



Dinner Menu

Ceviches

Ceviche de la Casa 8.00

Shrimp, scallops, squid and fish marinated in lime juice, tossed with fresh tomatoes, scallions, peppers and seasoned with cilantro.

Ceviche de Vieiras 9.00

Fresh sea scallops marinated in lemon, lime, cilantro, sweet pepper and onion.

Salpicon 8.50

Steamed and chilled shellfish with chopped onion, sweet peppers and cucumber.

Cecivhe de Atun 11.00

Finest grade tuna marinated in lemon, lime, cilantro, jalapeños and sweet onion.

Ceviche de Salmon 8.00

Fresh salmon marinated in lemon, lime, cilantro, sweet onion and topped with caviar.

Ceviche a la Rusa 9.50

Seasonal oysters in lime, lemon, cilantro, onion and caviar, served with chilled Imperia Russian Vodka.

Pinchos

Pan con Tomate 3.50

Toasted bread with garlic, olive oil and tomato.

Sardinas 6.00

Spanish sardines with tomato and sweet onion.

Pate de Hgado de Pollo 6.00

Mousse of chicken liver and Madeira wine.

Filetito 11.00

Sliced tenderloin with Cabrales blue cheese.

Mixtos 8.00

Combination Pincho plate of hummus, house-cured salmon and fresh anchovies.

Mejillones Ahumados 7.00

Smoked Spanish Mussels served on crostini with tomato and onions.

Pan Amb Oli 8.50

Iberico ham and aged Manchego cheese.

Boquerones 7.50

Fresh anchovies over tomato, sweet onion and cilantro relish.

Babaganoush 5.00

Roasted eggplant with tahini, garlic and olive oil.

Salmon con Atun 7.50

Vodka cured salmon with Albacore tuna.

Las Tablas

Tabla Mixta 12.00

Chorizo, morcilla and Serrano ham with Mahon, Manchego, Tetilla cheeses, with sliced fruit and homemade pate.

Jamon Serrano 9.00

The prized air-dried ham from the mountains of Spain. Served with figs, pears and apples.

Bonito a la Plancha 8.00

Finest grade tuna seared rare and sliced.

Tabla de Quesos 9.00

Aged Manchego, Mahon, Tetilla and Cabrales cheeses with sliced fruit.

Esparragos 7.50

Fresh grilled asparagus with field greens and aioli.

Corazones de Alcachofas 6.00

Marinated artichoke hearts, sweet onion, hearts of palm and caperberries.

Vegetales

Tortilla Espanola 4.00

Traditional Potato & Onion Omelet with aioli.

Papas Fritas 4.50

Homemade potato chips served with Cabrales blue cheese.

Espinacas 5.00

Sauteed spinach with figs, honey and garlic.

Alcachofas Rellenas 7.50

Artichoke bottoms stuffed with ham, shrimp with a sherry cream sauce.

Fabada Asturiana 4.50

The classic white bean dish with chorizo sausage, pork and roasted garlic.

Vegetales en Cesta 5.00

Sauteed vegetables in potato basket topped with Manchego cheese.

Queso de Cabra 7.00

Baked goat cheese with tomato, fresh basil and virgin olive oil.

Portobello Relleno 8.00

Portobello mushroom stuffed with fresh spinach, shallots and Manchego cheese drizzled with sherry.

Pimientos de Padron 6.00

Sweet little peppers pan sauteed with virgin olive oil and garlic.

Berenjenas Asadas 7.00

Grilled eggplant baked with portobello mushrooms, tomato and Manchego cheese.

Patatas Bravas 4.00

Fried potatoes tossed with home made aioli.

Haricot Verdes 6.50

Sauteed green beans with orange zest and garlic in virgin olive oil.

Vegetales a la Parrilla 6.00

Squash, eggplant, mushrooms and asparagus grilled and drizzled with virgin olive oil.

Champinones al Ajillo 7.50

Sauteed wild mushrooms with virgin olive oil, garlic flambeed with Spanish sherry.

Champinones de Sevilla 7.50

Woodland mushrooms sauteed with sherry over goat cheese toasted bread.

Arroz con Pimientos 3.50

Spanish saffron rice roasted with peppers.

Berenjenas Fritas 6.00

Thinly sliced eggplant fried crispy.

Ensaladas

Ensalada de la Casa 4.00

Mixed greens, roasted peppers, tomatoes and olives in vinaigrette.

Ensalada de Vieiras 10.00

Sauteed day boat scallops over greens with candied walnuts and Cabralles cheese with warm bacon vinaigrette.

Pipirrana 6.50

Crispy cucumber in Jerez vinegar, capers, tomato, sweet peppers and onion.

Ensalada con Atun 12.00

Finest grade tuna seared rare over greens, tomato and scallions with sweet, soy.

Ensalada Mediterranea 11.00

Grilled salmon, scallops, and mussels with olive oil served over greens with cucumbers, tomatoes, apples, walnuts, roasted peppers, artichokes and green olives.

Ensalada con Queso 10.50

Roasted pepper salad tossed with olive oil, Jerez vinegar served with baked onions topped with warm goat cheese.

Ensalada de Pato 10.00

Baby greens tossed with walnuts, shaved fennel, pear, and sliced fig, topped with smoked blue leaf duck breast.

Ensalada Villafranca 9.50

Fresh greens with avocado, hearts of palm, artichoke, Serrano ham and Manchego cheese in lemon vinaigrette.

Tomate y Cabrales 8.00

Vine ripened tomatoes sliced with spanish blue cheese in virgin olive oil and Jerez vinegar.

Pescados

Croquetas de Bacalao 7.00

Cod fish folded into bechamel and then deep fried.

Vieras Rellenas 9.50

Grilled large sea scallops served with leeks, fresh herbs, Manchego cheese and sherry cream sauce.

Mejillones Catalan 8.00

Fresh mussels sauteed with white wine, garlic, a touch of cream and parsley.

Almejas el Faro 8.00

Sauteed little neck clams with chorizo and tomato, flambeed with Spanish sherry.

Mejillones Asados 8.00

Roasted mussels drizzled with virgin olive oil, salt and fine herbs.

Mahi-Mahi Azafran 9.00

Grilled Mahi-Mahi served with Saffron sauce and leeks.

Caacoles a la Vasca 8.50

Snails sauteed with spinach, cream and a dash of anis, served in a vol-au-vent.

Cangrejos de la Casa 11.00

Jumbo lump and backfin blue crab cake baked, served with saffron sherry sauce.

Gambas a la Plancha 11.00

Jumbo marinated grilled shrimp served in shell.

Salmon a la Gaditana 9.00

Grilled Norwegian Salmon served with leeks and Saffron sauce.

Fritura de Mariscos 15.00

An assortment of fried shellfish, and seabass, served with a spicy saffron aioli.

Gambas al Ajillo 8.00

Tender gulf shrimp served sizzling in garlic and virgin olive oil with red peppers.

Calamares Fritos 7.00

Tender squid lightly dusted in seasoned flour and fried crispy, served with lemon and paprika aioli.

Pargo a la Andaluza 9.50

Grilled red snapper with onions, peppers, capers and sliced garlic.

Caracoles con Pollo 8.00

Imported escargot wrapped in chicken, sautéed in a tangy tomato sherry sauce.

Calamares Rellenos 7.50

Braised squid stuffed with veal and chorizo in piquant tomato sauce with Manchego cheese.

Gambas Romesco 12.00

Sauteed jumbo shrimp in roasted tomato, garlic, almonds and sweet red peppers.

Pulpo a la Gallega 7.00

Sliced octopus in virgin olive oil and fresh herbs with paprika. Served over potatoes.

Mahi-Mahi al Papel 9.50

Mahi-Mahi braised in parchment paper with mushroom and saffron sauce.

Bacalao Bilbaina 11.00

Fresh loin of cod sauteed with garlic, olive oil and fire roasted peppers.

Otras Frias

Aceitunas y Pimientos 3.00

Marinated imported olives from Spain or chilled roasted peppers with garlic.

Garbanzo Hummus 5.00

Traditional puree of garbanzo beans, olive oil and roasted garlic. Served with toast points.

Champinones del Monte 6.50

Grilled and marinated woodland mushrooms with garlic, olive oil, fresh herbs and sherry.

Atunes Estilo Tartaro 12.00

Finest grade tuna hand chopped with capers, onions, fresh parsley and sesame oil.

Huevos Rellenos 3.50

Homemade deviled eggs drizzled with olive oil and cracked pepper.

Ensalada de Calamares 5.00

Grilled and marinated squid salad with fresh herbs and sweet peppers.

Ensalada Rusa 6.00

Traditional Spanish potato salad, with carrots peas and shrimp.

Gambas y Aguacate 7.00

Wedge of fresh avocado with creamy shrimp salad.

Gazpacho Andaluz 5.50

Fresh Andalusian-style cold soup made with extra virgin olive oil, garden peppers,

Carnes

Solomillo a la Parilla 12.00

Prime filet grilled and sliced with wild mushrooms and brandy cream sauce.

Rabo de Toro 11.00

Oxtail slowly braised in a rich red wine sauce, served with potatoes.

Banderillas Mixtas 8.50

Assortment of skewered grilled tenderloin, mild chorizo, marinated chicken and vegetables.

Higados de Pollo 7.00

Crispy chicken livers, mushrooms and smoked bacon in a Spanish sherry sauce.

Pollo al Jerez 7.00

Grilled chicken coated with lemon, garlic and fresh herbs.

Chorizo al Brandy 7.50

Grilled sausage flambéed with Spanish brandy over roasted potatoes and onions.

Pato a la Parilla 11.50

Grilled duck breast sliced over chocolate, port sauce.

Pollo al Ajillo 6.50

Sautéed chicken with olive oil, garlic, parsley and Rioja white wine.

Codillo de Cordero 10.00

Braised lamb shank in Rioja red wine sauce.

Costillas de Cordero 9.00

Braised baby lamb ribs with white beans, chorizo and roasted tomato.

Albondigas 6.00

Veal, chorizo and pork meatballs in a piquant tomato sauce.

Puerco Salamanca 7.50

Marinated and grilled pork tenderloin served with onions, olives and potatoes.

Chorizo y Pimientos 7.50

Five types of chorizo sausage sliced with roasted tomato and sweet peppers in casserole.

Piquillos Rellenos 7.00

Roasted red peppers stuffed with ground veal and mild chorizo sausage, served with light sherry sauce.

Chuletas de Cordero 13.00

Grilled baby lamb chops in Rioja wine sauce.

Croquetas 4.50

Fresh chicken and Serrano ham folded into bechamel and deep fried.

Morrillo de Cochinillo 13.00

Roasted pork shank in red Rioja wine and fresh herbs with country potatoes.

Paellas y Cazuelas

Paella de Vegetales 18.00

Marinated and grilled vegetables simmered slowly in saffron rice.

Paella Valenciana 28.00

Lobster, scallops, shrimp, squid, chicken and mild chorizo simmered with saffron rice.

Paella de Puerco y Pollo 19.50

Saffron rice with roast pork and chicken.

Paella Negra 28.00

The famous black rice with squid ink, lobster, assorted shellfish, served with aioli on the side.

Cazuela de Sevilla 22.00

Wild mushrooms, Serrano ham and shrimp with garlic, virgin olive oil and white wine.

Zarzuela 35.00

A seafood stew - lobster, shrimp, mussels, clams, scallops and white fish in a saffron, tomato sauce.

Postres

Flan Lorena 5.00

A rich, denser version of the popular Spanish custard.

Tres Leches 7.50

The famous merengue cake with fresh creams and nutmeg.

Helados con Frutas 6.50

Homemade ice cream, vanilla or coconut with fresh fruit and berries.

Torta Valenciana 8.50

Rich chocolate cake with candied orange and creme.

Almadrado 7.50

Crisp, warm almond pastry served with homemade vanilla ice cream.

Pudin de Pan 7.00

Bread pudding made with dried fruits and Spanish Brandy, served with ice cream.

Trilogia de Chocolates 8.00

Trilogy of white, milk and dark chocolate mousse with white chocolate rum sauce.

Crema Catalana 8.00

Traditional Spanish creme brulee in a dark chocolate shell.

Lunch Menu

These menu items available only at the St. Petersburg location.

Las Ensaladas

Ensalada Vilafranca 9.00

Fresh greens with avocado, hearts of palm, artichoke, Serrano ham and Manchego cheese in lemon vinaigrette.

Ensalada de Vieiras 9.00

Sautéed day boat scallops over greens with candied walnuts and Cabralles cheese with warm bacon vinaigrette.

Pipirrana 4.95

Crispy cucumber in Jerez vinegar, capers, tomato and sweet peppers and onion.

Ensalada con Atun 9.00

Sushi grade tuna seared rare with greens, tomato, scallions and sweet, soy vinaigrette.

Corazones de Alcachofas 5.00

Marinated artichoke hearts, sweet onion, hearts of palm and caperberries.

Ensalada con Boquerones 9.00

Fresh greens with potato, eggs, tomato, onion and fresh anchovies.

Ensalada de la Casa 4.00

Mixed greens, roasted peppers, tomatoes and olives in vinaigrette.

Tomate y Cabralles 7.00

Vine ripened tomatoes sliced with blue cheese in virgin olive oil and Jerez vinegar.

Pinchos

Filetito 8.00

Sliced tenderloin with Cabralles blue cheese.

Pan con Tomate 3.00

Toasted bread with tomato, garlic and olive oil.

Pan Amb Oli 8.00

Toasted bread with Iberico ham and aged Manchego cheese.

Sardinas 6.00

Imported sardines on toasted bread with tomato and sweet onion.

Boquerones 7.00

Fresh anchovies over tomato, sweet onion and cilantro relish.

Salmon con Atun 7.00

Vodka cured salmon over albacore tuna.

Pate 6.00

Mousse of chicken liver, cream and Madeira Wine.

Ceviche

Ceviche de la Casa 7.50

Shrimp, scallops, squid and fish marinated in lime juice, tossed with fresh tomatoes, scallions, peppers and seasoned with cilantro.

Ceviche de Vieiras 9.95

Fresh sea scallops marinated in lemon, lime, cilantro, sweet pepper and onion.

Salpicon 7.00

Steamed and chilled shellfish with chopped onion, sweet peppers and cucumber.

Ceviche de Atun 12.95

Sliced sushi grade tuna marinated in lemon, lime, cilantro, jalapeños and sweet onion.

Ceviche de Salmon 8.95

Fresh salmon marinated in lemon, lime, cilantro, sweet onion, and topped with caviar.

Ceviche a la Rusa 10.00

Blue Point oysters in lime, lemon, cilantro.

Vegetales Caliente

Haricot Verde 5.00

Sautéed green beans with orange zest and garlic in virgin olive oil.

Espinacas 4.50

Sautéed spinach with figs and sliced garlic.

Queso de Cabra 6.00

Baked goat cheese with tomato, basil, & olive oil.

Vegetales a la Parilla 4.00

Fresh vegetables marinated & grilled, served in a potato basket.

Tortilla Espanola 4.00

Traditional Potato & Onion Omelet served with aioli.

Tapas Calientes

Calamares Fritos 6.00

Tender squid dusted & lightly fried with lemon & aioli.

Fritura de Mariscos 8.00

Assorted, fried seafood w/ a spicy saffron aioli.

Gambas al Ajillo 7.00

Tender gulf shrimp served sizzling in garlic & olive oil.

Croquetas de Pollo 4.50

Deep fried batter with chicken & ham served with sherry sauce.

Banderillas 8.00

Skewered & grilled tenderloin, chicken, mild chorizo & vegetables.

Alcachofas 7.50

Artichoke hearts stuffed with ham, shrimp & served with a sherry cream sauce.

Fabada 3.00

Classic white bean dish with chorizo, pork & roasted garlic.

Chorizo y Pimiento 7.50

Homemade sausage w/ roasted tomato and peppers.

Albondigas 6.00

Veal and Chorizo meatballs in spicy tomato sauce.

Pollo al Jerez Frito 6.50

Fried chicken coated in lemon, garlic & fresh herbs.

Pimientos Rellenos 7.00

Roasted red peppers stuffed with veal & chorizo in a light cream sauce.

Costilla de Cordero 8.00

Braised baby lamb ribs w/ white beans and roasted tomatoes.

Patatas Bravas 4.00

Fried potatoes with spicy garlic mayonnaise.

Papas Fritas 3.50

Home made potato chips.

Breakfast Menu

These menu items available only at the St. Petersburg location.

Breakfast Selections

Warm Breakfast Basket (Choice Of Three) 4.00

Croissant, Fruit Danish, Churros, Muffin, Brazo Gitano, Palmier and Bagel With Cream Cheese.

Seasonal Fresh Fruit Plate 5.00

Blackberries, Strawberries, Raspberries, Orange, Apples, and Grapes.

Pincho Croissant 9.00

Fresh baked large Croissant stuffed with Scrambled Eggs and Cheese, served with Pepper Crusted Applewood Bacon.

Open Faced Croissant 9.00

Two Extra-Large Fried Eggs over Manchego Cheese and Serrano Ham garnished with Roasted Pepper.

Tortilla Espanola 4.00

The classic Egg, Potato and Onion pie served warm with Roasted Red Pepper and a dollop of Aioli.

Pincho Omelette 6.50

Three Extra-Large fresh Eggs with Cheese (Manchego, Mahon, or Cheddar) served with roasted potatoes and your choice of: (additional .75 per choice) Serrano Ham, Bacon, Home-Cured Salmon, Sautéed Onion, Sweet Pepper, Mushrooms, Tomato or fresh Jalapeno Peppers.

Scrambled Eggs (with or without cheese) 5.00

Served with toast and roasted potatoes.

Bebidas de Café

Espresso 1.55

Reg

Cappuccino 3.00

Reg

Latte 3.00

Reg

Hot Chocolate 3.00

Reg

Double Espresso Milk Shake 4.95

Reg

Bebidas Frias (Cold Beverages)

Organic Republic of Tea Cold Teas 4.50

Ginger Peach, Blackberry Sage, Green Pomegranate

Soda 2.00

Pepsi, Diet Pepsi, Sprite, Ginger Ale

Fresh O.J. 2.25

Cervezas (Beers)

4.50

Mahou, Alhambra, Presidente, Negra Modelo, San Miguel, Zaragozana, and Heineken

Bud Light 3.50

Cidra

Reineta Sidra Espanola (Spanish Cider) 2.95

Sangria (Roja o, Blanca or Cava)

Glass 6.00

Pitcher 16.75

Grande Pitcher 33.50

Copas

Bloody Mary 6.00

Mimosa 9.00

Dulces y Helados

Flan Lorena 5.00

A richer, denser version of the popular Spanish custard.

Almendrado 6.50

Crisp almond pastry served with homemade vanilla ice cream.

Tres Leches 6.50

White cake with three creams, nutmeg and meringue.

Torta Valenciana 7.00

Rich chocolate cake with orange cream.

Pudin de la Casa 6.00

Homemade bread pudding, served warm & topped with vanilla ice cream.

Homemade and all natural chocolate, vanilla and coconut ice creams 5.00