

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.

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.

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.

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.

Paella Vegeteriano \$7

Vegetarian Paella

Wild mushrooms with roasted onions, asparagus & piquillo pepper.

Cochinillo 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.

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.

Bistec

Steaks

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

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

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.

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.

Poached Salmon \$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.