

# Appetizers

## Grilled Spanish Chorizo

Olive oil and smoked paprika  
13.95

## Jumbo Shrimp Cocktail

14.95

## Mussels or Clams Diablo

Spicy Romano tomato sauce with chorizo  
14.95

## Mussels or Clams Salsa Verde

Garlic, parsley, cilantro, white wine sauce  
14.95

## Clams Casino

Stuffed with a blend of chicken, chorizo and pork, topped with an Applewood bacon crisp  
13.95

## Portabella Spain

Stuffed with deep sea scallop, shrimp and crabmeat, topped with red onions, chives and sherry cream sauce  
14.50

## Calamari

Fried calamari rings served with a house blend of mild and hot peppers and a sherry horseradish cocktail sauce  
13.95

## Vieras Rellenas

Deep sea scallops on a natural shell, topped with crabmeat, shrimp, and Mahon cheese  
14.50

## Gambas al Ajillo

Shrimp sautéed in garlic, extra virgin olive oil, and spices  
14.95

## Stuffed Artichoke Hearts

Smoked ham, raisins, and fresh herbed bread crumbs  
12.50

## Spain's Salsa

A white bean, avocado, shallot, cilantro and lime salsa. Served with house-baked pita  
11.50

## Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, and peppers, served with a smoked onion barbeque aioli  
9.50

## Shrimp Empanadillas

Pastry dough filled with shrimp and roasted vegetables, served with a ginger papaya aioli  
11.50

## Beef Empanadillas

Pastry dough filled with filet mignon, peppers, onions, and spices, served with a blended marinara sauce, garnished with pico de gallo  
11.50

# Salads

## Spain Salad

Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese, tossed with an extra virgin olive oil and aged balsamic vinaigrette  
10.95

## Xula Salad

Hydroponic Boston lettuce with grilled red onions, roasted pimentos, and shaved Gorgonzola cheese, tossed with a citrus and olive oil dressing  
10.95

## Simple Greens

Organic mixed greens  
9.

Add grilled chicken: 8.50

No split checks. One guest check per table.

We do not add automatic gratuities to any check.

Please advise your server of any allergies or dietary restrictions.

# Pollo

## **Arroz Con Pollo**

Chicken tenderloins with saffron rice, tomato, mushrooms, and chorizo...20.95

## **Pollo Al Limon**

Lightly battered tenderloin cutlets, pan seared in lemon, sherry, chives, capers and white wine sauce, served with mashed potatoes ...20.95

## **Pollo con Gambas**

Chicken tenderloins and jumbo shrimp prepared in a wild mushroom, Tio Pepe sherry, and herb cream sauce, served over mashed potatoes...27.95

## **Pollo Jerez**

Chicken tenderloins sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese, and served over mashed potatoes...25.50

## **Chicken Spain**

Chicken tenderloins stuffed with lobster, shrimp, smoked ham, panko bread crumb and Castilian cheese, topped with cognac mushroom sauce and served with mashed potatoes...27.95

# Pasta

## **Pasta Vigo**

Fusilli tossed with romano and sun dried tomatoes, fresh basil, grappa, and garlic herbs...16.

## **Pasta Champignones**

Rigatoni and a blend of mushrooms tossed in a light sherry cream sauce garnished with parmesan cheese...18.

## **Bolognese**

Combination of pan seared ground veal, angus beef and pork tenderloin, carrots, onions and fresh tomato in a light sherry wine cream sauce over chef's pasta...23.50

Add grilled chicken: 9.50

# Meat

Served with mashed potatoes and chef's daily vegetables

## **Coruñesa**

Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce...24.95

## **Madrid**

Provimi Veal cutlets sautéed in a light egg batter with a white wine and citrus sauce...24.95

## **Jerez**

Provimi Veal cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese...27.95

## **Veal Spain**

Bone-in veal chop stuffed with lobster, shrimp, smoked ham, panko bread crumb and Castilian cheese, topped with a roasted mushroom Malaga wine sauce...34.95

\* Raw Shellfish or uncooked meats can increase your risk of food born illness  
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# Fish and Shellfish

## **Sole Frances**

Domestic fillet of sole, lightly egg battered, and pan sautéed in a lemon Chablis sauce...29.95

## **Stuffed Rainbow Trout**

Broiled and stuffed with baby spinach, shrimp, scallops and crabmeat, topped with a parsley-ginger champagne sauce...27.95

## **Mariscada Spain**

Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a Romano tomato, spinach, brandy and sherry sauce...32.50

## **Mariscada Verde**

Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a garlic, parsley, white wine clam broth with chef's pasta...32.50

## **Paella Valenciana**

Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice, and mild spices.

**For two: 43.**

## **Stuffed Salmon**

Baked stuffed with shrimp, sea scallops and crabmeat, topped with a lemon, sherry white wine reduction, served with mashed potatoes, and garnished with organic chiffon spinach...27.95

# From the Grill

Served with mashed potatoes and chef's daily vegetables

## **Smithfield Farms USDA**

### **Prime Beef Sirloin\***

16 oz.  
42.95

## **IBP Choice Premium Certified**

### **Black Angus Filet Mignon\***

9 oz.                      14 oz. (center cut)  
34.                              43.

## **Chairman's Reserve Pork Tenderloin\***

Served with a wild currant, shiitake mushroom, and port wine sauce...24.50

## **Grilled Fillet of Salmon**

Marinated in fresh dill, garlic, pepper, sherry, and olive oil...26.50

# Sides

## **Spain Potato Chips**

Seasoned chips made with local Quonset View Farm potatoes...6.

## **Three Cheese Mushroom Pasta**

...11.50

## **Spinach Catalana**

Organic baby spinach sautéed with extra virgin olive oil, garlic, raisins and pine kernels...13.

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