

APPETIZERS

- SHRIMP 10.00** - Sautéed in garlic, extra virgin olive oil & spices
- CLAMS CASINO 9.00** - Clams stuffed casino style (chef's stuffing)
- MUSSELS 8.00** - In a garlic, parsley & white wine sauce or in our own marinara sauce
- JUMBO SHRIMP COCKTAIL 9.00**
- GRILLED SMOKED SPANISH SAUSAGE (CHORIZO) 9.00**
- CLAMS 9.00** - In our own marinara sauce or in a garlic, parsley & white wine sauce
- ARTICHOKE HEARTS 9.00** - Stuffed with smoked ham, spinach & fresh herbs
- MUSHROOM CAPS 8.00** - Stuffed with shrimp, scallops & crabmeat
- CALAMARI 9.00** - Pan-fried calamari rings served with a blend of mild & hot peppers (our favorite)

SOUPS - 5.00

GARLIC SOUP

GAZPACHO

BLACK BEAN, SMOKED HAM & FRESH BASIL

SALADS

- CAESAR 9.00** - Fresh Romaine lettuce, traditional Caesar dressing, homemade croutons & shaved parmesan cheese
- XULA 7.00** - Seasonal lettuce with grilled red onion, roasted pimento & shaved Gorgonzola tossed with a citrus & olive oil dressing
- PICASSO SALAD 7.00** - Seasonal lettuce, artichoke hearts, avocado, red onion & endive in a balsamic, olive oil & basil vinaigrette
- SPAIN SALAD 5.00** - Red leaf lettuce, marinated mushrooms, tomatoes & shredded carrots with choice of dressing
- ADD GRILLED CHICKEN OR GRILLED SHRIMP TO ANY SALAD 6.00

PASTA

- CLAMS & LINGUINI 19.00** - Pan-roasted local clams with garlic, white wine & parsley sauce
- PASTA DE VIGO 18.00** - Shrimp sautéed with Romano & sun-dried tomatoes, fresh basil, Absolut Vodka, garlic & herbs with chef's pasta

BEEF

- FILET MIGNON 25.00** - 12 oz. Charbroiled filet topped with red wine & mushroom sauce
- NEW YORK SIRLOIN 22.00** - 16 oz. Charbroiled sirloin topped with roasted garlic & lemon sauce
- JEFF (SERVED FOR TWO) 37.00** - Sautéed tenderloin sliced & served with artichoke hearts & mushrooms in a Rioja wine, Dijon & garlic sauce
- RACK OF LAMB 26.00** - Char-grilled with Rioja wine, Dijon mustard sauce, served with artichoke hearts
- PORK LOIN 19.00** - With a shiitake peppercorn sauce
- PORK CHOPS 16.00** - Char-grilled with roasted garlic & lemon sauce

VEAL

- VEAL CHOP 27.00** - 16 oz. Char-grilled with shiitake peppercorn sauce
- CORUÑESA 20.00** - Veal sautéed with portabella mushrooms & cognac sauce
- JEREZ 20.00** - Veal filets sautéed with asparagus, spinach, imported prosciutto & provolone in a light Jerez sherry sauce
- MADRID 19.50** - Veal in a light egg batter sautéed in white wine & citrus sauce

CHICKEN

- MALAGA 16.00** - Boneless breast sautéed with shrimp & capers in a sherry wine sauce
- ANDALUZA 17.00** - Breast of chicken stuffed with pine nuts, diced smoked ham, spinach & cheese & topped with fresh cilantro & tomato sauce
- ARROZ CON POLLO 15.00** - Boneless breast with saffron rice, tomato, mushroom, olives & chorizo
- POLLO AJILLO 15.00** - Roasted chicken (bone-in) in garlic, lemon & white wine sauce
- PARMIGIANA CHICKEN 16.00** - Pan-fried breaded cutlet, marinara sauce, topped with provolone cheese

SEA

- TWIN LOBSTERS PRICE TO MARKET** - Baked stuffed with crab, shrimp & scallops
- SCALLOPS 21.00** - Deep sea scallops broiled in a champagne cider sauce
- SHRIMP 19.00** - In a spicy tomato, peppers & onions casserole
- SHRIMP & SAFFRON RICE PAELLA 19.00**
- FILET OF SOLE 19.00** - Broiled in a touch of light lemon & wine
- BASQUE STYLE FILET OF SOLE 20.00** - Served with clams, mussels & shrimp in a white wine, garlic & parsley sauce
- SOLE FRENCHISE 20.00** - Pan-fried in a light egg batter with white wine, butter & lemon
- NORTH ATLANTIC SALMON 21.00** - Broiled in a citrus saffron glaze

SHELLFISH COMBINATIONS

- * (CONSISTS OF LOBSTER, CLAMS, MUSSELS, SHRIMP & SCALLOPS)
- * **MARISCADA SPAIN 21.00** - With Romano tomatoes, spinach, brandy & sherry
- * **MARISCADA SALSA VERDE 21.00** - With a garlic, parsley, white wine & clam sauce with chef's pasta
- * **PAELLA MARINARA 21.00** - Shellfish baked in saffron rice
- PAELLA VALENCIANA (SERVED FOR TWO) 36.00** - Shrimp, sea scallops, clams, mussels, chicken, chorizo, calamari, saffron rice & mild spices

VEGETABLE

- VEGETARIAN DISH 14.00** - An assortment of seasonal grilled vegetables
- ESPINACAS A LA CATALANA 8.00** - Spinach sautéed with extra virgin olive oil, garlic, raisins & pine kernels
- ASPARAGUS 8.00** - Grilled with extra virgin olive oil

WE ARE NOT RESPONSIBLE FOR MEATS ORDERED WELL DONE.

ALL DINNERS ARE COOKED TO ORDER.

PLEASE ALLOW SUFFICIENT TIME FOR COOKING.

30-45 minutes on average.

Advisory: Consumption of raw or under-cooked foods of animal origin may increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.