



# Dinner Menu (Served after 3 P.M.)



## Ensaladas (Salads)

<b>Ensalada española</b>  <b>\$10.95</b> (Lettuce, tomato, onions & green peppers)	<b>Ensalada serrana</b> <b>\$15.95</b> (Serrano ham, stripes of piquillo peppers, shards of manchego cheese over a bed of mixed greens)	<b>Ensalada Burrata</b> <b>\$16.95</b> (Baby Arugula and Burrata with Walnuts & Dry Cranberries in a Balsamic and Apricot Dressing)
<b>Ensalada de aguacate</b>  <b>\$11.95</b> (Avocado, onions and tomato salad)	<b>Ensalada vasca</b> <b>\$15.95</b> (Piquillo peppers on a bed of baby spinach leaves with fresh basque anchovies and garnished with stuffed manzanilla olives)	
<b>Ensalada de pollo a la parrilla</b> <b>\$15.95</b> (Grilled chicken salad with lettuce, tomato & onions)		

## Pollo (Chicken)

<b>Pechuga de pollo a la plancha</b> <b>\$19.95</b> (Grilled chicken breast)	<b>Pechuga de pollo coruñesa</b> <b>\$23.95</b> (Chicken cutlet with mushrooms and sherry wine)	<b>Pechuga de pollo madrileña</b> <b>\$22.95</b> (Chicken breast sautéed in lemon sauce)
<b>Muslos de pollo Deshuesado con piña y cilantro</b> <b>\$21.95</b> (Grilled boneless and skinless chicken thighs with pineapple and cilantro salsa)	<b>Pollo al ajillo tapas de España</b> <b>\$21.95</b> (Chicken with potatoes in garlic sauce)	<b>Pollo relleno de cangrejo al vino</b> <b>\$27.95</b> (Chicken cutlet stuffed with crabmeat in wine sauce)
	<b>Pollo villaroy</b> <b>\$21.95</b> (Chicken breast in béchamel sauce)	

## Carne (Meat)

<b>Medio churrasco a la parilla</b> <b>\$29.95</b> (Half broiled skirt steak)	<b>Ternera con colitas de langosta en salsa de vino</b> <b>\$29.95</b> (Scallops of nature Veal with baby lobster tails in wine sauce)	<b>Churrasco a la parilla</b> <b>\$M.P</b> (Broiled skirt steak)
<b>Ternera a la plancha</b> <b>\$25.95</b> (Grilled Scallops of nature Veal)	<b>Bistec de lomo</b> <b>\$31.95</b> (Broiled boneless shell steak)	<b>Chuletillos de cordero a la castellana</b> <b>\$35.95</b> (Baby lamb chops braised with brandy & garlic)
<b>Ternera coruñesa</b> <b>\$25.95</b> (Scallops of nature Veal with mushrooms and sherry wine)	<b>Chuleta de Cerdo con Salsa de Mango</b> <b>\$23.95</b> (Broiled Pork Rib Chop, Center Cut with mango salsa)	<b>Medallones de solomillo con camaró en gravy</b> <b>\$36.95</b> (Filet mignon medallions with shrimp in house sauce)
<b>Ternera Madrileña</b> <b>\$24.95</b> (Scallops of nature Veal sautéed in lemon sauce)	<b>Solomillo con gambón al brandy</b> <b>\$33.95</b> (Filet mignon tips with jumbo shrimp in brandy sauce)	<b>Solomillo a la parrilla</b> <b>\$38.95</b> (Broiled filet mignon)
<b>Ternera empanizada</b> <b>\$24.95</b> (Breaded Scallops of nature Veal)		

## Mariscos (Seafood)

<b>Gambas al ajillo</b> <b>\$25.95</b> (Wild caught white gulf shrimp in garlic sauce)	<b>Mariscada marinera</b> <b>\$35.95</b> (Clams, mussels, shrimp, scallops and half Maine lobster in our homemade marinara sauce)	<b>Paella Valencina**</b> <b>\$36.95</b> (Clams, mussels, shrimp, scallops, half Maine lobster, chicken and chorizo in saffron rice)
<b>Camaron enchiladas</b> <b>\$25.95</b> (Wild caught white gulf shrimp in our special Creole sauce)	<b>Mariscada en salsa verde</b> <b>\$35.95</b> (Clams, mussels, shrimp, scallops and half Maine lobster in parsley, wine and garlic sauce)	<b>Langosta rellena (1-1.5 lb.)</b> <b>\$37.95</b> (Maine Lobster stuffed with crabmeat)
<b>Camarones en salsa verde</b> <b>\$25.95</b> (Wild caught white gulf shrimp in parsley, wine and garlic sauce)	<b>Langostinos Rellenos de Cangrejo al Vino</b> <b>\$27.95</b> (Stuffed prawns with crab meat in wine sauce)	<b>Colitas de langosta a la plancha o enchiladas</b> <b>\$35.95</b> (Baby lobster tails broiled or in Creole sauce)
<b>Camaron marinera</b> <b>\$25.95</b> (Wild caught white gulf shrimp in our home made marinara sauce)	<b>Paella Marinera**</b> <b>\$36.95</b> (Clams, mussels, shrimp, scallops and half Maine lobster in saffron rice)	<b>Colas de langosta africana a la parrilla</b> <b>M.P</b> (Broiled African lobster tails)
<b>Camaron jumbo al vino</b> <b>\$26.95</b> (Jumbo shrimp in wine sauce)		<b>Mar y tierra (Surf &amp; Turf)</b> <b>\$42.95</b> (Filet mignon and a jumbo broiled lobster tail)
<b>Changurro*</b> <b>\$28.95</b> (Scallops on the shell stuffed with crabmeat and cheese)		

## Pescado (Fish)

<b>Trucha en salsa de limón y alcaparras</b> <b>\$24.95</b> (Trout with lemon and caper sauce)	<b>Filete de Pargo con Camarones a la Criolla</b> <b>\$26.95</b> (Florida filet of Red Snapper with Shrimps in our special Creole Sauce)	<b>Salmon relleno de cangrejo al vino</b> <b>\$28.95</b> (Salmon stuffed with crabmeat in wine sauce)
<b>Lenguado a la parrilla o francesa</b> <b>\$23.95</b> (Filet of sole broiled or french)	<b>Lenguado relleno de cangrejo al vino</b> <b>\$25.95</b> (Filet of sole stuffed with crabmeat in wine sauce)	
<b>Salmon a la plancha</b> <b>\$24.95</b> (Grilled salmon)		

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 Vegetarian Option

Please let us know of any food allergies or dietary restrictions

\*Please allow 20 minutes for the preparation

\*\*Please allow 40 minutes for the preparation of our Paellas as they are made the traditional way with raw rice and fresh ingredients