



**Entrees/ Main Course 20% discount will be deducted from price listed May 2020**

**SOPAS - SOUPS**

**ENSALADAS -**

Sopa de Frijoles Negros

Black Beans \$7.95

Ensalada Mixta \$7.95

Tomato & Mozzarella \$11.95

**Entrée/ Main Course Dinners**

*Salmon y Camarones*

*Salsa Verde \$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 Tail \$31.95**

*Paella Marinera...\$34.95*

(Rice, Mixed Seafood, Lobster)

*Vegetable Paella \$19.95*

*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)

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

*Ravioli ..... \$19.95*

*Rigatoni a la Vodka...\$19.95*

*Tortellini Pomodoro \$19.95*

*Tortilla Espanola... \$19.95*

*Arroz con Pollo''...\$18.95*

*Chicken Parmigiana...\$26.95*

*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)

*Solomillo a la Parilla .....\$38.95*

(Broiled Filet Mignon)

*Pato a la Valenciana Flameado \$30.95*

(Duck Flambe)

*Mar y Tierra, Filet & Lob Tail \$39.95*

