

Daily Specials

\$6 Everyday

Monday Special - Pasta & meatballs in red sauce.

Tuesday Special - 7 chile braise... Beef chuck stewed in a spicy 7 chile broth with potatoes & carrots. Served over rice pilaf.

Wednesday Special - Cassoulet... Smoked sausages in white bean stew.

Thursday Special - Chicken & sausage gumbo with white rice.

Friday Special - Pescado y fritas... Fried cod with fries & dill caper tartar sauce.

Lunch

Soups

Cup \$4 / Bowl \$7

Gaspacho

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.

Bocadillos

Sandwiches served with a pickle spear & your choice of root vegetable chips, a cup of white beans or fries.

Lomo Ahumado \$8

Smoked Pork Loin

Smoked Berkshire pork loin rubbed with coriander, sea salt & peppercorns. Topped with roasted piquillo peppers, Serrano ham, Tetilla cheese & roasted garlic allioli on pressed bolillo bread.

Hamburguesa \$7

Hamburger

Ground chuck burger charbroiled to order & topped with grilled onions & aged cheddar cheese. Served on toasted sourdough bun with lettuce & tomato.

*Verduras a la Parrilla \$8

*Grilled Vegetables

Fresh zucchini, yellow squash, portobella mushroom, poblano & piquillo peppers marinated & charbroiled. Topped with Idiazabal cheese & pressed between bolillo bread.

Ostras Fritas Picantes \$10

Spicy Fried Oysters

Fresh Gulf oysters dusted in spicy smoked hot paprika seasoned cracker crumbs & flash fried in canola oil. Served on toasted bolillo bread with dill caper tartar sauce, leaf lettuce & sliced tomato.

Pechuga con Espinaca \$8

Chicken & Spinach

7 ounce chicken breast marinated & charbroiled. Topped with sliced tomato, artichoke creamed spinach, bacon & Manchego cheese then pressed between bolillo bread.

Entrées

Paella con Mariscos \$12

Seafood Paella

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

Paella con Pollo y Satechichas \$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 Puerca \$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.