

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

Gaspacho

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

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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.

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.

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.

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.

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.