



Soup of the Day

Tapas and Salads

Ensalada de la casa <i>House salad with baby greens and roasted vegetables</i>	8
Ensalada de Arugula <i>Arugula Salad with serrano ham, Manchego cheese and sherry vinaigrette</i>	10
Escalivada <i>Catalan style ratatouille</i>	9
Empanadas <i>(2) Homemade savory turnover. Choice of beef, chicken or vegetarian (V)</i>	9
Quinoa <i>Quinoa salad, dried fruits, baby greens, grape tomatoes, cappers, fresh herbs dressing</i>	10
Pulpo <i>Grilled octopus with paprika olive oil, and cannellini beans</i>	14
Caracoles <i>Broiled buttered snails with garlic and parsley</i>	10
Gambas al Ajillo <i>Sauté shrimp with garlic sauce</i>	14
Chorizos en Cazuela <i>Spanish sausages, sauté sweet peppers and onions</i>	10
Plato Campero (for 4) <i>Spanish cheeses, olives and Spanish charcuterie.</i>	32

Due to Increasing credit cards fees, we have opted to provide a cash discount of 3.89% instead of increasing our prices for all forms of payments.



Entrees

Paella (for 2)

Mar y Tierra: Valencian rice dish with chicken, sea food, sausage 32

Marinera: Black Valencian rice with cuttlefish ink and sea food 39

Vegetariana: Rice with vegetable combination 28

Zarzuela de Mariscos (for 2) 40

Seafood combination stew served in a cataplana pan.

Salmón a la Plancha 24

Norwegian fresh salmon, served with quinoa, sauté spinach and citrus sauce

Bacalao a la Catalana 24

Cod fish with Catalan style ratatouille (samfainá)

Meats

Ojo de Bife (16 oz) 36

Black angus rib eye (grass fed), herb potatoes, piquillo pepper

Entraña 28

Grilled beef skirt, chimichurri sauce and garlic-rosemary mashed potatoes

Chuleta de Cerdo a la Riojana 26

Marinated pork chops, green peas, peppers, and Spanish fries in light wine sauce.

Rotisserie Chicken Whole 28 Half 14

Rotisserie chicken served with double cooked herbed potatoes with choice of spiced or avocado sauce

Milanesa

- Breaded beef or chicken Milanese with French fries or house salad 22

-Topped with tomato sauce, melted cheese and piquillo pepper 25

Red Rooster Pollo 23

Pan seared partially deboned chicken with small potatoes, and prunes in a light wine sauce

Side Dishes

Yellow Rice 6

Quinoa 7

Samfainá 7

Spanish Fries 6

Mashed Potatoes 6

French Fries 7



Desserts

<i>Flan</i>	8
<i>Crema Catalana</i>	8
<i>Chocolate mousse torte</i>	8
<i>Crêpes (Dulce de Leche or Nutella)</i>	8

Drinks

<i>San Pellegrino, Lg</i>	8
<i>San Pellegrino, Sm</i>	5
<i>Coke</i>	3
<i>Diet Coke</i>	3
<i>Sprite</i>	3
<i>Ginger Ale</i>	3
<i>Tonic Water</i>	3
<i>Seltzer Water</i>	3
<i>Orange Juice</i>	4
<i>Cranberry Juice</i>	4

Coffees /Teas

<i>Tea</i>	3
<i>Coffee</i>	3
<i>Espresso</i>	4
<i>Cappuccino</i>	5
<i>Café au lait</i>	5