



summerlicious



LUNCH MENU

SATURDAY AND SUNDAY ONLY FROM 11:30 TO 2:30

LUNCH ONLY

MENU #1 = \$27

APPETIZER: MANCHEGO CHEESE CROQUETTES [FRITTER]
SERVED WITH HOME MADE GARLIC ALIOLI SAUCE

MAIN COURSE: PAELLA MADE WITH SHRIMPS,CALAMARI MUSSEL ,
SAFFRON RICE

DESSERT: HOME MADE CHURROS WITH CHOCOLATE

MENU #2 = \$27

APPETIZER: BERENJENA RELLENA [EGG PLANT }
SLICED AUBERGINE WITH RATA-TOUILLE AND MANCHEGO CHEESE.

MAIN COURSE: GRILLED FRESH FILET OF ST PETER FISH , SERVED WITH
PIQUILLO PEPPER SAUCE, SAFFRON RICE

DESSERT: HOME MADE CREME CARAMEL

MENU #3 = \$27

APPETIZER: FRIED CALAMARI, TOPPED HOME MADE GARLIC ALIOLI

MAIN COURSE: VEAL PARMESANA, FRESH TOMATO SAUCE , MANCHEGO CHEESE
FRIED POTATOES

DESSERT: HOME MADE CHOCOLATE MOUSSE

GLASS OF MIMOSA OR RED SANGRIA = 4 oz \$7
GLASS OF WHITE OR RED WINE = 4 oz \$7

OUR REGULAR SPANISH MENU
ALWAYS AVAILABLE

