

ENTRES AND PAELLAS

Pollo al Horno.....\$14.95
Baked Chicken Breast & Thigh with Spinach,
Vegetables-Rice and Demi Red Wine Sauce

Fajitas:

With Chicken or Beef.....\$15.95

With Shrimp.....\$19.95

Combination.....\$17.95

Served on a Bed of Onions, Tomatoes, Bell
Peppers and Cilantro with Sour Cream
Pico de Gallo, Guacamole, Rice,
Black Beans and Flour Tortilla on the Side

Quesadillas:

With Mozzarella Cheese.....\$6.25

With Chicken or Beef.....\$8.95

With Shrimp.....\$10.25

Grilled Stuff Flour Tortilla with Onions
and Tomatoes; Served with Guacamole,
Sour Cream and Pico de Gallo on the side

Carne a la parilla.....\$16.95

Grilled Strip Steak; Served with Mashed
Potatoes, Vegetables and Rosemary-Red
Wine Sauce

Mar y Tierra.....\$18.95

Grilled Strip Steak and Shrimp; Served with
Cheddar Mashed Potatoes, Vegetables and
Rosemary-Red Wine Sauce

Lomo Salteado a la Peruana.....\$16.25
Sautéed Beef Strips with Onions, Green Peppers,
Tomatoes and Fries; Served with Yellow Rice

Lomo de Puerco con Piña.....\$15.25
Pan Seared Pork Loin with Brandy-Pineapple
Sauce; Served with Yellow Rice

Zarzuela de Mariscos.....\$18.95
Festive Combination of Fresh Seafood Clam,
Mussel, Shrimp, Scallop and Tilapia with
Potatoes and Tomato Sauce

Vieras al Sarten.....\$18.95
Pan Seared Scallops with Creamy Green Pea,
Risotto, Rice and Lobster Sauce

Salmón a la Parilla.....\$17.95
Grilled Salmon Steak with Vegetables, Rice &
Tequila-Saffron & Cream-Butter Sauce

Trucha Rellena.....\$18.95
Stuffed Trout with Spinach, Serrano Ham and
Mushrooms; Served with Vegetables

Tilapia y Camarones.....\$16.95
Pan Seared Tilapia and Shrimps
With Rice, Vegetables & Demi-Red
Wine Butter Sauce

Please allow about 35 minutes or more to cook

Paella Serves 2 to 3 People

Paella de Vegetales.....\$27.95

Con Pollo.....\$30.95

Simmering Saffron Rice with Chicken and Vegetables

Paella Valenciana.....\$35.95

Simmering Saffron Rice with Shrimp, Mussels, Squid, Clams,
Chicken and Fish, Topped with Green Peas & Piquillo Peppers

Paella Marinera.....\$37.95

Simmering Saffron Rice with Shrimp, Scallops, Clams
Squid, Mussels and Fish, Topped with Green Peas
and Piquillo Peppers