



B e l l m ó n t
S P A N I S H R E S T A U R A N T

DINNER SHOW
RUMBA FLAMENCA HOLIDAY EDITION
SATURDAY, DECEMBER 17, 2022

TAPAS

CHOOSE ONE

- SAUTEED **SPINACH** - ESPINACAS SALTEADAS
- SAUTEED **MUSHROOMS** - CHAMPIÑONES SALTEADOS
- FRIED **CHICKPEAS** - GARBANZOS FRITOS
- ASSORTED **CROQUETTES** - CROQUETAS SURTIDAS
- FRIED **CALAMARI** - CALAMARES A LA ANDALUZA
- "**BRAVAS**" **POTATOES** - PATATAS BRAVAS
- SHRIMP "**AL AJILLO**" - GAMBAS AL AJILLO

PLATO PRINCIPAL

CHOOSE ONE

CHULETITAS DE CORDERO LECHAL

4 LAMB CHOPS MILK FED, PANADERA POTATOES

SOLOMILLO DE RES A LA PIEDRA

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE ROCK, AGED OVER 29 DAYS, FRENCH FRIES

PAELLA DE MARISCOS

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

LUBINA ASTURIANA FRESCA AL HORNO

FRESH CANTABRIC SEABASS, NORTHERN SPAIN, OLIVE OIL, GARLIC, PARSLEY, HOUSE SALAD

CHURRASCO A LA PARRILLA CON PATATAS FRITAS

GRILLED SKIRT STEAK, FRENCH FRIES

PAELLA VEGETARIANA

VEGETARIAN PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, EGGPLANT, PIQUILLO PEPPERS, GREEN AND YELLOW ZUCCHIN,

MUSHROOMS

COCHINILLO A LA LEÑA ESTILO SEGOVIANO – ADD \$10

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN PANADERA POTATOES, ONIONS, GREEN PEPPERS, TOMATO

DULCE DULCE

TORRIJA BORRACHA – DRUNKEN TORRIJA

*** SANGRIA WILL NOT BE AVAILABLE ON THIS DATE. WE SERVE WINE & BEER ONLY

THANK YOU ALL FOR YOUR PATRONAGE DURING THESE TRYING TIMES

* Eating raw or undercooked food can increase the risk for illness and birth defects