

Appetizers

Soup of the day Ask your server for today's choice.	\$ 6.95
Shrimp ceviche mexican style Marinated shrimp in an avocado and chipotle chili sauce.	\$ 10.95
Mahi-Mahi ceviche peruvian style Marinated mahi-mahi diced in a tangy lemon and "aji amarillo" sauce.	\$ 8.95
Tuna tartar Fresh tuna and finely chopped asparagus and scallions with savory soy and mustard dressing.	\$ 10.95
Serrano ham and mushroom croquetas Traditional Spanish croquetas. Creamy béchamel with Serrano ham or mushrooms.	\$ 7.95
Stuffed peppers a l'americaine Roasted "piquillo " peppers filled with a shrimp and crab brandade on a thick shrimp and tomato sauce.	\$ 8.95

Salads

Greek Feta cheese dices, green and Kalamata olives, peppers and cucumber served with mixed greens and traditional Tzatziki sauce.	\$ 8.95
Caesar Roughly chopped romaine hearts, savory croutons and parmesan cheese shavings tossed in our delicious dressing. Add chicken or shrimp for just \$ 1 more	\$ 7.95
Seared tuna Seared tuna loin with white and black sesame seeds and cherry tomatoes on mixed greens with a soy vinaigrette.	\$ 10.95
Caprese Classic Italian salad made with tomato slices and mozzarella medallions on fresh spinach topped with traditional pesto sauce.	\$ 9.95

Pasta and Rice

Serrano ham risotto	\$ 9.95
A traditional Italian dish with a Spanish twist. Creamy rice with serrano ham and parmesan cheese.	
Seafood paella	\$ 16.95 p/p
Spain's most famous dish and one of our chef's specialties. Vegetables and local fresh seafood cooked with rice in fish stock.	
Please allow 20-25 minutes. Minimum 2 people	
Vegetarian fideua	\$ 13.95 p/p
Mixed vegetables and angel hair noodles cooked in vegetables stock.	
Fettuccini alla vongole	\$ 9.95
Pasta with clams in white wine.	
Spaghetti con aglio e burro	\$ 7.95
Al dente spaghetti served with clarified butter and garlic.	
Penne Sorrentina	\$ 9.95
Short pasta accompanied of cherry tomatoes, fresh mozzarella and fresh basil.	
Penne alla funghi	\$ 9.95
Short pasta with mixed mushroom (cremini, portobello and shitake) and red wine sauce.	
Lasagna Bolognese	\$ 10.95
Alternating layers of flat pasta, bolognese sauce, cheese and béchamel. Topped with grilled parmesan cheese.	
Lasagna Verdi	\$ 9.95
Alternating layers of flat pasta, cooked spinach, cheese and béchamel. Topped with grilled parmesan cheese.	

Meat and Poultry

Roasted baby pork	\$ 15.95
Crunchy on the outside and tender inside. Accompanied of sautéed potato slices and glazed mushrooms.	
Chicken "chilindron"	\$ 10.95
Juicy and tender chicken breast cooked in a tomatoes and peppers sauce.	
Chicken Marsala	\$ 10.95
Chicken breast cooked with mushroom and sweet wine (Marsala) sauce. Served with steamed broccoli.	
Provencal herb crusted lamb chops	\$ 18.95
Tender and aromatic. Served with dauphinoise potatoes (scaloped) and a rosemary gravy.	
Braised brisket	\$ 14.95
9 oz of brisket braised in red wine and herbs. Served on mushroom risotto and topped with a reduction of red wine.	
New York steak	\$ 19.95
12 oz New York strip steak served with assorted grilled squash and topped with a thyme melting sauce.	
Grilled tournedos	\$ 14.95
Juicy beef tenderloin medallions served on glazed piquillo peppers and sided by caramelized scallion and almonds.	

Fish

Grouper with tomato mousseline \$ 14.95
Grilled grouper fillet topped with crusted tomato mousseline and accompanied of lemon french fries.

Miso basted Mahi-Mahi \$ 14.95
Mahi fillet, marinated and basted with white miso. Served with citric ponzu and a bunch of steamed asparagus and scallions.

Marinated grilled shrimp \$ 18.95
Grilled king shrimp skewers marinated in spicy tomato sauce served with teriyaki sautéed vegetables.

Kids menu (Under 12 years old)

Peanut butter and jelly sandwich \$ 4.95

Mac and Cheese \$ 4.95

Mini beef cheeseburger \$ 4.95
Pure beef patty with swiss or american cheese.

Chicken nuggets \$ 4.95

Spaghetti with tomato sauce and grated cheese \$ 4.95

Choose from these sides: white rice, french fries, apple sauce

Desserts

Raspberry Crème Brûlée \$ 6.95
Custard cream and raspberries topped with crust of caramel.

Blueberry cheesecake \$ 6.95
Traditional cheesecake topped with blueberry jam.

Apple tatin \$ 6.95
Upside down apple tart, served with almond ice-cream.

Banana pudding \$ 6.95
Served with homemade chocolate chip cookies.

Brownie and vanilla ice cream sandwich \$ 6.95
Two slices of our signature brownie filled with vanilla ice-cream.

Dulce de leche profiteroles \$ 6.95
Choux pastry balls filled with dulce de leche.

Wine



White wines

Chardonnay, Kendall Jackson, California		\$	28
Chardonnay, Copperidge, California	\$ 6	\$	22
Sauvignon Blanc, WhiteHaven, New Zealand		\$	27
Pinot Grigio, San Giuseppe, Italy		\$	24
Deusa Nai, Albarino, Spain		\$	30
Martin Codax, Albarino, Spain		\$	28

Red wines

Cabernet Sauvignon, Forefront, California		\$	45
Cabernet Sauvignon, Copperidge, California	\$ 6	\$	22
Cabernet Sauvignon, William Hill, California		\$	25
Merlot, Kendall Jackson, California		\$	28
Merlot, Copperidge, California	\$ 6	\$	22
Pinot Noir, La Crema, California		\$	38
Malbec, Decero, Argentina		\$	31
Marques de Caceres , Crianza, Spain		\$	28
Ergo, Tempranillo, Spain		\$	25

Blush wine

White Zinfandel, Copperidge		\$	22
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Champagne and Sparkling wine



Moet & Chandon Brut Imperial 750 ml		\$	75
Chandon Sparkling Wine 750 ml		\$	45
Korbel Sparkling Wine 750 ml	\$ 6	\$	35
Proseco, Martini & Rossi 750 ml		\$	35



Prices do not include gratuity or taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Prix Fixe Seasonal Menu

Seasonal Menu

\$ 21

Price does not include tax or gratuity

Please select one appetizer from the following:

Serrano ham and mushroom croquets

Tuna tartar

Chicken nuggets

Please select one Entrée from the following:

Chicken Marsala

Chicken breast cooked with mushroom and sweet wine (Marsala) sauce. Served with steamed broccoli.

Braised brisket with mushroom risotto and red wine reduction

Grouper with tomato mousseline and lemon French fries

Penne Sorrentina

Short pasta accompanied of cherry tomatoes, fresh mozzarella and fresh basil.

Please select one dessert from the following:

Raspberry Crème Brûlée

Brownie and vanilla ice cream sandwich

Enjoy one complementary beverage from the following:

Glass of house wine - White, Red or Rose

or

Beer - Samuel Adams, Corona, Heineken, Miller Lite

or

Non alcoholic beverage of your choice