



718 423 0100



Empanadillas (carne o queso) 2.95

Escargot a la Bourgoune 10.95
Escargot in a light garlic sauce

Jamon Serrano y Queso Manchego 13.50
Cured Spanish Ham & Manchego Cheese

Cocktail de Camarones 9.95
Shrimp Cocktail

Gambas en Salsa Blanca 10.75
Shrimps in Green Parsley Sauce

Gambas en Salsa Verde 10.75
Shrimps in Green Parsley Sauce

Gambas al Ajillo 10.75
Shrimps in Garlic Sauce

Aguacate Relleno de Marisco 12.95
Avocado stuffed with seafood

Chorizos 8.95
Spanish Sausages

Chipirones a la Plancha 13.95
Baby Grilled Calamari, Light Garlic Sauce

Mejillones en Salsa Verde 9.95
Mussels in Green Parsley Sauce

Almejas en Salsa Verde 10.95
Clams in Green Parsley Sauce



Croquetas 9.95

Mejillones Vinagreta 8.75

Alcachofas a la Viniagreta 8.95
Artichoke Hearts with Vinaigrette

Setas Rellenos con Chorizo 10.95
Stuffed Mushrooms with chorizo & 3 Cheeses

Bananas Fritas 7.95

Calamari Frito 12.95

Patatas Españolas 4.95
Spanish Fries / Chips

SOPAS – SOUPS

Sopa de Alubias 7.95
(blackbean soup)

Sopa de Cebolla Gratinada 7.50
(Onion Soup Gratinée)

Sopa de Ajo (garlic) 7.95

Gaspacho Andaluz 7.50

Caldo Gallego 7.75

Bisque de Langosta 8.95

ENSALADAS

Cesar Salad 7.95

Ensalada Mixta 7.95

Tomato & Onions 6.25

Tomato & Fresh Mozzarella 9.95



Entrée/ Main Course

Salmon y Camarones \$28.95
(Salmon & Shrimp in Green Parsley Sauce)

Gambas al Ajillo ...\$28.95
(Shrimp in Garlic Sauce)

Gambas en Salsa Verde...\$28.95
(Shrimp in Garlic Sauce)

Paella a la Valenciana \$25.95
(Seafood, Chicken, Chorizo, Rice)
With Lobster \$31.95

Paella Marinera...\$34.95
(Rice, Mixed Seafood, Lobster)

Vegetable Paella \$19.95

Zarzuela de Mariscos"Marbella" 34.95

Mariscada en Salsa Verde.... \$34.95
(Lobster & Seafood, Parsley Sauce)

Veal a la Madrid or A La Plancha \$29.95
(Veal Scaloppine sautéed in Lemon Wine)

Tortilla Espanola... \$19.95

Langosta Rellena con Cangrejo \$35.95
(Stuffed Lobster)

Ossobucco de Cordero...\$29.95
(Baby Lamb Shank, Rioja Wine Sauce)

Lenguado al Jefe \$26.95
(Stuffed Sole with crab,
shrimp, lobster sauce)

Lubina A La Vasca....\$29.95
(Chilean Sea Bass, Shrimp, parsley)

Ravioli or Tortellini \$19.95

Rigatoni a la Vodka...\$19.95

Chicken a la "Cordon Blue" \$25.95

Arroz con Pollo''...\$18.95

Chicken Parmigiana...\$26.95

Veal Parmigiana \$28.95
Pollo Villaroy (bechamel) \$24.95
Pollo y Langosta Costa Brava \$30.95
Pollo A la Madrid \$26.95
(Chicken Breast, Lemon & Wine)

Langosta en Salsa Verde..\$38.95
(Lobster Tails in Garlic Green Sauce)

Chuletas de Cordero...\$39.95
(Broiled Baby Lamb Chops)

"Entrecote" a la Parilla.....\$33.95
(Broiled Sirloin Steak)

"Entrecote" a la Pimienta.....\$33.95
(Broiled Sirloin Steak)

Solomillo a la Parilla\$38.95
(Broiled Filet Mignon)

Pato a la Valenciana Flameado \$30.95
(Duck Flambe, Orange Sauce)

Medallones de Ternera con Salsa de Queso
(Brandy & Demiglaze) 31.95

Mar y Tierra, Filet & Lob Tail \$39.95
(Filet Mignon & Lobster Tail)

Wines by the Glass

Whites/ Blancos

Codorniu Classico, Spain 187 mL \$12

Castillo White \$10

Robaliño Albariño \$12

Pinot Grigio \$10

Chardonnay \$10

Reds/ Tintos

Castillo Monastrell, Spain \$10

Cabernet Sauvignon \$10

Ombu Malbec \$10

Cocktail Specials

Marbella Margarita

Cuervo Gold, Orange Liqueur, Triple Sec, Lemon & Lime

Marbella Cosmo

Raspberry Vodka, Triple Sec, Cranberry & Lime

Acai Berry Martini

Liqueur de Acai, Vodka, Blueberries, Strawberries

PepinoTini

Tanqueray Gin, St.Germain, Fresh Cucumber & Pineapple

Cram Martini

Vodka, Elder Flower Liqueur, Lime Juice, Cranberry Juice

Sangría Casera

Jarra \$39

Glass Sangría \$11

CERVEZAS

Bud \$5

Bud Lite \$5

Coors Lite \$5

O'Doul's NA \$5

Corona \$6

Heineken \$6

Estrella Galicia \$6

Estrella Galica 1906 \$6

Luganitas IPA \$6

Montauk WaveChaser \$6

Amstel \$6



This Photo by Unknown Author



DESSERT MENU

New York Style Cheesecake

Key Lime Pie

Raspberry Linzer Tart

Black Forest Cake

Cascos de Guayaba con Crema de Queso

(Guava shell with cream cheese)

Flan- Caramel Custard

Natilla- Cream Vanilla Custard

ALL OF THE ABOVE \$7.00 EACH

Crepes “Marbella” for 2.....\$21

Marbella Crepes for 1.....\$13.50

Hot Pecan Pie With Ice Cream.... \$8.50

Ice Cream or Sorbet.....\$6.50

Coffee & Tea

Coffee\Decafe.....\$2.95 Espresso....\$3.95

Double Espresso....\$5.50 Select Tea..\$2.95

Cappuccino.....\$5.75 Spanish Coffee \$8.50

COGNACS-\$12.50

REMY MARTIN

COURVOISIER

HENNESSY

SPANISH BRANDY

GRAN DUQUE D’ ALBA \$14

FUNDADOR o FELIPE II \$10

SINGLE MALTS

GLENLIVET 12 GLENFIDDICH 12

Macallan 12

BOURBON

KNOB CREEK MAKERS MARK

WOODFORD RESERVE

PORT/CORDIALS

Ruby Port

Sandeman Ruby/ Amavel Tawny Port

Baileys- Drambuie- Grand Marnier

Frangelico- Sambuca – Licor 43