

LUNCH SPECIAL

3 COURSE COMBO
\$10.95

CHOOSE 1 STARTER, 1 MAIN COURSE, AND 1 DESSERT

STARTERS (select one)

Zucchini Soup

Delicate soup made with fresh zucchini, and potatoes creamed with goat cheese.

Lentil Soup

“Delicious!”

Gazpacho

Ask your server about today’s flavors.

House Salad

Seasonal artisanal greens with champagne vinaigrette, freshly roasted almonds and champagne plumped raisins.

Tomato Salad

Fresh tomatoes with Mahon cheese and fresh mint tossed in fig balsamic reduction.

Ensalada Rusa

A delicious potato salad made with, carrots, sweet peas and tuna topped with red caviar.

Patatas Bravas

Roasted potatoes tossed in imported truffle oil, fresh parsley, and shaved Manchego cheese. Served with our house red sauce. – Yum!

MAIN COURSE (select one sandwich or tapa)

Meatball Sandwich

Pork and veal meatballs tossed in our signature red sauce topped with Manchego cheese.

Sautéed Chicken Sandwich (Pollo Al Ajillo)

Tender chicken sautéed with onions and red peppers on a toasted bun; served with chive aioli.

Mi Tomatina Special Sandwich

Imported Serrano ham with fresh tomatoes, Manchego cheese and fresh tomato sauce.

Roasted Veggie Sandwich

Marinated roasted zucchini, peppers and onions with our cream cheese and mustard mushroom spread.

Smoked Salmon Sandwich (add \$1)

Smoked salmon, tomatoes, cucumbers, and our house infused caper and dill cream cheese.

Oxtail Sandwich

Slow braised oxtail in a Spanish wine sauce with roasted pimientos and oxtail sauce. – OMG!

Spanish Cold Cut Sandwich

Freshly sliced pork loin, salchichon (Spanish sausage), Manchego cheese, fresh tomatoes, and fresh tomato sauce.

Calamari

Fresh calamari dusted with house-seasoned flour and fried to perfection. Accompanied by our house red sauce. – “Best in Florida”

House-Made Meatballs

Meatballs served with our house red sauce, shredded Manchego cheese and herbs.

Chorizo Empanadas

Morcilla (sausage) Empanadas

Bacalao (cod) Empanadas

Ham Croquettes

Classically prepared croquettes with Serrano ham accompanied by chive aioli.

Veggie Mushrooms

Large white mushrooms stuffed with our homemade vegetarian filling.

Montadito de Pollo

Seared chicken tossed with pesto and pimientos served on ciabatta toast.

Tortilla Española

Traditional Spanish tortilla made from eggs, potatoes, and onions accompanied by chive aioli.

DESSERT (select one)

Flan


Vanilla custard topped with caramel.

Signature Fresh Fruit Salad

Seasonal fresh fruit

PAELLA SERVED ALL DAY, EVERYDAY DAY

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of foodborne related illness

 Indicates cold tapas

 Vegetarian Dishes