

## Daily Specials

\$6 Everyday

**Monday Special** - One quarter Rotisserie roasted chicken with rice pilaf & fresh vegetables.

**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.

## 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

*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 7-ounce 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.

*\*Verduras a la Parrilla* \$8

### \*Verduras a la Parrilla

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

*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.

*Hamburguesa* \$7

### Hamburger

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

*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.

## Entrees

Served with...

*Paella con Mariscos* \$12

### Seafood Paella

Shrimp, crawfish, oysters & clams with smoked sausage.

*Paella con Pollo* \$7

### Chicken Paella

Smoked sausage & chicken.

*Paella Vegeteriano* \$7

### Vegetarian Paella

Wild mushrooms with roasted onions, asparagus & piquillo pepper.

*Pasta con Mariscos* \$12

### Shrimp Pasta

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

*Verduras Parrillas con Pasta* \$10

### Pasta a la Parrilla

Grilled marinated zucchini, squash, portobella mushroom & peppers served on angel hair pasta with 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 chuck, carrots, potatoes, sherry, mace & smoked paprika with a touch of chocolate & cinnamon.

*Cochinitillo Segovia* \$10

### Roasted Suckling Pig

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

*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.

*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.

*Bistec*

### Steaks

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

*Pechuga a la Piri Piri* \$9

### Piri Piri Chicken

9 oz boneless skinless chicken breast marinated in piri piri chile sauce & charbroiled. 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.

12oz Ribeye \$18

14oz NY Strip \$20