

Appetizers

Grilled Spanish Chorizo

Olive oil and smoked paprika... 11.00

Mussels or Clams Diablo with Chorizo

Spicy Romano tomato sauce... 12.95

Mussels or Clams Salsa Verde

Garlic, parsley, cilantro, white wine sauce... 12.95

Clams Casino

Stuffed with a blend of chicken, chorizo and pork, topped with an Applewood bacon crisp... 11.95

Portabello Spain

Stuffed with deep sea scallop, shrimp and crab, topped with red onions, chives and sherry cream sauce... 12.50

Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers and a sherry horseradish cocktail sauce... 12.95

Gambas al Ajillo

Shrimp sautéed in garlic, extra virgin olive oil, and spices... 12.95

Artichoke Hearts

Smoked ham stuffing, spinach, and fresh herbed bread crumbs... 10.95

Vieras Rellenas

Deep sea scallops on a natural shell, topped with crab, shrimp, and Mahon cheese... 11.95

Jumbo Shrimp Cocktail... 13.95

Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, mushrooms and peppers, served with a smoked onion barbeque aioli... 8.50

Shrimp Empanadillas

Pastry dough filled with shrimp and roasted vegetables, served with a ginger papaya aioli... 8.50

Spain's Salsa

A white bean, avocado, shallot, cilantro and lime salsa. Served with house-baked pita... 9.95

Soup & Salad

Traditional Andalusian Garlic Soup... 7.95

Black Bean Soup - Black beans, smoked ham, and fresh basil... 7.95

Spain Salad

Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese tossed with extra virgin olive oil and aged balsamic vinaigrette... 8.95

Xula

Hydroponic Boston lettuce with grilled red onions, roasted pimentos, and shaved Gorgonzola cheese, tossed with a citrus and olive oil dressing... 9.50

Simple Greens - Organic mixed greens... 6.95

Add to your salad:

Grilled chicken... 8.50

Shrimp... 9.95