

COMPLIMENTARY DRINK FOR THE MOTHERS /// ONE DRINK PER MOTHER
one glass of sangria

FOR THE MOTHERS ONE FREE GIFT CERTIFICATE VALUE \$25 FOR YOUR NEXT VISIT

MENU

X 4 PEOPLE MINIMUM /// EACH PERSON \$60

TAPAS [APPETIZERS]

croquetas de iberico ham , alioli [4 P]

Traditional shrimps from Ecuador sautéed with extra virgin olive oil and purple garlic [8 P]

fried calamari from Peru, alioli sauce [2]

beef tender, two mushrooms sauce, fries [2]

chorizo sausage sautéed with two onions and rioja wine [2]

house style paella made with assorted seafood chicken breast, chorizo de bilbao [

TODAY SPECIAL FOR MOTHER'S DAY

house Style Paella Valenciana \$65

with shrimps, scallops, fresh fish, mussels, chicken breast, chorizo de bilbao, saffron

lobster Ravioli pink sauce \$60

made with two Lbs Lobster, shrimps, scallops, fresh fish, mussels, saffron rice

Lobster paella \$110

made with two Lbs Lobster, shrimps, scallops, fresh fish, mussels,

fettuccini With Medley of Seafood .Pink Sauce \$60

and Salmon done grill Topped with two sauce, grilled vegetables and saffron

8 oz. beef tenderloin Steak, Grilled with onions ,Fries \$55

Rack of Lamb ,Pepper Corn Sauce .Fries \$55

OTHER TAPAS

portobello & Shiitake mushrooms sautéed with madeira wine \$18

chorizo sausage sautéed with onions \$18

beef tenderloin mushrooms sauce \$18

garlic shrimps \$18

grilled mediterranean seabass \$18

pulpo ala gallega [octopus] \$24

ham croquetas \$16

tortilla española [spanish omelette] \$14

grilled shrimps , mushrooms and chorizo \$18

fried calamaris \$18

paella made with seafood medley, chicken and chorizo \$26

DESSERTS

Churros OR chocolate mousse OR creme brûlée \$12 each

6 oz SPANISH RED SANGRIA \$12

1/2 LITRE OF SANGRIA \$28

1 LITRE OF SANGRIA \$48

6 oz SPANISH WHITE WINE \$14

750 ML OF SPANISH WHITE \$55

6 oz RED SPANISH TEMPRANILLO \$14

750 ML SPANISH RED WINE \$55

6 oz CAVA \$16 / BOTTLE \$50

MADRI BEER, \$9

SOFT DRINK \$5 COFFE OR TEA \$5

CASA BARCELONA!

416 234 5858

