



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

# PASION FLAMENA UNDER THE STARS

SATURDAY FEBRUARY 25, 2023

### 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

**ROSCA DE ANIS CON TRUFA** – ANISSETTE CAKE WITH CHOCLOATE TRUFFLE

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

THANK YOU ALL FOR YOUR PATRONAGE

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