

St. Valentine's Day Special

FEBRUARY 14, 2010

CARNES / MEATS

- Carne a la Parrilla** \$7
Grilled NY Steak with Cabrales Sauce
- Grilled Lamb Chop** \$8
with Honey Rosemary Sauce
- Pollo a la Parrilla**..... \$7
Grilled Chicken with Olives & Mushrooms
- Chorizo** \$6
Sautéed Spanish Sausage with Garlic, Piquillo Peppers,
Tomato and Red Wine
- Croquetas de Pollo y Jamon**..... \$5
Béchamel Fritters with Chicken & Serrano Ham

MARISCOS / SEAFOOD

- Oyster on the Half Shell** \$2
With Lemon and Shallots Dressing
- Gambas al Ajillo**..... \$8
Sautéed Shrimp in Extra Virgin Olive Oil
and Fresh Garlic
- Vieiras y Portabelo** \$8
Pan Seared Scallops on top of Grilled Portobello
Mushroom with Roasted Garlic and Basil oil
- Trout** \$8
Pan Seared Trout with Roasted Garlic

SOUP

- Lobster Soup** \$6

DESSERTS

- Flan de Naranja** \$6
- Chocolate Cake**..... \$6

SELECCIÓN DE VEGETALES / VEGETABLE DISHES

- Stuffed Piquillo Pepper** \$7
with Goat Cheese, Mushroom, Spinach and Tomato Sauce
- Espinacas con Naranjas** \$5
Sautéed Fresh Spinach with Shallots, Oranges, Toasted
Almonds & Raisins
- Portabelo a la Parrilla**..... \$7
Grilled Portobello Mushrooms Topped with Goat Cheese
& Basil Oil
- Papas Fritas**..... \$5
Deep Fried Potatoes with Spicy Alioli & Tomato Sauce
- Hongos Salteados con Sherry** \$5
Sautéed Mushrooms with Shallots, Garlic & Sherry Wine
- Tortilla Española** \$5
Spanish Omelet with Caramelized Onions & Potatoes
- Vegetales Salteados** \$4
with Chorizo \$6
Sautéed Vegetables & Chorizo with Tomato Concasse &
Red Wine

SALADS

- Smoked Salmon** \$6
On Toasted Bread with Cream Cheese or with Tomato
Sauce
- Endivias Rellenas**..... \$6
Stuffed Endives with Oranges, Toasted Almonds, Goat
Cheese and Roasted Garlic-Balsamic Dressing
- Melon Salad** \$6
Melon, Serrano Ham, Mixed Field Greens and Balsamic
Dressing
- Spinach Salad**..... \$7
Spinach Salad with Oranges, Toasted Almonds, Red
Onions, Goat Cheese & Sherry Dressing