

Soup & Salad

Black Bean Soup

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

Garlic Soup... 5.50

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

Xula

Seasonal 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... 7

Vegetarian

Pasta Vigo

Romano and sun dried tomatoes, fresh basil, grappa, and garlic herbs... 13

Pasta Champignones

Rigatoni morel and wild mushroom tossed in a light sherry cream sauce garnished with parmesan cheese... 15

Jardin de Vegetables - Assortment of seasonal grilled vegetables... 16

Vegetarian Risotto of the day... 16

Add grilled chicken, shrimp or scallops... 7.50

Pollo

We use all natural chicken, free of antibiotics and hormones

Arroz Con Pollo

Boneless breast of chicken with saffron rice, tomato, mushrooms, and chourizo... 16

Pollo Ajillo

Roasted chicken (bone-in) in garlic, lemon, and white wine sauce... 16

Pollo Al Limon

Breast of chicken pan seared, lightly battered in lemon, sherry, chives, capers and green wine sauce... 18

Solomillos de Pollo Diablo

Chicken tenderloins in a spicy tomato, pepper, and Vidalia onion sauce... 19

* Pollo con Gambas *

Free range chicken tenders and gulf shrimp prepared in a wild mushroom Tio Pepe sherry and herb cream sauce... 21.50

from the Grill

Served with mashed potatoes and chef's daily vegetable

Smithfield Farms Prime Beef Sirloin

14 oz. ... 26
20 oz. Dirty... 34

Premium Certified Angus Choice Filet Mignon

10 oz... 23
15 oz... 27
20 oz. Dirty... 30

Chile Rubbed Pork Tenderloin

Served with a wild currant, shiitake mushroom, and port wine sauce... 18

Grilled Nova Scotia filet of Salmon

Marinated in fresh dill, turmeric and olive oil... 21.50

Add steamed or broiled lobster to any grill items... Market Price

Meat

We use Dutch Provimi veal

Coruñesa

Veal cutlets sautéed with Portabella mushrooms and cognac sauce... 19.50

Madrid

Veal cutlets in a light egg batter, sautéed with a white wine and citrus sauce... 19.50

Jerez

Veal or Chicken cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese... 19.50

Veal Spain

Bone in Provimi veal loin chop stuffed with lobster, crab, smoked ham, and Castilian cheese, topped with a roasted mushroom Malaga wine sauce... 26.00

Solomillo al Jefe – for two

Tenderloin tips sautéed and served with artichoke hearts and mushrooms in a Rioja wine, Dijon and garlic sauce... Served for two 38.00

How would you like your meat prepared?

RARE: Cool, red center

MEDIUM: Pink throughout

MEDIUM RARE: Warm, red center

MEDIUM WELL: slightly pink

Well Done: No color, drier

Fish and Shellfish

Point Judith Catch of the Day... Market

Sole Frances

Parisian style lightly egg battered, pan sautéed in a lemon Chablis sauce... 19

Basque Style Filet of Sole

Served with clams, mussels and shrimp in a white wine, garlic and parsley sauce... 20

Broiled North Atlantic Salmon... 18.50

Stuffed Rainbow Trout

Broiled and stuffed with baby spinach, shrimp, scallops and crab, topped with a parsley ginger champagne sauce... 19

Mariscada Spain

Native half lobster, shrimp, clams, mussels, calamari, and sea scallops, in a Romano tomato, spinach, brandy and sherry sauce... market

Mariscada Salsa Verde

Native half lobster, shrimp, clams, mussels, calamari, and sea scallops, in a garlic, parsley, white wine clam broth with chef's pasta... market

Paella Valenciana

Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice and mild spices
For one... 22 For two... 36

Sides

Spain Potato Chips... 4

Chef's Vegetable... 6

Grilled Asparagus... 8

Spinach Catalana

Organic baby spinach sautéed with extra virgin olive oil, garlic, raisins and pine kernels... 10


SPAIN
R E S T A U R A N T

Mediterranean Cuisine