

# Seafood Dinner Menu

## *Aperitivos* *Appetizers*

### **Antipasto Español 15.50**

Spanish Antipasto, Serrano Ham and Cheese

### **Gambas al Ajillo, Nuestra Especialidad 14.50**

Shrimp in Garlic, Our Specialty

### **Mariscos a la Vinagreta 17.25**

Cold Seafood Salad Vinaigrette

### **Camarones Jumbo 17.95**

Jumbo Shrimp Cocktail

### **Champiñones a la Española 12.95**

Mushrooms Spanish Style

### **Calamares a la Madrileña 12.95**

Fried Calamari

### **Almejas Casino 12.95**

Clams Casino

### **Almejas Marinera 12.95**

Clams Marinera

### **Almejas en Salsa Verde 12.95**

Clams in Green Sauce

### **Chorizos a la Plancha 12.95**

Sausage Spanish Style

### **Mejillones a la Marinera 12.95**

Mussels Marinera

### **Quesos Españoles 15.50**

Spanish Cheeses

### **Pasteles de Cangrejo 16.50**

Maryland Crab Cakes

### **Vieiras Don Pepe 19.95**

Scallops, Stuffed with Shrimp and Crabmeat

### **Pulpo a la Gallega 19.95**

Octopus with Paprika and Olive Oil

**PLATO EXTRA ~ EXTRA PLATE**  
**6.00**

## *Ensaladas y Sopas* *Salads and Soups*

### **Ensalada 5.95**

Garden Salad

### **Queso Fresco con Tomate 11.25**

Fresh Mozzarella with Tomatoes

### **Sopa del Día 6.50**

Soup of the Day

### **Sopa de Ajo 6.50**

Garlic Soup

### **Gazpacho a la Andaluza 6.50**

Cold Vegetable and Tomato Soup

## *Mariscos* *Shellfish*

### **\*Paella a la Valenciana 31.50**

Shellfish, Chicken, Spanish Sausage  
in Saffron Rice

### **\*Paella Marinera 31.50**

All Types of Shellfish in Saffron Rice

### **Paella de Vegetales 17.75**

Vegetarian Paella in Saffron Rice

### **\*Mariscada Don Pepe 31.50**

A Shellfish Casserole in Tomato Sauce

### **\*Mariscada en Salsa Verde 31.50**

A Shellfish Casserole in Green Sauce

### **Langosta al Horno**

Twin Lobster Stuffed with Crabmeat,  
Shrimps and Scallops

**Market Price**

### **Langosta**

Daily Lobster Specials

**Market Price**

**\*SATURDAY – Minimum Two Orders**

## Mariscos y Pescados Shellfish and Fish

Langosta – Lobster Specials 2-6 lbs.  
Market Price

**Camarones Salsa de Ajo 25.95**  
Shrimp, Garlic Sauce

**Camarones Provenzal 26.95**  
Shrimp cooked with Tomato, Garlic,  
Wine and Parsley

**Camarones en Salsa Verde 25.95**  
Shrimp in Green Sauce and Parsley

**Camarones Enchilados 26.95**  
Shrimp in Hot Tomato, Pepper and  
Onion Sauce

**Pargo Entero o Filete 28.95**  
Baked Red Snapper, Whole Fish or Filet

**Robalo Entero o Filete 28.95**  
Baked Branzino, Whole Fish or Filet

**Salmon 25.95**  
Grilled Salmon

**Bacalao al Horno 26.95**  
Broiled Cod Fish Salted

**Sea Bass de Chile a la Parilla 39.50**  
Grilled Chilean Sea Bass



## Side Dishes

**Pasta 7.95**

**Broccoli Rabe 7.95**

**Kale or Spinach 7.95**

## Carnes Meats

**Solomillo a la Sevillana 39.50**  
Broiled Filet Mignon

**Costilla de Lomo 39.50**  
Broiled Sirloin Steak served with  
our Chef's Special Sauce

**Costilla de Res 30.50**  
Broiled Queen Size Sirloin Steak  
served with our Chef's Special Sauce

**Mar y Tierra 40.50**  
Surf and Turf

**Chuletas de Ternera Sevillana 35.50**  
Veal Chops in a Brandy  
and Mushroom Sauce

**Ternera a la Coruñesa 26.50**  
Veal Cutlets Prepared in a Sherry,  
Brandy and Mushroom Sauce

**Ternera a la Vasca 26.50**  
Egg-Breaded Veal Cutlets in Tomato,  
Mushroom and Wine

**Ternera a la Madrileña 26.50**  
Breaded Veal Cutlets in Lemon  
and Wine Sauce

**Pollo al Ajillo 22.95**  
Garlic Chicken on the Bone

**Filete de Pollo a la Vasca 22.95**  
Egg-Breaded Boneless Chicken in  
Tomato and Wine

**Chuletas de Cerdo Arriero 22.95**  
Pork Chops in Garlic Sauce

## Children's Menu

**Pasta 7.95**

**Chicken Fingers 8.95**

**New York Shell Steak 17.50**