

# Lunch Menu (Served until 3 P.M.)



## Ensaladas (Salads)

### Ensalada de pollo a la parrilla \$13.95

(Grilled chicken salad with lettuce, tomato & onions)

### Ensalada de gambas \$14.95

(Wild caught white gulf shrimp with lettuce, tomato, onions and olives)

### Ensalada serrana \$13.95

(Serrano ham, stripes of piquillo peppers, shards of manchego cheese over a bed of mixed greens)

### Ensalada vasca \$13.95

(Piquillo peppers on a bed of baby spinach leaves with fresh basque anchovies and garnished with stuffed manzanilla olives)

### Ensalada Burrata \$16.95

(Baby Arugula and Burrata with Walnuts & Dry Cranberries in a Balsamic and Apricot Dressing)

## Pollo (Chicken)

### Pollo al ajillo tapas de españa \$18.95

(Chicken with potatoes in garlic sauce)

### Pollo villaroy \$18.95

(Chicken breast in béchamel sauce)

### Pechuga de pollo coruñesa \$19.95

(Chicken cutlet with mushrooms and sherry wine)

### Pechuga de pollo Estremeña \$19.95

(Chicken breast with onion, peppers & sausage)

### Pechuga de pollo Madrileña \$19.95

(Chicken breast sautéed in lemon sauce)

### Pollo con colita de Langosta al vino \$24.95

(Chicken breast with baby lobster tails in Wine sauce)

### Muslo de Pollo Deshuesado con Piña y Cilantro \$19.95

(Grilled boneless skinless chicken thighs with pineapple and cilantro salsa)

## Carne (Meat)

### Ternera Madrileña \$21.95

(Scallopines of nature Veal sautéed in lemon sauce)

### Ternera con camarones al vino \$21.95

(Scallopines of nature Veal with white gulf Shrimp in wine sauce)

### Medio churrasco a la parilla \$26.95

(Half broiled skirt steak)

### Solomillo Arriero \$26.95

(Chunks of beef tenderloin sautéed with garlic and cherry peppers over saffron rice)

### Solomillo con gambon al brandy \$28.95

(Filet mignon tips with jumbo shrimp in brandy sauce)

### Chuleta de Cerdo con Salsa de Mango \$21.95

(Broiled Pork Rib Chop Center Cut with Mango Salsa)

## Mariscos y Pescados (Seafood & Fish)

### Camaron con patatas al alioli \$18.95

(Wild caught white gulf shrimp with potatoes in a spicy garlic sauce)

### Camaron enchilado \$19.95

(Wild caught white gulf shrimp in our special creole sauce)

### Camaron marinera \$19.95

(Wild caught white gulf shrimp in our special marinara sauce)

### Mejillones con vieras rias baixas \$19.95

(Prince Edward Island Mussels & Sea Scallops in dry Verdejo wine, parsley, garlic and virgin olive oil)

### Pargo con Camarones a la Criolla \$21.95

(Florida Filet of Red Snapper with white gulf shrimps in our special Creole sauce)

### Lenguado a la parrilla \$19.95

(Filet of sole broiled)

### Lenguado a la "francesa" \$19.95

(Filet of sole francais)

### Salmon a la plancha \$21.95

(Grilled salmon)

### Zarzuela de mariscos \$23.95

(Clams, mussels, shrimp & scallops in marinara sauce)

### Langostinos a la plancha \$23.95

(Grilled butterfly prawns in their shell)

### Trucha en salsa de limon y alcaparras \$21.95

(Trout with lemon and caper sauce)

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Please let us know of any food allergies or dietary restrictions

 Vegetarian Option