



DINNER SHOW
VERANO FLAMENCO
SATURDAY MAY 21, 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

ARROZ CON LECHE – RICE PUDDING

*** 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