



## Special Menu

### Appetizer:

#### *\*Gambas al Ajillo*

Shrimp marinated in garlic sauce

#### *\*Gazpacho a la Andaluza*

The Classical Spanish cold soup.

#### *\*Crema de Alubias Negra*

Black bean soup flavored with fino sherry.

#### *\*Ensalada Sevillana*

Tossed salad with Spanish olives, and vinaigrette sauce

### Entrees:

Potato Puffs

#### *\*Fresh Silver Salmon*

Broiled in a Bernaise sauce, or poached in Hollandaise sauce

#### *\*Filete de Lengüado Alcazar.*

Juicy filet of Sole, sauteed with bananas and topped with delicate hollandaise sauce.

#### *\*Crab Cakes*

Two fresh jumbo lump Crab Cakes.

#### *\*Tournedos Tio Pepe*

Beef tournedos in sherry sauce with mushrooms

#### *\*Pollo a la Riojana.*

Chicken sauteed in olive oil, green and red peppers, tomatoes and mushrooms. Served in saffron rice.

#### *\*Medallones de Ternera Sevillana*

Medallions of Veal slowly simmered in red wine with mushrooms and Spanish olive.

#### *\*Paella a la Valenciana*

A typical Spanish rice dish with Lobster, Shrimp, Clams, Mussels, Veal, Chorizo and Chicken. Seasoned with Saffron.

### Dessert.

From the tray

Pineapple Cake

Coffee Tea.

House Wine, Red & White Sangria, Sodas and Beers.

Also Available: vegetarian Entrée - Vegetarian Paella