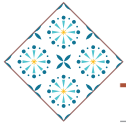




# taste of spain



## TAPAS

- ROSEMARY MANCHENGO** 8  
marinated in extra virgin olive oil
- GRILLED SWORDFISH** 14  
smoked paprika olive oil lemon horseradish  
chive sauce
- STUFFED ROASTED PEPPERS** 15  
sweet little peppers filled with lump crabmeat  
spiced manchego sauce



## MAINS

- SEAFOOD PAELLA** 42  
shrimp clams mussels monkfish  
saffron paella rice
- COD FILET** 32  
parsley, caper, tomato and olive sauce  
grilled asparagus sauteed heirloom potatoes



## COCKTAIL SPECIALS

- SANGRIA** 12/GLASS  
RED SANGRIA  
red wine and brandy fresh fruit
- WHITE SANGRIA  
Pinot Grigio, St. Germain Tito's vodka  
fresh fruit
- PARADISE PUNCH** 16  
light & dark rum, orange and pineapple  
juice with a splash of Grenadine
- THE MICHELADA** 12  
a Tajin rim muddled limes  
dash of Tabasco Estrella Beer
- ESTRELLA DE GALICIA** 8  
Spanish lager



## DESSERT

- CHURROS** 10  
white carmel and chocolate sauce
- MANGO PASSION FRUIT TORTE** 10  
with fruit berry sauce



Please inform your server if anyone in your party has any food allergies.

\*Consuming raw or undercooked meats, fish, and shellfish may increase the risk of food-borne illness, especially if you have certain medical conditions.

**CUSTOMER PRICING NOTE:** 4% discount per cash purchase

For your convenience, 20% gratuity will be added to parties of 6 or more.