



Special Menu

July 16th thru July 29th 2018

Choice of an appetizer or soup an entrée and a dessert for **\$ 30.18**

Appetizer or Soup

Gazpacho – Classic Andalusian cold soup of pureed tomato and summer vegetables garnished with a drizzle of extra virgin olive oil

Mejillones en dos salsas – Chilled steamed Cape Cod wild mussels on the half shell with two sauces, colored pepper vinaigrette and Spanish “salsa rosa” tomato mayonnaise sauce with a touch of brandy

Pimiento relleno – Stuffed pepper with chicken, basmati rice, vegetables and a fontina cheese gratin

Salpicón de atún – Classic Spanish potato salad with conserved tuna, hardboiled eggs, diced carrots, tomatoes, onions, and peppers dressed with extra virgin olive oil and aged sherry vinegar served in a radicchio lettuce cup

Entrée

Rape salteado con almejas – Monk fish medallions, baby clams, and new potatoes in parsley garlic seafood broth

Bistec a la plancha con chimichurri – Garlic and herb marinated flank steak with roasted tomato chimichurri sauce

Codillo de cerdo – Pork shank osso buco with Oloroso sherry demi-glace over roasted garlic basil mashed red potatoes

Farfalle Camarones y chorizo – Shrimp and Spanish sausage sautéed with artichokes, grape tomatoes, and tossed with farfalle pasta

Paella de la casa – House paella with mussels, clams, shrimp, chorizo and chicken cooked in saffron rice

(minimum for 2)

Dessert

Flan – Spanish caramel custard

Arroz con leche – Creamy rice pudding