

# LUNCH MENU

## Sandwiches

Choice of White, Whole Wheat or Multigrain Loaf. Spinach, Whole Wheat or Corn Wrap	
<b>Soup Combo Platter:</b> Soup of the Day and Half Sandwich	\$11.00
<b>Ham and Cheese:</b> Black Forest Ham and Brie with Dried Tomatoes, Organic Baby Spinach and Dijon Mayo	\$10.00
<b>Carne Asada:</b> Roast Beef and Organic Baby Arugula with Tomatoes, Red Onions and Horseradish Mayo	\$10.00
<b>Pavo Ahumado:</b> Smoked Turkey Breast and Gruyere with Lettuce, Tomatoes and Cranberry Mayo	\$10.00
<b>Chicken Picosso:</b> Spicy Grilled Chicken BLT with Chipotle Mayo	\$9.00
<b>Chicken Piccata:</b> Lemon Capers Chicken Salad with Lettuce, Tomatoes and Avocado	\$9.00
<b>Pimientos Asados:</b> Roasted Peppers and Burrata Mozzarella with Lettuce, Tomatoes and Pesto Mayo	\$10.00
<b>Pamplona Egg Salad:</b> with Chives, Tomatoes and Watercress Salad	\$8.00
<b>Smoked Salmon Salad:</b> Lettuce, Tomatoes and Sour Cream	\$9.00
<b>Ocean Jewel:</b> Tuna Salad, Lettuce, Tomatoes and Dried Cranberries	\$9.00
<b>Veggies Paradise:</b> Grilled Eggplants, Tomatoes, Zucchini, Peppers and Red Onions with Lettuce and Lemon Vinaigrette	\$9.00
<b>Portobello Asado:</b> Grilled Portobello with Lettuce, Tomatoes and Chipotle Mayo	\$9.00
<b>Salmon a la Plancha:</b> Grilled Salmon and Asparagus with Lettuce, Tomatoes and Dill Cream Sauce	\$10.00
<b>Chicken Melt:</b> Grilled Chicken with Lettuce and Melted Blue Cheese	\$10.00
<b>Croque-Monsieur:</b> Classic Grilled Ham and Swiss Cheese Sandwich with Sauce Blanche	\$10.00
<b>Cheese Monger's Best:</b> Grilled Cheese Sandwich with Cheddar, Swiss, Gruyere, Monterey Jack and Bacon	\$10.00
<b>Chunky Chicken:</b> Chunky Chicken Salad with Lettuce and Tomatoes	\$10.00
<b>Croque Hawaiian:</b> Ham, Cheese, Pineapple with Béchamel Sauce	\$11.00

## Hamburgers

<b>Beef Burger</b>	\$12.00
<b>Turkey Burger</b>	\$11.00
<b>Veggie Burger</b>	\$11.00

All the Burgers are served with Tomatoes, Onions, Lettuce on a Brioche Bun.  
Served with Pickles and French Fries.  
**Your Choice of Toppings:** Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed Onions and Sautéed Mushrooms, add \$1.00 each.

## Panini

<b>Ham and Cheese Panini:</b> Honey Smoked Ham, Gruyere Cheese and Tomatoes, served with French Fries or House Salad	\$14.00
<b>Vegetable Panini:</b> Grilled Provencal Vegetables and Mozzarella Cheese served with French Fries or House Salad	\$14.00
<b>Chicken Panini:</b> Grilled Chicken Breast, Avocado, Tomatoes and Chipotle Salsa, served with French Fries or House Salad	\$14.00

Choice of White, Whole Wheat or Multigrain Loaf,  
Spinach Wrap, Whole Wheat or Corn Wrap.

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## Salads | Ensaladas

<b>Mixed Greens Salad</b>	\$7.00
<b>Caesar Salad:</b> Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Anchovies and Homemade Caesar Dressing	\$8.00
<b>Mediterranean Salad:</b> Chopped Romaine Lettuce, Red Onions, Olives, Bell Peppers, Tomatoes, Cucumbers and Crumbled Greek Feta Cheese	\$9.00
<b>Tuscan Salad:</b> Lettuce, Green Beans, Cannellini Beans & Onions	\$9.00
<b>Spinach Salad:</b> Organic Baby Spinach, Red Onions, Dried Raisins, Crumbled Goat Cheese and Roasted Almonds	\$9.00
<b>Cáceres Salad:</b> Mesclun, Dried Cranberries, Grapes, Walnuts Mandarins and Citrus Vinaigrette	\$9.00
<b>Tropical Salad:</b> Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette	\$10.00
<b>Ebro Salad:</b> Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette	\$10.00
<b>Logroño Salad:</b> Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette	\$9.00
<b>Caprese:</b> Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing	\$10.00
<b>Classic Niçoise Salad:</b> Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna	\$14.00
<b>New York Niçoise Salad:</b> Classic Niçoise with Grilled Tuna	\$17.00

<b>Add Grilled Chicken Breast</b>	\$3.00
<b>Add Grilled Shrimp (4)</b>	\$4.00
<b>Add Grilled Salmon Filet</b>	\$5.00
<b>Add Grilled Tuna Steak</b>	\$6.00
<b>Add Grilled Skirt Steak</b>	\$8.00

## Pasta

<b>Linguini Primavera:</b> Fresh Garden Veggies Sautéed in Olive Oil with Garlic	\$11.00
<b>Linguini Florentina:</b> Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese	\$12.00
<b>Spaghetti Marinara:</b> Pasta Tossed in a Luscious Tomato Sauce	\$10.00
<b>Penne a la Vodka:</b> Penne Pasta in a Tomato and Vodka Cream Sauce	\$12.00
<b>Fettuccini Alfredo:</b> Fettuccini Pasta in a Creamy Cheese Sauce	\$11.00
<b>Penne Arrabiata:</b> Penne Pasta with a Spicy Tomato Sauce	\$12.00
<b>Homemade Mac and Cheese</b>	\$10.00
<b>Lobster Mac and Cheese</b>	\$13.00
<b>Linguini Seafood</b>	\$13.00
<b>Homemade Beef Lasagna</b>	\$13.00
<b>Spaghetti Bolognese:</b> Spaghetti served with a Meaty Tomato Sauce	\$13.00

<b>Add Grilled Chicken Breast</b>	\$3.00
<b>Add Grilled Shrimp (4)</b>	\$4.00
<b>Add Grilled Salmon Filet</b>	\$5.00
<b>Add Grilled Tuna Steak</b>	\$6.00
<b>Add Grilled Skirt Steak</b>	\$8.00

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## Empanadilla Platters

All the Empanadillas are served with the Soup of the Day and House Salad

<b>Vegetable Empanadillas</b>	<b>\$15.00</b>
<b>Chicken Empanadillas</b>	<b>\$15.00</b>
<b>Beef Empanadillas</b>	<b>\$16.00</b>
<b>Pulled Pork Empanadillas</b>	<b>\$16.00</b>
<b>Seafood Empanadillas</b>	<b>\$17.00</b>

## Paellas

<b>Vegetarian:</b> Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas, Asparagus, Broccoli, Mushrooms, Green Beans, Tomatoes	<b>\$17/\$27</b>
<b>Pyrenean:</b> Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas, Roasted Chicken, Roasted Lamb and Chorizo Sausage	<b>\$19/\$35</b>
<b>Seafood Paella:</b> Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas, Roasted Chicken, Monkfish, Shrimps, Mussels, Clams, Calamari, Gambas, Lobster Claws and King Crab Legs	<b>\$27/\$49</b>

## Main Courses

<b>Soup of the Day:</b> Ask Your Server for Today's Flavors	<b>\$6.00</b>
<b>Soup Combo:</b> Soup of the Day with House Salad	<b>\$10.00</b>
<b>Chicken Cordon Bleu:</b> Breaded Chicken Breast Stuffed with Ham and Swiss Cheese, served with Linguini Marinara or with a House Salad	<b>\$15.00</b>
<b>Chicken Parmesan:</b> Breaded Chicken Breast with Marinara Sauce and Melted Mozzarella, served with Linguini Marinara or with a House Salad	<b>\$13.00</b>
<b>Eggplant Parmesan:</b> Breaded Eggplant Steaks with Marinara Sauce and Melted Mozzarella, served with Linguini Marinara or with a House Salad	<b>\$13.00</b>
<b>Beef Guisada:</b> Spanish Beef Stew with Carrots, Bell Peppers, Onions, Potatoes, Cilantro and Garlic, served & Spanish White Rice	<b>\$16.00</b>
<b>Salmon Benedict:</b> Poached Salmon Filet with a Hollandaise Sauce	<b>\$15.00</b>
<b>Red Snapper Olivada:</b> Seared Red Snapper Filet on a Bed of Olives and Vegetable Caviar with a Heres Cream Sauce	<b>\$16.00</b>
<b>Chicken Paillard:</b> Grilled Herbed Chicken Breast over Mashed	<b>\$13.00</b>
<b>Chicken "Al Ajillo":</b> ½ Roasted Garlic Chicken, Roasted Potatoes	<b>\$15.00</b>
<b>Steak Maître D':</b> Grilled Hanger Steak with Garlic Butter and Sweet Potato Fries	<b>\$17.00</b>
<b>Steak Diavolo:</b> NY Strip Steak with Warm Spicy Peppers Caviar with French Fries or Salad	<b>\$18.00</b>

## Kid's Corner

<b>Chicken Nuggets:</b> Served with Marinara Sauce and French Fries	<b>\$8.00</b>
<b>Mozzarella Sticks:</b> Served with Marinara Sauce and French Fries	<b>\$8.00</b>
<b>Grilled Cheese Sandwich:</b> Served with French Fries	<b>\$7.00</b>
<b>Mac and Cheese Junior</b>	<b>\$7.00</b>
<b>Kids' Pasta:</b> with Butter, Melted Cheese or Marinara Sauce	<b>\$7.00</b>
<b>½ Chicken Salad Sandwich:</b> Served with French Fries	<b>\$7.00</b>

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## Desserts | Postres

<b>Tarta de Santiago:</b> Galician Almond Cake with Vanilla Ice Cream	\$8.00
<b>Quesada Pasiega:</b> Spanish Cantabrian Cheesecake	\$8.00
<b>Tarta de Crema de Chocolate y Avellanas:</b> Chocolate Hazelnut Cream Pie	\$8.00
<b>Mousse de Chocolate y Avellanas:</b> Chocolate and Hazelnuts Mousse	\$7.00
<b>Crema Catalana:</b> Spanish Crème Brulee	\$8.00
<b>Natilla de Avellanas:</b> Spanish Hazelnut Custard	\$8.00
<b>Flan Español:</b> Spanish Caramel Custard	\$7.00
<b>Miguelitos:</b> Spanish Cream Filled Pastries	\$8.00
<b>Bizcochos Borrachos Con Fresas:</b> Sponge Cake with Strawberries in a Brandy de Jerez Cream Sauce	\$8.00
<b>Churros Con Chocolate:</b> (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate	\$12.00

## Sweet Crepes

<b>Limón y Azúcar:</b> Lemon and Sugar	\$5.00
<b>Fresas y Bananas:</b> Strawberries and Bananas with a Sweet Mandarin Coulis	\$7.00
<b>Bananas y Nutella:</b> World Favorite Crepe of Bananas and Nutella	\$7.00
<b>Arándanos y Dulce Bananas:</b> Blueberries Sweet Bananas with Dark Chocolate Sauce	\$8.00
<b>Chocolate Oscuro, Naranja y Mandarina:</b> Dark Chocolate, Orange and Mandarins with a Strawberry Coulis	\$9.00
<b>Manzanas y Nueces:</b> Sautéed Apples and Walnuts with Caramel Syrup	\$7.00

## Hot Drinks

<b>American Coffee</b>	<b>\$2.00</b>
<b>Caffè Latte</b>	<b>\$3.50</b>
<b>Cappuccino</b>	<b>\$3.50</b>
<b>Tea</b>	<b>\$2.50</b>
<b>Fresh Mint Tea</b>	<b>\$3.00</b>
<b>Hot Cocoa</b>	<b>\$3.00</b>

## Cold Drinks

<b>Coke</b>	<b>\$1.50</b>
<b>Diet Coke</b>	<b>\$1.50</b>
<b>Coke Zero</b>	<b>\$1.50</b>
<b>Sprite</b>	<b>\$1.50</b>
<b>Ginger Ale</b>	<b>\$1.50</b>
<b>Iced-Tea</b>	<b>\$3.00</b>
<b>Iced Coffee</b>	<b>\$3.00</b>
<b>Iced Mocha</b>	<b>\$4.25</b>
<b>Fresh Lemonade</b>	<b>\$3.50</b>
<b>Fresh Mint Lemonade</b>	<b>\$4.00</b>

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or eggs may increase your risk of food borne illness.

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# DINNER MENU

## Appetizers | Entradas

<b>Soup of the Day:</b> Ask Your Server for Today's Flavors	\$8.00
<b>Fish Soup:</b> Mediterranean Fish Soup with Rouille Crouton	\$10.00
<b>Tuna Tartare</b> with Wasabi Caviar and Sesame Oil	\$14.00
<b>San Sebastián Platter:</b> Smoked Salmon served with Vodka Cream, Chopped Onions, Capers and Toasts	\$15.00
<b>Shrimp Cocktail</b>	\$13.00
<b>Pyrenean Platter:</b> Fried Olives, Manchego Cheese and Cured Chorizo	\$13.00
<b>Patatas Bravas:</b> Skillet Fried Potatoes Served with a Tomato Chile, Smoked Paprika Mayo Dressing	\$10.00
<b>Shrimp "Al Ajillo":</b> Sautéed Shrimp with Butter, Garlic and Parsley	\$15.00
<b>Zaragoza Fritter:</b> Sweetcorn Fritter with Chorizo Salsa and Sour Cream	\$10.00
<b>Mussels Almería:</b> Mussels in a Garlic, Tomato Basil and White Wine Sauce	\$14.00
<b>Santander Clams:</b> Clams in a Garlic Tomato Chorizo and Tequila	\$14.00
<b>Calamari Inferno:</b> Grilled Calamari served with a Carolina Reaper Marinara Sauce	\$13.00
<b>Seared Scallops and Chorizo:</b> Served with a Sherry Reduction	\$15.00
<b>Sardinas:</b> Grilled Sardines Tossed in a Warm Lemon Garlic and Paprika Vinaigrette	\$13.00
<b>Maryland Crab Cakes:</b> Served with Andalusian Sauce	\$15.00

## Salads | Ensaladas

<b>Mixed Greens Salad</b>	\$7.00
<b>Caesar Salad:</b> Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Anchovies and Homemade Caesar Dressing	\$8.00
<b>Mediterranean Salad:</b> Chopped Romaine Lettuce, Red Onions, Olives, Bell Peppers, Tomatoes, Cucumbers and Crumbled Greek Feta Cheese	\$9.00
<b>Tuscan Salad:</b> Lettuce, Green Beans, Cannellini Beans and Onions	\$9.00
<b>Spinach Salad:</b> Organic Baby Spinach, Red Onions, Dried Raisins, Crumbled Goat Cheese and Roasted Almonds	\$9.00
<b>Cáceres Salad:</b> Mesclun, Dried Cranberries, Grapes, Walnuts, Mandarins and Citrus Vinaigrette	\$9.00
<b>Tropical Salad:</b> Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette	\$10.00
<b>Ebro Salad:</b> Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette	\$10.00
<b>Logroño Salad:</b> Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette	\$9.00
<b>Caprese:</b> Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice in Olive Oil Dressing	\$10.00
<b>Classic Niçoise Salad:</b> Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna	\$14.00
<b>New York Niçoise Salad:</b> Classic Niçoise with Grilled Tuna	\$17.00
<b>Add Grilled Chicken Breast</b>	\$3.00
<b>Add Grilled Shrimp (4)</b>	\$4.00
<b>Add Grilled Salmon Filet</b>	\$5.00
<b>Add Grilled Tuna Steak</b>	\$6.00
<b>Add Grilled Skirt Steak</b>	\$8.00

## Paellas

<b>Vegetarian:</b> Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas, Asparagus, Broccoli, Mushrooms, Green Beans and Tomatoes	\$17/\$27
<b>Pyrenean:</b> Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas, Roasted Chicken, Roasted Lamb and Chorizo Sausage	\$19/\$35
<b>Seafood Paella:</b> Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas, Roasted Chicken, Monkfish, Shrimp, Mussels, Clams, Calamari, Gambas, Lobster Claws and King Crab Legs	\$27/\$49

# DINNER MENU

## Main Courses | Platos Principales

All Entrees Served with 2 Sides of Your Choosing.

### Fish | Pescados

<b>Rising Sun Tuna:</b> Wasabi Crusted Tuna with a Tamari Ginger Sauce	<b>\$20.00</b>
<b>Sole Piccata:</b> Baked Sole with a Lemon Capers Sauce	<b>\$20.00</b>
<b>Salmon Benedict:</b> Poached Salmon Filet with Hollandaise Sauce	<b>\$17.00</b>
<b>Red Snapper Olivada:</b> Seared Red Snapper Filet on a Bed of Olives and Vegetable Caviar with a Xérès Cream Sauce	<b>\$18.00</b>

### Poultry | Aves de Coral

<b>Duck Naranja:</b> Seared Duck Breast with Orange Sauce	<b>\$21.00</b>
<b>Chicken "Al Ajillo":</b> Half Garlic Roasted Chicken	<b>\$17.00</b>
<b>Chicken Paillard:</b> French Classic Grilled Herbed Chicken Breast	<b>\$15.00</b>

### Meats | Carne de Res

<b>Steak Maître D':</b> Grilled Hanger Steak with Garlic-Cilantro Butter	<b>\$19.00</b>
<b>Steak Diabolo:</b> NY Strip Steak with a Warm Spicy Peppers Caviar	<b>\$20.00</b>
<b>Mignon Archiduc:</b> Filet Mignon with Wild Mushrooms Sauce	<b>\$23.00</b>
<b>Rib Eye Rioja:</b> Grilled Rib Eye Steak with a Shallots Rioja Wine Sauce	<b>\$25.00</b>

### Sides| Platos Acompañante

<b>Steamed Organic Broccoli</b>	<b>\$6.00</b>
<b>Sautéed Green Beans</b>	<b>\$6.00</b>
<b>Sautéed Mixed Vegetables</b>	<b>\$6.00</b>
<b>Slow Cooked Black Beans with Cilantro and Chorizo</b>	<b>\$6.00</b>
<b>Sautéed Organic Baby Spinach</b>	<b>\$6.00</b>
<b>Arroz Branco:</b> Valencia Rice Cooked with Garlic and Onions	<b>\$6.00</b>
<b>Arroz Amarillo:</b> Valencia Rice Cooked with Saffron, Garlic and Onions	<b>\$6.00</b>
<b>Roasted Potatoes</b>	<b>\$6.00</b>
<b>Mashed Potatoes</b>	<b>\$6.00</b>
<b>French Fries</b>	<b>\$6.00</b>
<b>Sweet Potato Fries</b>	<b>\$6.00</b>

## Pasta

<b>Linguini Primavera:</b> Fresh Garden Veggies Sautéed in Olive Oil with Garlic	<b>\$13.00</b>
<b>Penne Florentina:</b> Sautéed Spinach, Garlic, Sun Dried Tomatoes and Ricotta Cheese	<b>\$13.00</b>
<b>Penne a la Vodka:</b> Penne Pasta in a Tomato and Vodka Cream Sauce	<b>\$13.00</b>
<b>Fettuccini Alfredo:</b> Fettuccini Pasta in a Creamy Cheese Sauce	<b>\$13.00</b>
<b>Penne Arrabiata:</b> Penne Pasta served with a Spicy Tomato Sauce	<b>\$13.00</b>
<b>Penne Caprese:</b> Penne Pasta with Tomatoes, Garlic, Basil, Olive Oil and Mozzarella	<b>\$15.00</b>
<b>Lobster Mac and Cheese</b>	<b>\$13.00</b>
<b>Add Grilled Chicken Breast</b>	<b>\$4.00</b>
<b>Add Grilled Salmon Filet</b>	<b>\$6.00</b>
<b>Add Grilled Tuna Steak</b>	<b>\$8.00</b>
<b>Add Grilled Shrimp (4)</b>	<b>\$6.00</b>
<b>Add Grilled Skirt Steak</b>	<b>\$8.00</b>

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# BRUNCH MENU

## Eggs All The Way

<b>Three Eggs Your Way:</b> with Choice of Bacon or Breakfast Links (Turkey Available)	<b>\$10.00</b>
<b>Eggs Benedict:</b> 2 Poached Eggs served on an English Muffin with Hollandaise Sauce. Your Choice of Smoked Salmon, Black Forest Ham or Spinach	<b>\$13.00</b>
<b>Steak and Eggs</b>	<b>\$13.00</b>
<b>Build Your Own Omelet:</b> with 2 Toppings: Ham, Bacon, Cheddar, American, Swiss, Brie or Blue Cheese, Roasted Peppers, Tomatoes, Sautéed Mushrooms, Sautéed Onions, Sautéed Spinach. Additional Toppings \$1.00 each.	<b>\$10.00</b>

## Salads

<b>Caesar Salad:</b> Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Anchovies and Homemade Caesar Dressing	<b>\$9.00</b>
<b>Tropical Salad:</b> Mixed Greens, Hearts of Palm, Avocado, Black Olives and Roasted Peppers with Lemon Vinaigrette	<b>\$10.00</b>
<b>Logroño Salad:</b> Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette	<b>\$9.00</b>
<b>Caprese:</b> Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice in Olive Oil Dressing	<b>\$10.00</b>

## Tortillas Platters

All Tortillas are served with House Salad	
<b>Tortilla:</b> Potato and Manchego Omelette	<b>\$6.00</b>
<b>Chorizo and Garlic Tortilla</b>	<b>\$7.00</b>
<b>Shrimp Tortilla</b>	<b>\$8.00</b>
<b>Vegetable Tortilla</b>	<b>\$7.00</b>

## Empanadilla Platters

All Empanadillas are served with Soup of the Day & House Salad	
<b>Vegetable Empanadillas</b>	<b>\$15.00</b>
<b>Chicken Empanadillas</b>	<b>\$15.00</b>
<b>Beef Empanadillas</b>	<b>\$16.00</b>
<b>Pulled Pork Empanadillas</b>	<b>\$16.00</b>
<b>Seafood Empanadillas</b>	<b>\$17.00</b>

## Crepes

All Crepes served with Soup and House Salad	
<b>Farmer's Crepe:</b> Bacon, Ham, Cheddar, Roasted Potatoes, Roasted Peppers, Sautéed Onions and Creamy Balsamic Dressing	<b>\$16.00</b>
<b>Breakfast Crepe:</b> Scrambled Eggs, Swiss, Tomatoes with Choice of Ham, Turkey Ham or Chorizo Sausage	<b>\$15.00</b>
<b>Palmito Crepe:</b> Hearts of Palm, Roasted Peppers, Caramelized Onions, Black Olives and Swiss Cheese	<b>\$16.00</b>

## Burgers

All the Burgers are served with Tomatoes, Onions, Lettuce on a Brioche Bun.	
Served with Pickles and French Fries.	
<b>Beef Burger</b>	<b>\$12.00</b>
<b>Turkey Burger</b>	<b>\$11.00</b>
<b>Veggie Burger</b>	<b>\$11.00</b>
<b>Your Choice of Toppings:</b> Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed Onions & Sautéed Mushrooms. Add \$1.00 each.	

## Spanish Brunch Classics

<b>Sardinas:</b> grilled Sardines Tossed in a Warm Lemon Garlic and Paprika Vinaigrette Served with a House Salad	<b>\$14.00</b>	<b>Bilbao Platter:</b> Refried Beans, Sautéed Chicken, Lettuce, Red Onions, Manchego Cheese and Avocado Tomatillo Salsa	<b>\$10.00</b>
<b>Caramelized French Toast:</b> Served with a Fruit Salad and Whipped Cream	<b>\$12.00</b>	<b>Gibraltar Platter:</b> Hummus, Baba Ganoush, Ajvar, Chorizo Sausage and Idiazabal Cheese Served with Lavash Bread	<b>\$14.00</b>
<b>Grilled Chicken Breast:</b> Served with Mashed Potatoes and Sautéed Spinach	<b>\$15.00</b>		

## Panini Platters

<b>Ham and Cheese Panini:</b> Honey Smoked Ham, Gruyere Cheese and Tomatoes, served with French Fries or House Salad	<b>\$14.00</b>
<b>Vegetable Panini:</b> Grilled Provencal Vegetables and Mozzarella Cheese served with French Fries or House Salad	<b>\$14.00</b>
<b>Chicken Panini:</b> Grilled Chicken Breast, Avocado, Tomatoes and Chipotle Salsa, served with French Fries or House Salad	<b>\$14.00</b>

## Cheeses & Cold Cuts

<b>Small Cheese Board:</b> Leonora (Goat/Aragón), Aged Manchego (Sheep/La Mancha), Aged Mahón (Cow/Menorca), Mixed Olives, Grapes and Toasted Baguette	<b>\$20.00</b>
<b>Small Charcuterie Board:</b> Cured Chorizo de Pueblo (La Vera Valley), Lomo Iberico de Bellota and Serrano Ham served with Mixed Olives, Grapes and Toasted Baguettes	<b>\$20.00</b>

18% Gratuity will be Added to Parties of 6 or More.  
Ask Your Server for Our Daily Specials.