



**SPAIN**  
RESTAURANT  
Mediterranean Cuisine

### *Appetizers*

Grilled Spanish Chorizo  
Olive oil and smoked paprika... 8.50

\*Mussels or Clams Diablo with Chorizo\*  
Spicy Romano tomato sauce...9.50

\*Mussels or Clams Salsa Verde\*  
Garlic, parsley white wine sauce... 9

\*Clams Casino\*  
Stuffed with a blend of chicken, chorizo and pork, topped with an Applewood bacon crisp... 9.50

\*Portabella Spain\*  
Baby mushrooms stuffed with deep sea scallop, shrimp and crab, topped with red onions, chives and a sherry cream sauce... 12

Quesos de Espana con Membrillo - serves two  
Assortment of Spanish cheeses served with a traditional quince paste... 18

\*Calamari\*  
Pan fried calamari rings served with a house blend of mild and hot peppers and a sherry horseradish cocktail sauce... 9.50

\*Gambas al Ajillo\*  
Shrimp sautéed in garlic, extra virgin olive oil and spices... 9

Artichoke Hearts  
Smoked ham stuffing, spinach and fresh herbed bread crumbs... 8.75

\*Vieras Rellenas\*  
Deep sea scallops on a natural shell, topped with crab, shrimp and Mahon cheese... 9.50

\*Jumbo Shrimp Cocktail\* ... 11

\*Smoked Wild Sockeye Salmon\*  
Served with capers, red onions and cream cheese... 11

### *Soup & Salad*

Black Bean Soup  
Black beans, smoked ham, and fresh basil... 7

Garlic Soup... 6

Spain Salad  
Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese with an extra virgin olive oil and fresh basil aged balsamic vinaigrette... 8.50

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Boston lettuce with grilled red onions, roasted pimento, and shaved Gorgonzola cheese, tossed with a citrus and olive oil dressing... 8.50

Simple Greens  
Organic mixed greens... 6.50

Add grilled chicken, shrimp, or scallops to any salad... 7.50

\* (Raw Shellfish or uncooked meats can increase your risk of food born illness)