, locally raised suckling pig roasted whole. Served with garlic mashed potatoes & fresh vegetables.

Bistec

Steaks

USDA choice, dry-aged, certified Angus beef. Served with seared mashed potato pancakes & fresh vegetables.

12oz Ribeye \$18
14oz NY Strip \$20

Paella con Pollo y Salchichas

\$7

Chicken Paella

Smoked sausage & chicken in saffron rice.

Pasta a la Parilla

\$10

Pasta a la Parilla

Grilled marinated zucchini, squash, portobella mushroom & peppers served on angel hair pasta with garlic butter sauce. Garnished with parsley & shaved Manchego cheese.

Lomo Ahumado

\$8

Lomo Ahumado

Berkshire pork loin rubbed with fresh cracked coriander, sea salt & peppercorns. Slow smoked over hardwood & served with garlic mashed potatoes, fresh vegetables & smoked paprika horseradish marmalade.

Pechuga a la Piri Piri

\$9

Piri Piri Chicken

Bone-in chicken breast marinated in piri piri chile sauce & charbroiled. Served with rice pilaf & fresh vegetables.

Paella Vegeteriano

\$7

Vegetarian Paella

Wild mushrooms with roasted onions, asparagus & piquillo pepper in saffron rice.

Estofado de Buey a la Catalan

\$8

Catalan Beef Stew

Rich, fragrant beef stew from Catalonia. Beef, carrots, potatoes, sherry, mace & smoked paprika with a touch of chocolate & cinnamon.

Gambas al Piri Piri

\$12

Piri Piri shrimp

Fresh gulf shrimp marinated in piri piri chile sauce & sautéed in garlic & olive oil. Served with rice pilaf & fresh vegetables.

Escalfado Salmón

\$12

Poached Salmon

Fresh Atlantic salmon filet seasoned with sea salt, cracked pepper & fresh herbs. Seared in olive oil then poached in vegetable broth & garnished with lemon & lime. Served with garlic mashed potatoes & fresh vegetables.