

## TAPAS/ APPETIZERS

<b>Gambas al Ajillo</b> .....	<b>\$7.95</b>
Sautéed Shrimp in Extra Virgin Olive Oil, Fresh Garlic and Brandy	
<b>Gambas con Chorizo</b> .....	<b>\$7.95</b>
Sautéed Shrimp and Spanish Sausage with Tomato Concasse and Thyme	
<b>Chorizo Fundido</b> .....	<b>\$6.75</b>
Sautéed Spanish Sausage Topped with Melted Manchego Cheese	
<b>Calamares Fritos</b> .....	<b>\$7.25</b>
Deep Fried Calamari in Our Guardado's Special Recipe Tomato Alioli	
<b>Mejillones a la Romana</b> .....	<b>\$7.95</b>
Fresh Steamed Mussels with Basil, Tomatoes, Garlic, Shallots and Butter White Wine	
<b>Croquetas Españolas</b> .....	<b>\$5.95</b>
Béchamel Fritters with Chicken and Serrano Ham	
<b>Portabelo a la Parilla</b> .....	<b>\$7.50</b>
Grilled Portabella Mushroom Topped With Goat Cheese and Basil Oil	
<b>Hongos Salteados con Vino de Jerez</b> .....	<b>\$5.75</b>
Sautéed Mushrooms with Shallots, Garlic And Sherry Wine Sauce	
<b>Espinacas con Naranjas</b> .....	<b>\$5.95</b>
Sautéed Fresh Spinach with Shallots, Oranges, Pine Nuts and Raisins	
<b>Pimientos del Piquillo</b> .....	<b>\$7.25</b>
Red Peppers Stuffed with Goat Cheese, Mushrooms, Spinach with Tomato Sauce	
<b>Papas Fritas</b> .....	<b>\$5.50</b>
Deep Fry Spanish Style Potatoes with Spicy Alioli and Tomato Sauce	
<b>Tortilla Española</b> .....	<b>\$5.75</b>
Spanish Omelet with Caramelized Onions and Potatoes (Cook to Order)	
<b>Pinchitos</b> .....	<b>\$5.95</b>
Grilled Spanish Pork Sausage with Spanish Garlic Mashed Potato	

<b>Vegetales</b> .....	<b>\$4.25</b>
<b>Vegetales con Chorizo</b> .....	<b>\$6.50</b>
Sautéed Vegetables and Sausage with Tomato Concasse and Red Wine	
<b>Pollo a la Parilla</b> .....	<b>\$6.25</b>
Grilled Chicken Thigh with Olives and Mushroom Sauce	
<b>Filete de Res</b> .....	<b>\$11.75</b>
Grilled Filet Mignon with Demi-Reduction-Red-Wine-Mushrooms Sauce	
<b>Carne a la Parrilla</b> .....	<b>\$8.25</b>
Grilled NY Steak with Cabrales Sauce	
<b>Lomo de Puerco</b> .....	<b>\$5.95</b>
Pan Seared Pork Loin with Brandy Pineapple Sauce	
<b>Tortilla con Chorizo</b> .....	<b>\$6.95</b>
Spanish Omelet with Caramelized Onions, Spanish Sausage and Sautéed Mushrooms (Cook to Order)	
<b>Platano con Queso</b> .....	<b>\$5.95</b>
<b>Platano con Pollo o Carne</b> .....	<b>\$8.25</b>
Deep Fried Stuffed Ripe Plantain with Choice of Beef or Chicken Topped with Mozzarella Cheese	
<b>Pupusas (Queso o Revuelta)</b> .....	<b>\$2.00</b>
One of the Most Popular Snacks in El Salvador Served with Pickle Cabbage	
<b>Salmón</b> .....	<b>\$7.95</b>
Pan Seared Salmon with Olives, Capers and Caramelized Onions	
<b>Vieiras</b> .....	<b>\$8.25</b>
Pan Seared Scallop with Sautéed Endives and Lobster Sauce	
<b>Tilapia</b> .....	<b>\$7.50</b>
Pan Seared Tilapia with Demi-Red wine-Butter Sauce	
<b>Pulpo a la Gallega</b> .....	<b>\$7.25</b>
Hot Octopus with Paprika and Roasted Garlic	