



## Hot Tapas

Croquetas (4)	8
<i>Ham, Cheese, or Chicken</i>	
Spinach Croquetas (3)	10
Empanadas (4)	15
<i>Beef, Pork, or Chicken</i>	
Empanadas (4) and Croquetas (5) Combo	22
Spanish Tortilla	13
<i>Homemade Spanish Omelette</i>	
Garbanzos Sautéed	11
<i>with chorizo in a light pisto sauce</i>	
Kalens Champiñones	13
<i>Sautéed mushrooms and garlic, with olive oil, wine and more garlic</i>	
Fried Calamari	15
<i>Lightly battered and deep fried</i>	
Rosemary Garlic Wings	19
<i>Wings marinated and fried then tossed in our rosemary garlic sauce</i>	
Mini Cuban Montaditos	14
<i>Mini sandwiches</i>	
Scallops (5)	14
<i>in pisto or al ajillo sauce</i>	
Pork Belly	18
<i>marinated in our Latin-Asian fusion sauce, grilled, then topped off with our special mojito and served with tostones</i>	
Camembert Cheese	14
<i>Breaded cheese served with strawberry preserves and warm pita</i>	
Montaditos de Chorizo	13
<i>Grilled chorizo with roasted peppers, olive oil, and garlic served over mini toasted baguette</i>	

## Quesadillas

*Large flour tortilla, stuffed with onions, peppers, pico de gallo and cheese filled with your choice of*

Grilled Chicken	17
Grilled Steak	19
Grilled Shrimp	20
Grilled Veggies	14
Cheese	10

## Especialidades de Mariscos

### Seafood Entrées

*Entrées include saffron rice & black beans*

Mariscada	36
<i>Scallops, clams, mussels, shrimp, fish, calamari and a lobster tail in our salsa verde</i>	
Zarzuela	36
<i>Scallops, clams, mussels, shrimp, fish, calamari and a lobster tail in our pisto sauce</i>	
Basa Filet	19
<i>A grilled filet, with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	
Cilantro Mango Basa (Seasonal)	21
<i>Marinated in cilantro, olive oil and garlic, grilled with mango relish</i>	
Basa and Shrimp	25
<i>Grilled with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	
Salmon	25
<i>Grilled and covered with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	
Salmon and Shrimp	29
<i>Grilled to perfection with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	
Sautéed Shrimp	29
<i>Our jumbo shrimp sautéed with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	
Pan Seared Grouper	30
<i>Topped off with a mango-chimi sauce, served with mashed potatoes and sautéed veggies</i>	

Gambas al Ajillo	15
<i>Shrimp sautéed with olive oil, garlic, and white wine</i>	
Chorizo al Jerez	15
<i>Spanish sausages sautéed with olive oil, garlic, and white wine</i>	
Olivia's Cazuelita	19
<i>Shrimp, scallops, calamari, mushrooms and chorizo, all sautéed with garlic, olive oil, and white wine</i>	
Mini Meatballs Andaluia (5)	18
<i>Beef mini meatballs stuffed with chopped dates and almonds sautéed in a demiglaze</i>	
Pulpo	19
<i>Sautéed octopus with fresh garlic, olive oil and white wine</i>	
Pulpo a la Gallega	19
<i>Steamed octopus with spanish paprika and extra virgin olive oil</i>	
Papa's Sweet Peas	12
<i>Peas and mushrooms sautéed in garlic, olive oil and wine</i>	
Roasted Shredded Pork Montaditos	11
<i>Our famous shredded pork on toasted baguette served with olives and roasted peppers</i>	
Brussel Sprouts (Seasonal)	12
<i>Sautéed with fresh garlic, olive oil and honey siracha</i>	
Sweet Angels	13
<i>Sweet plantains wrapped in applewood bacon fried to golden brown, drizzled with a butter brandy</i>	
Baby Lamb Chops (4)	21
<i>Baby lamb chops seasoned with rosemary, garlic and olive oil then grilled to perfection</i>	
Parrillada for 2	60
<i>Grilled scallops, shrimp, calamari, pulpo, baby lamb chops, lobster, clams, mussels and potatoes topped off with our Garlic Sauce</i>	

## Especialidades

### Papa's Specialties

*Each of these dishes take 45 min to 1 hour to make to perfection*

**Paella Valencia**  
*Yellow Rice in a saffron sauce with shrimps, scallops, mussels, calamari, clams, fish and chicken*  
**29 per person**

**Arroz con Pollo**  
*Prepared just like a Paella but without seafood, just our tender chicken breast*  
**20 per person**  
**add Chorizo 24 per person**

**Paella Marinera**  
*Yellow Rice in a saffron sauce with shrimp, scallops, mussels, calamari, clams, fish and lobster tail*  
**34 per person**

**Paella Vegetariana**  
*Yellow Rice in a saffron sauce with a medley of fresh vegetables (seasonal)*  
**17 per person**

## Especialidades de Carnes

### Beef & Pork Specialties

*Entrees include saffron rice & black beans*

Skirt Steak	32
<i>Skirt steak served with mushrooms and onions</i>	
Chimichurri Steak	32
<i>Tender steak with our signature chimichurri sauce</i>	
Shredded Roasted Pork	20
<i>Slow roasted pork marinated in our homemade mojo sauce then sautéed with onions</i>	
<i>add lobster to your meal for 11</i>	

## Cold Tapas

Queso Manchego	14
Escalivada	11
<i>Roasted peppers with garlic, olive oil, and parmesan cheese</i>	
Olives	10
<i>Medley of olives marinated in spanish spices and olive oil</i>	
Jamon Serrano	16
<i>Sliced spanish ham</i>	
Madre Tabla	45
<i>Iberico cheese, Manchego cheese, Cabrales cheese, Jamon Serrano, Chorizo Cantimpalo, Fuet, Butifarra Catalana, Dates, Figs, Jams, Olives and Escalivada</i>	
Boquerones	12
<i>White Anchovies in a garlic vinaigrette</i>	
Tropical Salad	14
<i>Mixed greens, onions, feta, almonds, dried cranberries, mandarin oranges, mango and diced tomatoes</i>	
<i>add protein toppings: Chicken 7, Steak 9, Basa 7, Salmon 10 or Shrimp 9</i>	

## Especialidades de Pollo

### Poultry Specialties

*Entrees include saffron rice & black beans*

Grilled Chicken	20
<i>Loaded with onions, mushrooms and sundried tomatoes</i>	
Chicken Dulcinea	27
<i>Grilled with shrimp and mushrooms in our pisto sauce, then garnished with almonds</i>	
Pollo Quijote	22
<i>Grilled with chorizo sausage, sundried tomatoes and our pisto sauce</i>	
Cilantro Mango Chicken (Seasonal)	22
<i>Marinated in cilantro, olive oil and garlic, grilled with mango relish</i>	

## Sopas

### Soups

Chicken Vegetable Soup	Cup \$4 Bowl \$7
Soup of the Day	Cup \$4 Bowl \$7

## Guarniciones

### Sides

Sweet Plantains	5
Tostones	5
French Fries	5
Garlic French Fries	7
Veggies	7
Side Signature Sauce	2
Side of Yellow Rice	\$3/\$5
Side of Black Beans	\$3/\$5
Side Caesar Salad	7
Side Green Salad	7

Please no smoking.  
Certain items on our menu contain alcohol. Cork fee \$20 per bottle.

Please be aware our food is made to order and it may take a while.

Please make us aware of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

Providing outstanding service and the highest quality food is our objective. A few of the things we do: We serve only USDA Choice or higher. Hand-cut and trim all of our steaks in house. Use only the freshest available fish hand-cut daily in our kitchen. Make all of our desserts in our kitchen.

**We sincerely appreciate your business.**



LUNCH SERVED 11:30AM - 3:00PM

Quesadillas

Large flour tortilla, stuffed with onions, peppers, pico de gallo and your choice of filling

Grilled Chicken	13	Grilled Shrimp	16
Grilled Steak	15	Grilled Veggies	12
		Cheese	9

Bocadillos Sandwiches

All sandwiches served with french fries or sweet plantains  
\*Served with grilled onions, lettuce, tomato with olive oil on a french baguette

Cuban Sandwich with our Roasted Shredded Pork	13
*Palomilla Sandwich (Marinated Steak)	13
*Chicken Sandwich	13
Pork Sandwich (Roasted pork with grilled onions)	12

Wrap Station

Caesar Wrap with your choice of:

Chicken	13
Fish	12
Steak	15

Fiesta Wrap choice of:

Chicken	14
Fish	13
Steak	15

Yellow rice, black beans, cheese, pico de gallo and salsa

Papa's Loco Wrap	15
Roast Pork, chicken, steak, onions and cheese	

Served with french fries or sweet plantains

Ensaladas Salads

add protein toppings: Chicken 7, Steak 9, Basa 7, Salmon 10 or Shrimp 9

Mixed Green Salad 9

Mixed greens, tomatoes, onions, cucumbers & carrots

Caesar Salad 9

Romaine lettuce, parmesan cheese and croutons

Tropical Salad 14

Mixed greens, onions, feta, almonds, dried cranberries, mandarin oranges, mango and diced tomatoes

Greek Salad 14

Romaine lettuce, tomatoes, onions, cucumbers, feta cheese & black olives, served with a warm pita bread

Southwest Salad 14

Romaine lettuce, black beans, pico de gallo and shredded cheese, bacon and fried corn tortilla strips

Entradas Lunch

Entrees include saffron rice & black beans

Especialidades de Pollo Poultry Specialties

Cilantro Mango (Seasonal)	13
Marinated in cilantro, olive oil and garlic, grilled with mango relish	
Dulcinea	15
with almonds with shrimp, mushrooms and our pisto sauce	
Grilled Chicken	13
with onions, mushrooms and sundried tomatoes, olive oil & garlic	
Quijote	14
Grilled with chorizo, sundried tomatoes and our pisto sauce	
Chicharrones de Pollo	13
Tenders chicken pieces marinated in a citrus mojo, served with grilled onions, tomatoes and garlic	

Especialidades de Carne Beef & Pork Specialties

Skirt Steak	19
Grilled with mushrooms and onions	
Chimichurri	19
Tender steak with our signature chimichurri sauce	
Palomilla	12
Minute Steak, thin and juicy served with grilled onions	

Shredded Roast Pork	13
Slow roasted pork and sautéed with our signature mojo sauce and onions	
Calves Liver	12
Grilled with onions and crumbled bacon	

Especialidades de Mar Seafood Specialties

Basa Filet	13
A grilled filet, with your choice of sauces	
Basa and Shrimp	14
Grilled with our signature green sauce	
Sautéed Shrimp	19
Our jumbo shrimp sautéed with your choice of any of our signature sauces	
Salmon	16
Grilled with your choice of any of our signature sauces	
Salmon and Shrimp	19
Grilled with your choice of any of our signature sauces	
Cilantro Mango Basa (Seasonal)	14
Marinated in cilantro, olive oil and garlic, grilled with mango relish	

Choice of sauces: Pisto, al Ajillo or Salsa Verde

259 N.E. 2nd Ave • Delray Beach, Florida 33444 • Tel: 561-266-0599

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