

## SOPAS - SOUPS

<b>Caldo Gallego</b>	7.00
Hearty Galician style vegetable soup with potatoes, white beans, collard greens, Spanish sausage and cured ham	
<b>Sopa de Pescado</b>	7.00
Mediterranean style fish and mussel soup	

## APERITIVOS - APPETIZERS

<b>Entremeses</b>	15.00
Serrano ham, Manchego cheese, Spanish sausage, piquillo peppers, Manzanilla olives, and white asparagus	
<b>Pan Catalan</b>	10.00
Catalan style country bread with tomato, garlic and herbed extra virgin olive oil topped with Spanish Serrano ham	
<b>Camarones al pimenton</b>	14.00
Shrimp sautéed with garlic filets, olive oil, paprika, and white wine	
<b>Calamares a la plancha</b>	12.00
Grilled squid with Spanish paprika olive oil and crispy garlic	
<b>Chorizo al Rioja</b>	11.00
Spanish sausage sautéed with shallots and Rioja red wine	
<b>Piquillos rellenos de ensalada de txanguro</b>	12.00
Piquillo pepper filled with Basque style crab salad over avocado chistora bean salad	
<b>Pulpo a la Gallega</b>	14.00
Galician style octopus with Spanish paprika, sea salt and extra virgin olive oil	
<b>Ceviche de salmon y camaron</b>	12.00
Salmon and shrimp ceviche with Spanish butter beans, avocado, mango, pine apple and lime vinaigrette	

*Raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions  
Kindly advise your server of any food allergies you may have  
Prices and menu items are subject to change*

## ENSALADAS - SALADS

- Ensalada mixta** 5.00  
Tossed salad with English cucumbers, tomatoes, garlic croutons and our famous house dressing
- Ensalada de pollo y arugula** 14.00  
Herb and garlic marinated chicken breast brochettes, strawberries, almonds, Mahon cheese, and white balsamic vinaigrette over baby arugula
- Ensalada de salmón marinado y queso de cabra** 14.00  
House cured salmon, crumbled goat cheese, granny smith apples, avocados, candied walnuts, and raspberry vinaigrette over mesclun greens
- Ensalada Costa del Sol** 14.00  
Field greens with Serrano ham, heart of palm, asparagus, artichoke hearts, and vine ripe cherry tomatoes with Costa del Sol's Mediterranean vinaigrette with olives and capers

## PLATO PRINCIPAL - ENTREE

- Mojarra con salsa tropical y arroz Cubano** 13.00  
Grilled red tilapia with mango pine apple salsa and Cuban style rice
- Salmon a la naranja** 15.00  
Grilled North Atlantic salmon with Spanish orange Brandy sauce and piquillo pepper toile
- Lenguado al limon y alcaparras** 13.00  
Fillet of sole egg battered and sautéed with lemon, white wine and capers
- Mariscada a la marinera o en salsa verde** 16.00  
Seafood casserole of clams, mussels, shrimp, squid and fish in either a tomato garlic broth OR a seafood garlic parsley broth
- Camarones con linguini** 16.00  
Shrimp, sun-dried tomatoes, Kalamata olives, artichokes, apple wood smoked bacon and basil tossed with linguini
- Lomo de cerdo asado** 14.00  
Herb and spice rubbed roasted pork loin with sherry sauce
- Entrecote a la plancha con chimichurri** 17.00  
Grilled rib eye steak with chimichurri sauce over Spanish fries
- Pollo Pepitoria** 13.00  
Chicken breast roasted in a sauce of tomato, almonds, garlic, cured ham, saffron and Fino sherry topped with "crumbled" egg

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<b>Pollo al ajillo</b>	<b>12.00</b>
Boneless chicken thighs sautéed with garlic filets, olive oil, lemon and white wine	
<b>Tortilla de patatas</b>	<b>11.00</b>
Spanish style potato, onion, and egg omelet served with mesclun greens	

## PAELLAS

(Note: Minimum order is two portions)

<b>Paella de la casa (for Two)</b> – With clams, mussels, shrimp, chicken and chorizo	<b>32.00</b>
16.00 For each additional portion	
<b>Paella Marinera (for Two)</b> – Clams, mussels, shrimp, scallops and fish	<b>36.00</b>
18.00 For each additional portion	
<b>Paella de pollo y chorizo (for Two)</b> – chicken and chorizo	<b>28.00</b>
14.00 For each additional portion	
<b>Paella Vegetariana (for Two)</b> – with seasonal vegetables	<b>26.00</b>
13.00 For each additional portion	

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