



DINNER SHOW
VERANO FLAMENCO
SATURDAY, SEPTEMBER 24, 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 ZUCCHINI, 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

- HOMEMADE FLAN – FLAN CASERO COMO LO HACE MAMA**

*** 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