

A Slice of Spain

★ *Red or White Sangria*

Made in house from an old Rioja recipe, loaded with fruit ~ We're told it's the Best in town! Glass 6./Pitcher 24.

Champagne Sangria with Fresh Fruit ~ Celebration Time!

Enhance your meal with our delicious Champagne Sangria, made in house with a full bottle of bubbly! 31. /Pitcher

★ *Martin Codax Albarino Rias Baixas*

Elegant, crisp & full bodied with flavors of ripe apples, peach, apricot, melon & citrus zest Glass 7./ Bottle 26.

Dancing Bull Zinfandel

A light varietal of zinfandel grapes from the Napa Valley with a Spanish twist!
Bottle 19.

Three - Course Pre Fixe Spanish Dinner for \$29.99

Appetizers ~ choose one

Black Bean Soup

With onions & sour cream on top!

Shrimp in Spanish Garlic Sauce

Tender shrimp in a brandy shrimp sauce for dipping!

★ *Tosta de Champinones Gratinada*

Creamy Mushroom Toast

Ensalada Mista

Garden Salad with our Mediterranean Olive Vinaigrette

Entrées ~ choose one with a side

★ *Paella Valenciana ~ 30 minute preparation allowed*

The most typical Spanish dish of saffron rice with a medley of shellfish, chicken, chorizo & artichoke, garnished with roasted pepper & egg!

Fillete de Lengüado Alcazar

Fillet of sole sautéed with bananas and topped with Hollandaise

★ *Zarzuela Catalana*

A symphony of seafood flambé including lobster, crab, shrimp, calamari, mussels, scallops & salmon in a lobster brandy sauce

Camarones Puttanesca con Arroz

Jumbo shrimp tossed with a spicy melange of Chorizo, tomatoes, onions, peppers, black olives & capers over rice

Postres ~ choose one

★ *Spanish Pinenut Roll*

Filled with fresh vanilla custard, topped with candied pinenuts & powdered sugar

Berries Zabaglione

A Marsala cream with fresh berries, whipped cream & mint