

SPANISH CUISINE

All entrees served with white rice and black beans.

Roasted Duck

Half a roasted duck, crispy on the outside and juicy inside, topped with green olives sautéed with red wine and brown sauce. Served with fresh steamed vegetable.

Roasted Chicken

Half chicken marinated in a special Spanish style sauce, topped with sautéed sliced seasoned onions, green pepper, and tomatoes. Served with fresh steamed vegetable.

Stuffed Chicken Breast

10oz chicken breast stuffed with sautéed mushrooms, spinach, onions, and peppers. Served with fresh steamed vegetable.

Costa Del Sol

An 8oz Tilapia fillet, topped with shrimp and scallops sautéed with roasted pimentos and green peppers in a special cilantro tomato sauce. Served with fresh steamed vegetable.

Stuffed Salmon

An 8oz fillet of salmon stuffed with sautéed mushrooms, spinach, onions, green peppers, and pimentos, Broiled to perfection and served with fresh steamed vegetable.

Paella de Marisco

A rice dish consisting of shrimp, scallops, fish, mussels, calamari, and garnished with a clam. cooked in a seafood broth and Spanish herbs (made to order).

Seafood Saltado

Shrimp, scallops, mussels, and calamari sautéed with onions, cilantro, sliced jalapeno peppers sliced, and fresh tomatoes in a Peruvian sauce.

Zarzuela de Marisco

A seafood stew of shrimp, scallops, mussels, clams, squid, one half fresh lobster and fresh fish of the day.

Bistec Realeza

A 10oz Rib-Eye steak grilled over a Mesquite wood fire, served with mushrooms, brown cabernet sauce, and three jumbo shrimp stuffed with crab meat. Served with fresh steamed vegetable.

Lomo Saltado

A 10 oz of Fresh tender tails of fillet mignon sautéed in olive oil with fresh red onions, tomatoes, and jalapenos sliced ,garlic ,cilantro in a rich Peruvian sauce.

Combination Saltado

A combo of Shrimp, scallops, fresh tender tail of filet mignon sautéed with onions, cilantro, jalapenos, sliced ,and tomatoes in a rich Peruvian sauce.

Salmon Mediterranean

Fresh filet of Salmon topped with a light cream sauce made with garlic, Spanish capers, and chardonnay white wine. Served with fresh steamed vegetable.

Pescado Criollo

Fresh fillet of Tilapia, broiled and topped with tomatoes, cilantro, red onions, and jalapeno peppers in our special sauce of white wine and tomato juice. Served with fresh steamed vegetable.

Paella Valencia

A rice dish consisting of Spanish saffron rice, mussels, a clam, scallops, chicken, Spanish sausage, and shrimp cooked in seafood broth and Mediterranean herbs.

Stuffed Lobster

A 1-1/4 pound lobster stuffed with shrimp, scallops, mushrooms, fresh crab meat, then dressed with homemade seafood sauce. Served with fresh steamed vegetable.

Stuffed Salmon with Crabmeat

Fresh Atlantic salmon stuffed with crab meat, seasoned with Spanish herbs, broiled, and dressed with our homemade seafood sauce. Served with fresh steamed vegetable.

Garden Tilapia

A fillet of tilapia broiled and served over our homemade lobster sauce and topped with grinded pistachio nuts. Served with fresh steamed vegetables.