

SUMMERLICIOUS 2026

JULY 03 TO JULY 19

DINNER \$55

APPETIZERS CHOICE:

APPETIZER: [GAMBAS AL AJILLO]

GARLIC SHRIMPS, COOKED WITH SPANISH EXTRA VIRGIN OLIVE OIL

OR

APPETIZER: MARISCOS SAN SEBASTIAN STYLE,

SEA FOOD MEDLEY MADE WITH FRESH FISH, SHRIMPS, CALAMARI, MUSSELS, PINK PIQUILLO PEPPER SAUCE

OR

APPETIZER: [CORDERO] RACK OF LAMB PEPPER SAUCE

MAIN COURSES:

MAIN COURSE: STEAK BLACK PEPPER SAUCE, WITH POTATOES

OR

MAIN COURSE: [PESCADO DEL DIA]

FRESH FILET OF MEDITERRANEAN SEA BASS, TOPPED WITH SPANISH HERBS, SERVED WITH GRILLED VEGETABLES, SAFFRON RICE

OR

MAIN COURSE: [SEAFOOD PAELLA [PAELLA DE MARISCOS]

DAILY FISH, MUSSELS, SHRIMPS, CALAMARI, VEGETABLES, SAFFRON RICE

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DESSERTS:

HOME MADE CHURROS SERVED WITH CHOCOLATE SAUCE

OR

HOME MADE CREME CARAMEL,

OR

CHOCOLATE MOUSSE

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DRINKS

6 OZ SANGRIA \$10 / 1 LITRE \$40

6 OZ WINE WHITE OR RED \$10 / 750 ML \$35

SPANISH BEER CAN 500 ML \$9

MIMOSA 6.0Z \$10

NEGRONI 4.0Z \$10

SPARKLING -NON ALCOHOLIC WINE 750 ML \$15

VIRGIN SANGRIA 6.0Z \$5 / 750 ML \$20

SOFT DRINKS 375 ML \$5

