



Restaurant Week Menu

Nov 9th—22

Sun., Mon., Tues., Wed. & Thurs.

(Regular Menu Fri. and Sat.)

Pre-Fix Dinner \$35.95

Pre-Fix Lunch \$25.95

TAPAS BAR & RESTAURANT

Salads

Ensalada Mista - mixed field green salad with sherry vinaigrette

Ensalada Romana - romaine lettuce, beets & blue cheese

Caesar Salad - romaine lettuce, parmesan, anchovies & crotons

Soup

Caldo Verde - collard greens, potato base & chouriço

Sopa De Lagosta - bisque of lobster with crab meat & toast

Sopa Cubana - cuban style black bean soup with raw onions & cheese

Tapas (Appetizers)

Berengena - roast eggplant, tomato, red peppers & cheese

Empanadillas Gallegas - veal meat turnovers

Chouriço Assado - grilled portuguese chouriço

Rissoles de Camarão - portuguese shrimp turnovers

Tortilla Espanola - potato, leeks, parsley & egg tortilla

Arroz de Pato - shredded duck with paella rice

Picadinho - cubes of steak, chicken, pork & chouriço in a spicy sauce

Chipirones - grilled baby squid with a warm vinaigrette

Croquetas de Bacalau - shredded dry cod croquetas

Tostada de Gambas - grilled shrimp over guacamole

Entrées

Paella Valenciana - traditional valencia paella with meat & seafood

Ravioli De Lagosta - our homemade lobster ravioli

Lubina A La Plancha - grilled bronzino a la mediterranean

Pollo Navarra - roasted chicken with piquillo peppers

Bitoque - black angus strip steak with egg & fries

Salmon Con Filloa - grilled salmon with vegetable crepe

Bacalhau Assado - norwegian dried cod char broiled

Costela de Vaca - braised black angus short ribs over linguine

Pato a la Naranja - roasted duck a la orange

Dessert

Caramel Apple Tart Tatin • Chocolate Mousse • Flan