

Appetizers

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| Grilled Asparagus - with roasted peppers and melted Manchego cheese..... | \$9 |
| Mussels Bianco - P.E.I. mussels, saffron, white beans, sausage..... | \$9 |
| Fried Calamari - served with chipotle mayo..... | \$9 |
| Avocado and Shrimp Ceviche | \$9 |
| Gambas al Ajillo - shrimp in garlic sauce..... | \$9 |
| Homemade Chorizo Stew - Spanish sausage, fresh tomatoes, and white beans..... | \$7 |
| Pulpo a la Gallega - grilled octopus with potatoes, olive oil, and paprika..... | \$9 |
| Empanadas (pick 3) - beef, cheese, chicken, chorizo, spicy pork, spinach and cheese..... | \$6 |
| Eggplant Rollatine - stuffed with mozzarella cheese and tomato sauce..... | \$7 |
| Portobello Mushrooms - sautéed with roasted peppers, spinach, goat cheese..... | \$8 |
| Croquetas de Bacalao - fried codfish croquettes..... | \$7 |
| Crab Cakes - with homemade tartar sauce..... | \$8 |
| Albondigas - meatballs in tomato sauce..... | \$7 |
| Grilled Calamari - with lemon vinaigrette..... | \$9 |
| Serrano Ham and Manchego Cheese | \$8 |
| Escargot - sautéed snails with garlic, olive oil, pernod liquor..... | \$8 |

Salads

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| House Salad - mixed greens, olives, tomatoes, shaved parmesan..... | \$7 |
| Classic Cesar Salad - romaine lettuce, garlic croutons, Cesar dressing..... | \$7 |
| Ensalada de Remolacha - made with roasted organic beets, vine tomatoes, pickled onions, imported walnuts, honey mustard vinaigrette..... | \$8 |
| Tricolor Salad - homemade fresh mozzarella, tomatoes, avocado, balsamic glaze..... | \$8 |

Entrées

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| Orecchiette Diana - fresh homemade pasta with cremini mushroom sauce, drizzled with white truffle oil..... | \$18 |
| Lobster Ravioli - in pink sauce..... | \$19 |
| Cappelini Mediterraneo - little neck clams, jumbo shrimp, roasted garlic, scallions, extra virgin olive oil..... | \$19 |
| Penne Café Madrid - chorizo and shrimp in vodka sauce..... | \$19 |
| Paella Valenciana - saffron rice mixed with clams, mussels, shrimp, calamari, chicken, and chorizo..... | \$22 |
| Beef Ossobuco - Latin style beef shank with yellow rice, beans, fried plantain, and avocado salad..... | \$20 |
| Lomo Fino a la Plancha - flat grilled filet mignon wrapped in serrano ham with potato cake, sautéed spinach in a tempranillo reduction..... | \$26 |
| New York Steak Chimichurri - with roasted potatoes and steamed vegetables..... | \$25 |
| Chicken Inferno - mixed hot peppers, onion, tomatoes, and mushrooms..... | \$18 |
| Chicken Limon - dipped in egg, sautéed in lemon, white wine, and butter sauce..... | \$18 |
| Chicken Barcelona - sautéed with Spanish chorizo and mushrooms in a brown sauce..... | \$18 |
| Double French Cut Pork Chop - with cherry peppers, onions, mushrooms, artichokes..... | \$21 |
| Pork Chop Milanese - arugula and tomato salad, aioli, and parmesan shavings..... | \$19 |
| Salmon Tequila - with jalapeños, tequila, in a lime cream sauce..... | \$20 |
| Bacalao Madrileña - capers, olives, fresh tomatoes and basil..... | \$19 |
| Fish Stew - clams, mussels, shrimp, calamari and fish filet in light tomato broth..... | \$20 |

House White Wines -\$7

Albariño (\$8)

Chardonnay

Pinot Grigio

Moscato

Sauvignon Blanc

White Zinfandel

House Red Wines - \$8

Rioja

Merlot

Malbec

Cabernet Sauvignon

Pinot Noir

Soda/Juice - \$3.50

Coke, Diet Coke, Sprite, ginger ale, club soda

Apple, pineapple, cranberry, orange

¡Buen Provecho!