Appetizers

Shrimp with Garlic Sauce
Fried Calamares
Mushrooms Stuffed with
Crab Meat
Spanish Croquetas
Roasted Peppers Marinated
with Sherry Vinegar, and
Virgin Olive Oil

Pinner

Paella Valenciana Shrimp in Wine Sauce Chicken with Almond Sauce Veal a la "Toledo" with Truffles Sauce and Mushrooms

Deserts & Coffee

Flan (caramel custard)
Assorted Pastries
Fruits in Season
American Coffee or Espresso

All dishes are served with a choice of Saffron Rice or Spanish Potatoes and House Salad

\$80.00
per person
Beverages tax and gratuities not included.
25% down payment required
to confirm reservation.

Appetizers

Mushrooms Stuffed with Crab Meat Shrimp with Garlic Sauce Spanish Croquetas Clams Casino Spanish Sausages

Dinner

Paella Marinera Lobster Norwegian Salmon "Toledo" Chicken with Almond Sauce Grilled Jumbo Shrimps Veal a la "Toledo" with Truffles Sauce and Mushrooms

Deserts & Coffee

Flan (caramel custard)
Tatufo • Assorted Sorbets
Assorted pastries
American Coffee or Espresso

All dishes are served with a choice of Saffron Rice or Spanish Potatoes and House Salad

> \$90.00 per person

Beverages tax and gratuities not included.
25% down payment required
to confirm reservation.

Appetizers

Shrimp with Garlic Sauce Roasted Peppers Piquillo Fried Calamares Spanish Croquetas Clams Casino Mushrooms Stuffed with Crab Meat

Dinner

Paella Marinera with Lobster
Shrimps with Green Sauce
Baked Red Snapper
Filet Mignon Medallions
with Truffles
Grilled Baby Lamb Chops
Zarzuela de Marisos
a la "Toledo"

Deserts & Coffee

Crema Catalana (creme brulet)
Flan (caramel custard)
Assorted Sorbets
Assorted Pastries
Fruits in Season
American Coffee or Espresso

All dishes are served with a choice of Saffron Rice or Spanish Potatoes and House Salad

\$110.00 per person

Beverages tax and gratuities not included.
25% down payment required
to confirm reservation.

Special Tapas Menu For Party's

- 1. Shrimps with Garlic Sauce
- 2. Shrimps Villaroy
- 3. Shrimps with Wine Sauce
- 4. Fried Calamares
- 5. Smoked Salmon
- 6. Clams Casino
- 7. Clams Cocktel
- 8. Clams Marinera
- 9. Mussels Vinaigrette
- 10. Spanish Croquetas
- 11. Escargots Bourgogne
- 12. Artichoke Hearts with Vinaigrette
- 13. Roasted Pepper Pequillo Marinated w/Sherry Vinegar and Virgin Olive Oil
- 14. Mushrooms stuffed with Crabmeat
- 15. Mushrooms Saute with Garlic and Wine
- 16. Spanish Asparagus "White" with Vinaigrette Sauce
- 17. Imported Cured Ham
- 18. Broiled Spanish Sausages (Chorizos)
- 19. Spanish Cheese "Manchego"
- 20. Buquerones Marinated with Balsamic Vinegar and Virgin Olive Oil
- 21. Breast of Chicken Saute with Garlic and White Wine
- 22. Tortilla (Spanish Omelette)
- 23. Roasted Peppers Piquillo, Stuffed w/Cod Fish and Bechamel Cream
- 24. Vieras Albarino (Baked Scalopos with Onions, Ham, Saffron and Wine
- 25. Escalivada: Roasted Eggplant, Peppers And Onions Bathed in Olive Oil

Any Four Choices \$50.00