

## Soups

Cup \$4 / Bowl \$7

### Gazpacho

#### Chilled Tomato Soup

Made with heirloom tomatoes, cucumber, red & yellow peppers, garlic, red wine vinegar & extra virgin olive oil

### Sopa de Patata

#### Potato Soup

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

## Salads

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

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.

Paella con Pollo y Salchichas \$7

#### Chicken Paella

Smoked sausage & chicken in saffron rice.

Paella Vegeteriano \$7

#### Vegetarian Paella

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

Chuleta de Puerco \$14

#### Bone-in Pork Chop

Fresh locally raised, bone-in pork chop centercut. Served with garlic mashed potatoes & fresh vegetables.

### Bistec

#### Steaks

USDA choice, dry-aged, certified Angus beef. Served with garlic mashed potatoes & fresh vegetables.

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

Cochinillo Segovia \$10

#### Roast Suckling Pig

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

Pasta a la Parrilla \$10

#### Grilled Vegetable Pasta

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

Lomo Ahumado \$9

#### Smoked Pork Loin

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

#### Spicy Marinated Chicken

One half fresh chicken marinated in piri piri chile sauce & spit roasted. Served with rice pilaf & fresh vegetables.

Pasta con Mariscos \$12

#### Seafood Pasta

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

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 rice pilaf & fresh vegetables.