Sandwiches

Sandwiches	
Choice of White, Whole Wheat or Multigrain Loaf. Spinach, Whole Wheat or Corn Wrap	
Soup Combo Platter: Soup of the Day and Half Sandwich	\$11.00
Ham and Cheese: Black Forest Ham and Brie with Dried Tomatoes,	\$10.00
Organic Baby Spinach and Dijon Mayo	
Carne Asada: Roast Beef and Organic Baby Arugula with Tomatoes,	\$10.00
Red Onions and Horseradish Mayo	
Pavo Ahumado: Smoked Turkey Breast and Gruyere with Lettuce,	\$10.00
Tomatoes and Cranberry Mayo	
Chicken Picosso: Spicy Grilled Chicken BLT with Chipotle Mayo	\$9.00
Chicken Piccata: Lemon Capers Chicken Salad with Lettuce, Tomatoes and Avocado	\$9.00
Pimientos Asados: Roasted Peppers and Burrata Mozzarella with Lettuce,	\$10.00
Tomatoes and Pesto Mayo	
Pamplona Egg Salad: with Chives, Tomatoes and Watercress Salad	\$8.00
Smoked Salmon Salad: Lettuce, Tomatoes and Sour Cream	\$9.00
Ocean Jewel: Tuna Salad, Lettuce, Tomatoes and Dried Cranberries	\$9.00
Veggies Paradise: Grilled Eggplants, Tomatoes, Zucchini, Peppers and	\$9.00
Red Onions with Lettuce and Lemon Vinaigrette	
Portobello Asado: Grilled Portobello with Lettuce, Tomatoes and Chipotle Mayo	\$9.00
Salmon a la Plancha: Grilled Salmon and Asparagus with Lettuce, Tomatoes and	\$10.00
Dill Cream Sauce	
Chicken Melt: Grilled Chicken with Lettuce and Melted Blue Cheese	\$10.00
Croque-Monsieur: Classic Grilled Ham and Swiss Cheese Sandwich	\$10.00
with Sauce Blanche	
Cheese Monger's Best: Grilled Cheese Sandwich with Cheddar,	\$10.00
Swiss, Gruyere, Monterey Jack and Bacon	
Chunky Chicken: Chunky Chicken Salad with Lettuce and Tomatoes	\$10.00
Croque Hawaiian: Ham, Cheese, Pineapple with Béchamel Sauce	\$11.00
Hamburgers	
	013 00
Beef Burger Turkey Burger	\$12.00 \$11.00

Beef Burger	\$12.00
Turkey Burger	\$11.00
Veggie Burger	\$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

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Please inform your waiter of any allergies you or one of your guests are suffering from, such as: garlic, nuts, gluten, etc.

Salads | Ensaladas

Caesar Salad: Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Anchovies and Homemade Caesar Dressing Mediterranean Salad: Chopped Romaine Lettuce, Red Onions, Olives, Bell Peppers, \$9,00 Tomatoes, Cucumbers and Crumbled Greek Feta Cheese Tuscan Salad: Lettuce, Green Beans, Cannellim Beans & Onions Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins, \$9,00 Crumbled Goat Cheese and Roasted Almonds Cáceres Salad: Mesclum, Dried Cranberries, Grapes, Walnuts Mandarins and Citrus Vinaigrette Tropical Salad: Mesclum, Dried Cranberries, Grapes, Walnuts Mandarins and Sp.00 Citrus Vinaigrette Tebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, \$10,00 Roasted Peppers with Lemon Vinaigrette Logroño Salad: Cae, Toasted Almonds, Cheddar, Apples, Dry Raisins and \$9,00 Garlie with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and \$10,00 Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, \$14,00 Anchovies, Botled Eggs and Canned Tuna Standard Grilled Chicken Breast Add Grilled Chicken Breast Add Grilled Shrimp (4) \$4,00 Add Grilled Tuna Steak \$6,00 Add Grilled Tuna Steak \$6,00 Rodar Grilled Tuna Steak \$6,00 Rodar Grilled Shrimp (4) \$4,00 Add Grilled Chicken Breast \$10,00 Penne a la Viene Pasta with a Spicy Tomato Sauce \$12,00 Penne Arrabiata; Penne Pasta with a Spicy Tomato Sauce \$12,00 Penne Arrabiata; Penn	Mixed Greens Salad	\$7.00
Mediterranean Salad: Chopped Romaine Lettuce, Red Onions, Olives, Bell Peppers, Tomatoes, Cucumbers and Crumbled Greek Feta Cheese Tuscan Salad: Lettuce, Green Beans, Cannellini Beans & Onions Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins, Sp.00 Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins, Crumbled Goat Cheese and Roasted Almonds Citrus Vinaigrette Tropical Salad: Meschun, Dried Cranberries, Grapes, Walnuts Mandarins and Citrus Vinaigrette Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Sp.00 Serrano Ham and Banyuls Vinaigrette Logrofio Salad: Stale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlie with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Ald Grilled Chicken Breast Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Shrimp (7) Add Grilled Shrimp (8) A	Caesar Salad: Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Anchovies and	\$8.00
Tousatos, Cucumbers and Crumbled Greek Feta Cheese Tuscan Salad: Lettuce, Green Beans, Cannellini Beans & Onions Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins, Crumbled Goat Cheese and Roasted Almonds Cricres Salad: Mesclun, Dried Cranberries, Grapes, Walnuts Mandarins and Citrus Vinaigrette Citrus Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Strano Ham and Banyuls Vinaigrette Logroño Salad: Sale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna New York Niçoise Salad: Classic Niçoise with Grilled Salmon Filet St.00 Add Grilled Shirmp (4) Salon Add Grilled Shirm Steak Salon Add Grilled Tuna Steak Salon Add Grilled Shirm Steak Salon Sal	Homemade Caesar Dressing	
Tuscan Salad: Lettuce, Green Beans, Cannellini Beans & Onions Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins, Sp.00 Crumbled Goat Cheese and Roasted Almonds Cáceres Salad: Mesclun, Dried Cramberries, Grapes, Walnuts Mandarins and Sp.00 Citrus Vinaigrette Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Sp.00 Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Skirt Steak Sa.00 Pasta Linguini Primavera: Fresh Garden Veggies Sauted in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pena Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Sl.0.00 Fettucci	Mediterranean Salad: Chopped Romaine Lettuce, Red Onions, Olives, Bell Peppers,	\$9.00
Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins, Crumbled Goat Cheese and Roasted Almonds Cáceres Salad: Mesclun, Dried Cranberries, Grapes, Walnuts Mandarins and Sey.00 Citrus Vinaigrette Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlie with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Camned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Shirinp (4) Add Grilled Salmon Filet Add Grilled Shirinp (4) Add Grilled Swirt Steak Sa.00 Add Grilled Swirt Steak Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlie Linguini Florentina: Sautéed Organic Spinach, Garlie, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Linguini Seafood Linguini Seafood Linguini Seafood Lobster Mac and Cheese Linguini Seafood Linguini Seafood Linguini Seafood Linguini Seafood Lobd Grilled Shirinp (4) Add Grilled Chicken Breast Add Grilled Chicken Breast Sa.00 Add Grilled Shirinp (4) Add Grilled Shirinp (4) Add Grilled Chicken Breast Sa.00 Add Grilled Shirinp (4) Add Grilled Chicken Breast Sa.00 Add Grilled Shirinp (4)	•	
Crumbled Goat Cheese and Roasted Almonds Cáceres Salad: Mesclun, Dried Cranberries, Grapes, Walnuts Mandarins and Cáceres Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Strano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Sg.00 Garlic with a Lemon Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (7) Add Grilled Shrimp (8) Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce S11.00 Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce S12.00 Penne Arrabiata: Penne Pasta with a Spicy Tomato Sauce S12.00 Penne Arrabiata: Penne Pasta with a Spicy Tomato Sauce S12.00 Homemade Mac and Cheese S13.00 Linguini Seafood Add Grilled Chicken Breast Add Grilled Chicken Breast S3.00 Add Grilled Shrimp (4) Add Grilled Shimp Filet S5.00 Add Grilled Shrimp (4)		\$9.00
Cáceres Salad: Mesclun, Dried Cranberries, Grapes, Walnuts Mandarins and Citrus Vinaigrette Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, S10.00 Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and S10.00 Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna S17.00 Add Grilled Shrimp (4) Add Grilled Salmon Filet S5.00 Add Grilled Salmon Filet S5.00 Add Grilled Skirt Steak S8.00 Pasta Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta a With a Spicy Tomato Sauce Spaghetti Marinara: Pante Pasta in a Creamy Cheese Sauce Spaghetti Marinara: Pante Pasta with a Spicy Tomato Sauce S12.00 Homemade Mac and Cheese Linguini Seafood Linguini Seafood Add Grilled Chicken Breast Add Grilled Salmon Filet S5.00 Add Grilled Salmon Filet S5.00 Add Grilled Shrimp (4) S4.00 Add Grilled Salmon Filet S5.00 Add Grilled Salmon Filet S5.00 Add Grilled Salmon Filet		\$9.00
Citrus Vinaigrette Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Tuna Steak Add Grilled Tuna Steak Add Grilled Skirt Steak Sa.00 Add Grilled Skirt Steak Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce Sl.2.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Johnemade Mac and Cheese Lobster Mac and Cheese Lobster Mac and Cheese Linguini Seafood Linguini Seafood Linguini Seafood Linguini Seafood Linguini Seafood Linguini Seafood Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Shrimp (6) Add Grilled Shrimp (7) Add Grilled Shrimp (8) Add Grilled Shrimp (9) Add Grilled Shrimp (9) Add Grilled Shrimp (1) Add Grilled Shrimp (1) Add Grilled Shrimp (1) Add Grilled Shrimp (1) Add Grilled Shrimp (2) Add Grilled Shrimp (3) Add Grilled Tuna Steak	Crumbled Goat Cheese and Roasted Almonds	
Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives, Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Chicken Breast Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrims Steak Add Grilled Skirt Steak Sa.00 Pasta Linguini Primavera: Fresh Garden Veggies Sauted in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce Spaghetti Agrinara: Pasta with a Spicy Tomato Sauce Spaghetti Marinara: Pasta with a Spicy Tomato Sauce Spaghetti Agrinara: Pasta with a Spicy Tomato Sauce Homemade Mac and Cheese Linguini Scafood Homemade Beef Lasagna Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Shrimp (6) Add Grilled Shrimp (7) Add Grilled Shrimp (8) Add	• • •	\$9.00
Roasted Peppers with Lemon Vinaigrette Ebro Salad: Organie Baby Arugula, Roasted Red Beets, Manchego Cheese, S10.00 Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and S9.00 Garlie with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Skrit Steak S8.00 Add Grilled Skrit Steak S8.00 Linguini Primavera: Fresh Garden Veggies Sauted in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce S12.00 Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce S12.00 Homemade Mac and Cheese Linguini Seafood Homemade Mac and Cheese Linguini Seafood Linguini Seafood Homemade Beef Lasagna Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Add Grilled Shrimp (4) Add Grilled Shrimp (4) S3.00 Add Grilled Shrimp (4) S4.00 Add Grilled Shrimp (4) S5.00 Add Grilled Shrimp (4) S6.00		\$10.00
Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna S17.00 Add Grilled Chicken Breast Add Grilled Shrimp (4) Add Grilled Salmon Filet S5.00 Add Grilled Skirt Steak S8.00 Pasta Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Penne a la Vodka: Penne Pasta in a Tomato and Vodka Cream Sauce S11.00 Penne Arrabiata: Penne Pasta with a Spicy Tomato Sauce Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce S11.00 Penne Arrabiata: Penne Pasta with a Spicy Tomato Sauce S12.00 Homemade Mac and Cheese Lobster Mac and Cheese Lobster Mac and Cheese S13.00 Linguini Seafood Homemade Beef Lasagna Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Shrimp (7) Add Grilled Shrimp (8)	•	\$10.00
Serrano Ham and Banyuls Vinaigrette Logrofio Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Chicken Breast Add Grilled Salmon Filet Add Grilled Salmon Filet Add Grilled Salmon Filet Add Grilled Skirt Steak Sa.00 Add Grilled Skirt Steak Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Fettuccini Alfredo: Fettuccini Pasta in a Tomato and Vodka Cream Sauce Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Flood Homemade Mac and Cheese Lobster Mac and Cheese Add Grilled Shrimp (4) Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Shrimp (7) Add Grilled Shrimp (8) Add Grilled Shrimp (8		¢10.00
Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and Garlie with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Chicken Breast Add Grilled Salmon Filet S5.00 Add Grilled Salmon Filet S5.00 Add Grilled Skrirt Steak S8.00 Add Grilled Skrirt Steak S8.00 Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce S12.00 Fettuccini Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce S11.00 Fenne a la Vodka: Penne Pasta with a Spicy Tomato Sauce S12.00 Homemade Mac and Cheese Linguini Seafood Linguini Seafood Homemade Beef Lasagna Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Add Grilled Chicken Breast Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) S6.00 Add Grilled Shrimp (5) S6.00 Add Grilled Shrimp (6) S6.00 S6.0		\$10.00
Garlie with a Lemon Vinaigrette Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Chicken Breast Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Salmon Filet Add Grilled Salmon Filet Add Grilled Skirt Steak Sa.00 Add Grilled Skirt Steak Sa.00 Add Grilled Shrimp (4) Linguini Primavera: Fresh Garden Veggies Sautéed in Olive Oil with Garlic Linguini Florentina: Sautéed Organic Spinach, Garlic, Dried Tomatoes and Ricotta Cheese Spaghetti Marinara: Pasta Tossed in a Luscious Tomato Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce Spaghetti Marinara: Pasta in a Tomato and Vodka Cream Sauce Spaghetti Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Spaghetti Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Spaghetti Alfredo: Fettuccini Pasta in a Creamy Cheese Sauce Spaghetti Marinara: Penne Pasta with a Spicy Tomato Sauce Spaghetti Marinara: Penne Pasta with a Spicy Tomato Sauce Spaghetti Marinara: Penne Pasta with a Spicy Tomato Sauce Spaghetti Marinara: Penne Pasta with a Meaty Tomato Sauce Spaghetti Marinara: Penne Pasta with a Meaty Tomato Sauce Spaghetti Marinara: Penne Pasta with a Meaty Tomato Sauce Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce Spaghetti Bolognese: Spaghetti served with a Meaty Tomato Sauce		00 02
Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and Fresh Squeezed Lemon Juice and Olive Oil Dressing Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna New York Niçoise Salad: Classic Niçoise with Grilled Tuna Add Grilled Chicken Breast S.3.00 Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp (4) Add Grilled Shrimp Steak Add Grilled Skirt Steak Se.00 Add Grilled Shrimp (5) Add Grilled Shrimp (6) Add Grilled Shrimp (7) Add Grilled Shrimp (8) Add Grilled Skirt Steak Se.00 Add Grilled Skirt Steak Se.00 Add Grilled Skirt Steak Se.00 Add Grilled Shrimp (8) Add Grilled Tuna Steak		\$9.00
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Add Grilled Salmon Filet \$5.00 Add Grilled Tuna Steak \$6.00	Add Grilled Shrimp (4)	\$4.00
Add Grilled Tuna Steak \$6.00	• ` '	\$5.00
	Add Grilled Tuna Steak	\$6.00
	Add Grilled Skirt Steak	\$8.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Please inform your waiter of any allergies you or one of your guests are suffering from, such as: garlic, nuts, gluten, etc.

Empanadilla Platters

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

Vegetable Empanadillas	\$15.00
Chicken Empanadillas	\$15.00
Beef Empanadillas	\$16.00
Pulled Pork Empanadillas	\$16.00
Seafood Empanadillas	\$17.00

Paellas Garlic, Green

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

Main Courses

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

Kid's Corner

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

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*Please inform your waiter of any allergies you or one of your guests are suffering from, such as: garlic, nuts, gluten, etc.

Desserts | Postres

Tarta de Santiago:	\$8.00
Galician Almond Cake with Vanilla Ice Cream	
Quesada Pasiega:	\$8.00
Spanish Cantabrian Cheesecake	
Tarta de Crema de Chocolate y Avellanas:	\$8.00
Chocolate Hazelnut Cream Pie	
Mousse de Chocolate y Avellanas:	\$7.00
Chocolate and Hazelnuts Mousse	
Crema Catalana:	\$8.00
Spanish Crème Brulee	
Natilla de Avellanas:	\$8.00
Spanish Hazelnut Custard	
Flan Español:	\$7.00
Spanish Caramel Custard	
Miguelitos:	\$8.00
Spanish Cream Filled Pastries	
Bizcochos Borrachos Con Fresas:	\$8.00
Sponge Cake with Strawberries in a Brandy de Jerez Cream Sauce	
Sponge Cake with Strawberries in a Brandy de Jerez Cream Sauce	
Churros Con Chocolate: (10 pieces)	\$12.00
	\$12.00
Churros Con Chocolate: (10 pieces)	\$12.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar,	\$12.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate	\$12.00 \$5.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes	
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar Fresas y Bananas:	
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar	\$5.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar Fresas y Bananas:	\$5.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar Fresas y Bananas: Strawberries and Bananas with a Sweet Mandarin Coulis	\$5.00 \$7.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar Fresas y Bananas: Strawberries and Bananas with a Sweet Mandarin Coulis Bananas y Nutella: World Favorite Crepe of Bananas and Nutella Arándanos y Dulce Bananas:	\$5.00 \$7.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Creps Limón y Azúcar: Lemon and Sugar Fresas y Bananas: Strawberries and Bananas with a Sweet Mandarin Coulis Bananas y Nutella: World Favorite Crepe of Bananas and Nutella Arándanos y Dulce Bananas: Blueberries Sweet Bananas with Dark Chocolate Sauce	\$5.00 \$7.00 \$7.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar Fresas y Bananas: Strawberries and Bananas with a Sweet Mandarin Coulis Bananas y Nutella: World Favorite Crepe of Bananas and Nutella Arándanos y Dulce Bananas: Blueberries Sweet Bananas with Dark Chocolate Sauce Chocolate Oscuro, Naranja y Mandarina:	\$5.00 \$7.00 \$7.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Creps Limón y Azúcar: Lemon and Sugar Fresas y Bananas: Strawberries and Bananas with a Sweet Mandarin Coulis Bananas y Nutella: World Favorite Crepe of Bananas and Nutella Arándanos y Dulce Bananas: Blueberries Sweet Bananas with Dark Chocolate Sauce Chocolate Oscuro, Naranja y Mandarina: Dark Chocolate, Orange and Mandarins with a Strawberry Coulis	\$5.00 \$7.00 \$7.00 \$8.00 \$9.00
Churros Con Chocolate: (10 pieces) Traditional Spanish Fried Dough Dusted with Cinnamon Sugar, served with Thick Hot Chocolate Sweet Crepes Limón y Azúcar: Lemon and Sugar Fresas y Bananas: Strawberries and Bananas with a Sweet Mandarin Coulis Bananas y Nutella: World Favorite Crepe of Bananas and Nutella Arándanos y Dulce Bananas: Blueberries Sweet Bananas with Dark Chocolate Sauce Chocolate Oscuro, Naranja y Mandarina:	\$5.00 \$7.00 \$7.00 \$8.00

Hot Drinks

Cold Drinks

American Coffee	\$2.00	Coke	\$1.50
Caffe Latte	\$3.50	Diet Coke	\$1.50
Cappuccino	\$3.50	Coke Zero	\$1.50
Tea	\$2.50	Sprite	\$1.50
Fresh Mint Tea	\$3.00	Ginger Ale	\$1.50
Hot Cocoa	\$3.00	Iced-Tea	\$3.00
		Iced Coffee	\$3.00
		Iced Mocha	\$4.25
		Fresh Lemonade	\$3.50
		Fresh Mint Lemonade	\$4.00

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DINNER MENU

Appetizers | Entradas

1 ppedzers Endadas	
Soup of the Day: Ask Your Server for Today's Flavors	\$8.00
Fish Soup: Mediterranean Fish Soup with Rouille Crouton	\$10.00
Tuna Tartare with Wasabi Caviar and Sesame Oil	\$14.00
San Sebastián Platter: Smoked Salmon served with Vodka Cream, Chopped Onions,	\$15.00
Capers and Toasts	
Shrimp Cocktail	\$13.00
Pyrenean Platter: Fried Olives, Manchego Cheese and Cured Chorizo	\$13.00
Patatas Bravas: Skillet Fried Potatoes Served with a	\$10.00
Tomato Chile, Smoked Paprika Mayo Dressing	
Shrimp "Al Ajillo": Sautéed Shrimp with Butter, Garlic and Parsley	\$15.00
Zaragoza Fritter: Sweetcorn Fritter with Chorizo Salsa and Sour Cream	\$10.00
Mussels Almería: Mussels in a Garlic, Tomato Basil and White Wine Sauce	\$14.00
Santander Clams: Clams in a Garlic Tomato Chorizo and Tequila	\$14.00
Calamari Inferno: Grilled Calamari served with a Carolina Reaper Marinara Sauce	\$13.00
Seared Scallops and Chorizo: Served with a Sherry Reduction	\$15.00
Sardinas: Grilled Sardines Tossed in a Warm Lemon Garlic and Paprika Vinaigrette	\$13.00
Maryland Crab Cakes: Served with Andalusian Sauce	\$15.00
Salads Ensaladas Mixed Greens Salad Caesar Salad: Romaine Lettuce, Seasoned Croutons, Parmesan Cheese,	\$7.00 \$8.00
Anchovies and Homemade Caesar Dressing	
Mediterranean Salad: Chopped Romaine Lettuce, Red Onions, Olives, Bell Peppers,	\$9.00
Tomatoes, Cucumbers and Crumbled Greek Feta Cheese	
Tuscan Salad: Lettuce, Green Beans, Cannellini Beans and Onions	\$9.00
Spinach Salad: Organic Baby Spinach, Red Onions, Dried Raisins,	\$9.00
Crumbled Goat Cheese and Roasted Almonds	
Cáceres Salad: Mesclun, Dried Cranberries, Grapes, Walnuts, Mandarins and	\$9.00
Citrus Vinaigrette	4
Tropical Salad: Mixed Greens, Hearts of Palm, Avocado, Black Olives,	\$10.00
Roasted Peppers with Lemon Vinaigrette	
Ebro Salad: Organic Baby Arugula, Roasted Red Beets, Manchego Cheese, Serrano Ham and Banyuls Vinaigrette	\$10.00
Logroño Salad: Kale, Toasted Almonds, Cheddar, Apples, Dry Raisins and	\$9.00
Garlic with a Lemon Vinaigrette	
Caprese: Chopped Tomatoes and Burrata Mozzarella Salad with Raisins and	\$10.00
Fresh Squeezed Lemon Juice in Olive Oil Dressing	
Classic Niçoise Salad: Lettuce, Tomatoes, Potatoes, Green Beans, Black Olives, Anchovies, Boiled Eggs and Canned Tuna	\$14.00
New York Niçoise Salad: Classic Niçoise with Grilled Tuna	\$17.00
Add Grilled Chicken Breast	\$3.00
Add Grilled Shrimp (4)	\$4.00
Add Grilled Salmon Filet	\$5.00
Add Grilled Tuna Steak	\$6.00
Add Grilled Skirt Steak	\$8.00
Add Grined Skirt Steak	\$6.00
Paellas	
Vegetarian: Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas,	\$17/\$27
Asparagus, Broccoli, Mushrooms, Green Beans and Tomatoes	, ,,
Pyrenean: Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas,	\$19/\$35
Roasted Chicken, Roasted Lamb and Chorizo Sausage	,,
Seafood Paella: Valencia Saffron Rice, Bell Peppers, Onions, Garlic, Green Peas,	\$27/\$49
Roasted Chicken, Monkfish, Shrimp, Mussels, Clams, Calamari, Gambas,	

Lobster Claws and King Crab Legs

DINNER MENU

Main Courses | Platos Principales

All Entrees Served with 2 Sides of Your Choosing.

Rising Sun Tuna: Wasabi Crusted Tuna with a Tamari Ginger Sauce	\$20.00
Sole Piccata: Baked Sole with a Lemon Capers Sauce	\$20.00
Salmon Benedict: Poached Salmon Filet with Hollandaise Sauce	\$17.00
Red Snapper Olivada: Seared Red Snapper Filet on a Bed of Olives and	\$18.00
Vegetable Caviar with a Xérès Cream Sauce	
Poultry Aves de Coral	
Duck Naranja: Seared Duck Breast with Orange Sauce	\$21.00
Chicken "Al Ajillo": Half Garlic Roasted Chicken	\$17.00
Chicken Paillard: French Classic Grilled Herbed Chicken Breast	\$15.00
Meats Carne de Res	
Steak Maître D': Grilled Hanger Steak with Garlic-Cilantro Butter	\$19.00
Steak Diabolo: NY Strip Steak with a Warm Spicy Peppers Caviar	\$20.00
Mignon Archiduc: Filet Mignon with Wild Mushrooms Sauce	\$23.00
Rib Eye Rioja: Grilled Rib Eye Steak with a Shallots Rioja Wine Sauce	\$25.00

Sides | Platos Acompañante

Fish | Pescados

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

Pasta

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

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BRUNCH MENU

Eggs All The Way

Salads Caesar Salad: Romaine Lettuce, Seasoned Croutons, Parmesan Cheese, Anchovies and Homemade Caesar Dressing

Tropical Salad: Mixed Greens, Hearts of

Mozzarella Salad with Raisins and Fresh

Squeezed Lemon Juice in Olive Oil Dressing

Three Eggs Your Way: with Choice of Bacon	\$10.00
or Breakfast Links (Turkey Available)	
Eggs Benedict: 2 Poached Eggs served on an	\$13.00
English Muffin with Hollandaise Sauce. Your	
Choice of Smoked Salmon, Black Forest Ham	
or Spinach	
Steak and Eggs	\$13.00
Build Your Own Omelet: with 2 Toppings:	\$10.00

Logroño Salad: Kale, Toasted Almonds,	\$9.00
Roasted Peppers with Lemon Vinaigrette	
Palm, Avocado, Black Olives and	
•	

\$9.00

\$10.00

Build Your Own Omelet: 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.

Cheddar, Apples, Dry Raisins and Garlic with a Lemon Vinaigrette \$10.00 Caprese: Chopped Tomatoes and Burrata

Tortillas Platters

All Tortillas are served with House Salad

Empanadilla Platters

Tortilla: Potato and Manchego Omelette	\$6.00	
Chorizo and Garlic Tortilla	\$7.00	
Shrimp Tortilla	\$8.00	
Vegetable Tortilla	\$7.00	

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

Crepes

Swiss Cheese

Burgers

Roasted Potatoes, Roasted Peppers, Sautéed Onions and Creamy Balsamic Dressing Breakfast Crepe: Scrambled Eggs, Swiss, Tomatoes with Choice of Ham, Turkey Ham or Chorizo Sausage Palmito Crepe: Hearts of Palm, Roasted Served with Pickles and French Fries. Beef Burger \$12.00 Turkey Burger \$11.00 Veggie Burger Your Choice of Toppings: Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed	I I		O	
Roasted Potatoes, Roasted Peppers, Sautéed Onions and Creamy Balsamic Dressing Breakfast Crepe: Scrambled Eggs, Swiss, Tomatoes with Choice of Ham, Turkey Ham or Chorizo Sausage Palmito Crepe: Hearts of Palm, Roasted Served with Pickles and French Fries. Beef Burger \$12.00 Turkey Burger \$11.00 Veggie Burger Your Choice of Toppings: Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed	All Crepes served with Soup and House Salad		All the Burgers are served with Tomatoes, Onions,	
Onions and Creamy Balsamic Dressing Breakfast Crepe: Scrambled Eggs, Swiss, Tomatoes with Choice of Ham, Turkey Ham or Chorizo Sausage Palmito Crepe: Hearts of Palm, Roasted S12.00 Turkey Burger Veggie Burger Your Choice of Toppings: Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed	Farmer's Crepe: Bacon, Ham, Cheddar,	\$16.00	Lettuce on a Brioche Bun.	
Breakfast Crepe: Scrambled Eggs, Swiss, Tomatoes with Choice of Ham, Turkey Ham or Chorizo Sausage Palmito Crepe: Hearts of Palm, Roasted \$15.00 Turkey Burger Veggie Burger Your Choice of Toppings: Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed	Roasted Potatoes, Roasted Peppers, Sautéed		Served with Pickles and French Fries.	
Tomatoes with Choice of Ham, Turkey Ham or Chorizo Sausage Palmito Crepe: Hearts of Palm, Roasted Veggie Burger Your Choice of Toppings: Cheddar, Swiss, Blue Cheese, Bacon, Avocado, Sautéed	Onions and Creamy Balsamic Dressing		Beef Burger	\$12.00
Chorizo Sausage Your Choice of Toppings: Cheddar, Swiss, Palmito Crepe: Hearts of Palm, Roasted \$16.00 Blue Cheese, Bacon, Avocado, Sautéed	Breakfast Crepe: Scrambled Eggs, Swiss,	\$15.00	Turkey Burger	\$11.00
Palmito Crepe: Hearts of Palm, Roasted \$16.00 Blue Cheese, Bacon, Avocado, Sautéed	Tomatoes with Choice of Ham, Turkey Ham or		Veggie Burger	\$11.00
	Chorizo Sausage		Your Choice of Toppings: Cheddar, Swiss,	
Peppers, Caramelized Onions, Black Olives and Onions & Sautéed Mushrooms. Add \$1.00 each.	Palmito Crepe: Hearts of Palm, Roasted	\$16.00	Blue Cheese, Bacon, Avocado, Sautéed	
	Peppers, Caramelized Onions, Black Olives and		Onions & Sautéed Mushrooms. Add \$1.00 each.	

Spanish Brunch Classics

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

Panini Platters

Cheeses & Cold Cuts

Ham and Cheese Panini: Honey Smoked	\$14.00	Small Cheese Board: Leonora (Goat/Aragón),	\$20.00
Ham, Gruyere Cheese and Tomatoes,		Aged Manchego (Sheep/La Mancha),	
served with French Fries or House Salad		Aged Mahón (Cow/Menorca), Mixed Olives,	
Vegetable Panini: Grilled Provencal	\$14.00	Grapes and Toasted Baguette	
Vegetables and Mozzarella Cheese		Small Charcuterie Board: Cured Chorizo de	\$20.00
served with French Fries or House Salad		Pueblo (La Vera Valley), Lomo Iberico de	
Chicken Panini: Grilled Chicken Breast,	\$14.00	Bellota and Serrano Ham served with	
Avocado, Tomatoes and Chipotle Salsa,		Mixed Olives, Grapes and Toasted Baguettes	
served with French Fries or House Salad			