COMBO IBIZA

TRADITIONAL GARLIC SHRIMPS
FRESH CHILEAN SALMON SAFFRON SAUCE
MY MOTHER'S CROQUETTES, ALIOLI SAUCE
HOME MADE SAUTEED CHORIZO SAUSAGE
GRILLED ANGUS BEEF TENDERLOIN,MUSHROOMS SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS,CHICKEN, CHORIZO
MUSSELS,CALAMARI,SAFFRON RICE.
FRESH BREAD AND BUTTER
TWO PEOPLE $ 98 = EXTRA PERSON $ 49

COMBO SEGOVIA

TRADITIONAL GARLIC SHRIMPS
FRESH SCALLOPS SAFFRON SAUCE
FRESH YELLOWFIN TUNA LOIN, CHEF OWN SAUCE
MY MOTHER'S CROQUETTES,ALIOLI SAUCE
FILLET OF ANGUS BEEF TENDERLOIN,MUSHROOMS SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS,CHICKEN, CHORIZO
MUSSELS,CALAMARI,SAFFRON RICE.
FRESH BREAD AND BUTTER
TWO PEOPLE $ 98 = EXTRA PERSON $ 49

COMBO MALAGA

ST SEBASTIAN STYLE SEAFOOD MEDLEY
DON CARLOS CRAB CAKE [2]
FRESH FRIED CALAMARI ALIOLI SAUCE
HOME MADE CHORIZO SAUSAGE
GRILLED ANGUS BEEF TENDERLOIN,BLACK PEPPER CORN SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS,CHICKEN, CHORIZO
MUSSELS,CALAMARI,SAFFRON RICE.
FRESH BREAD AND BUTTER
TWO PEOPLE $ 98 = EXTRA PERSON $ 49

COMBO BARCELONA

SAUTEED SHRIMPS,PIQUILLO PEPPERS SAUCE,HERBS
FRESH SCALLOPS SAFFRON SAUCE
SPANISH OCTOPUS MADE LIKE A HOME
MEDLEY OF FRESH VEGETABLES
BRAISED PRO.VI.MI VEAL OSSO BUCO
ANGUS BEEF TENDERLOIN,MUSHROOMS SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS,CHICKEN, CHORIZO
MUSSELS,CALAMARI,SAFFRON RICE.
FRESH BREAD AND BUTTER
TWO PEOPLE $ 120 = EXTRA PERSON $60

SOUPS

GARLIC SOUP: SOPA DE AJO CASTELLANA = 9
MADE WITH OUR CHORIZO SAUSAGE,ONE FRIED EGG

=

CHEF'S SOUP [MARIO'S SOUP] = 9
MADE WITH BLACK BEANS SLAB BACON,HOME MADE CHORIZO SAUSAGE

=

FRESH FISH SOUP = 9
SOPA DE PESCADO

=

SOUP: SAN SEBASTIAN = 9
SHRIMPS,SCALLOPS,CALAMARI,MUSSELS,
GRILLED RED PEPPERS PINK SAUCE

=

IBIZA GASPACHO = 9
MADE WITH FRESH MANGO PUREE
[ONLY FROM MAY TO OCTOBER]

BREAD

WE MAKE OUR BREAD AND BUTTER
SERVED UPON REQUEST ONLY= 4.00

=

PA AMB TOMAQUET =8
TOASTED GARLIC BREAD TOPPED WITH
FRESH TOMATO SAUCE,CHEESE

=

PA AMB TOMAQUET = 12
TOASTED GARLIC BREAD TOPPED WITH
FRESH TOMATO SAUCE, SPANISH SERRANO HAM
AND MANCHEGO CHEESE,EXTRA VIRGIN OLIVE OIL

=

SPANISH COCAS = 14
FLAT PIZZA BREAD TOPPED WITH FRESH
TOMATO SAUCE,CARAMELIZED SPANISH ONIONS
GRILLED RED PEPPERS,SPANISH SERRANO HAM
6 MONTH OLD MANCHEGO CHEESE,
AND DRIZZLED WITH EXTRA VIRGIN OILVE OIL

SALADS

HOUSE SALAD -9
RED OAK AND TANGO LETTUCES
AVOCADO SLICES ,RED PEPPERS,RED ONIONS, TOMATOES
EXTRA VIRGIN OLIVE OIL,BALSAMIC VINEGAR

=

SOFIA SALAD =9
FRESH TOMATOES,GRILLED RED PEPPERS,BOCCONCINI,PESTO

=

SANCHO SALAD =9
MADE WITH FRESH TOMATOES AND SPANISH BLUE CHEESE,HOUSE DRESSING

=

CLASSIC SPANISH RUSSIAN SALAD =9
POTATOES,CARROTS,PEPERS,TUNA, GREEN PEA
FRESH HOME MADE MAYONNAISE

SPANISH OLIVES

GREEN SPANISH OLIVES STUFFED WITH FRESH GARLIC =8

=

GREEN SPANISH OLIVES STUFFED WITH SALMON =8

=

GREEN SPANISH OLIVES STUFFED WITH ANCHOVIES =8

COLD SPANISH TAPAS

PATATAS ALIOLI
MADE WITH FRESH GARLIC MAYONNAISE =9

=

SLICES OF MANCHEGO SHEEP CHEESE FROM LA MANCHA = 12

=

SLICES OF MANCHEGO SHEEP CHEESE AND QUINCE PASTE = 12

=

SLICES OF SERRANO HAM [JAMON ESPANOL] 16

=

SLICES OF SERRANO HAM,MANCHEGO SHEEP CHEESE
AND OUR HOME MADE CHORIZO DE BILBAO STYLE = 18

IF YOU WISH TO MAKE YOUR DISH HOTTER PLEASE ASK AND WE'LL BE HAPPY TO ADD EXTRA SPICES IN THE PREPARATION OF YOUR MEAL.

TAPAS

CROQUETAS
[FRITTERS]

4- CLASSIC CROQUETTES [MY MOTHER'S BEST]
SERVED WITH HOUSE ALIOLI= 12

=

4 MANCHEGO CHEESE CROQUETTES, SERVED
WITH ALIOLI [CROQUETAS DE QUESO] = 12

=

4 - COD FISH CROQUETTES SERVED WITH ALIOLI
[CROQUETAS DE BACALAO] = 12

=

2 - DON CARLOS CRAB CAKES SERVED WITH SPICY ALIOLI
[PASTEL DE CANGREJO] = 12

TORTILLAS ESPANOLAS OMELETTES

REAL SPANISH OMELETTE: POTATOES,ONIONS,EGGS
[TORTILLA ESPAÑOLA] = 12

=

OMELETTE MADE WITH CHORIZO SAUSAGE
POTATOES,ONIONS,GREEN PEA [TORTILLA CON CHORIZO]= 12

=

OMELETTE MADE WITH EGGPLANT AND ONIONS
[TORTILLA DE BERENJENAS BARCELONA] = 12

=

OMELETTE MADE WITH CREMINI AND PORTOBELLO
MUSHROOMS,CARAMELIZED ONIONS [TORTILLA DE SETAS] =12

4- DATES EVAN : STUFFED WITH CHORIZO,BACON,
PIQUILLO PEPPER SAUCE [DATILES] = 12

=

4 -DATES EMMA WITH GOAT CHEESE : DRIZZLED WITH
CREME BRÛLÉE SYRUP [DATILES] = 12

AUTHENTIC SPICY BARCELONA POTATOES
TOPPED WITH OUR OWN HOME MADE SPYCY ALIOLI
PATATAS BRABAS = 10

MARIA'S: GRILLED EGGPLANT STUFFED WITH GOAT CHEESE,GRILLED
PEPPER,ONIONS, TOPPED WITH BRULEE SAUCE SYRUP =12

=

SOFIA'S: STYLE EGGPLANT, TOPPED WITH PINK FRESH TOMATO
SAUCE,MANCHEGO CHEESE GRILLED RED PEPPERS = 12

=

ANA'S GRILLED EGGPLANT = 14
EGGPLANT,GRILLED TOMATOES SLICE
GRILLED ZUCCHINI SLICE,FRESH BOCCONCINI SLICE,FRESH PINK SAUCE

BASQUE RED PEPPERS = 12
STUFFED WITH CRAB MEAT
[PIMIENTOS CON CENTOLLA]

=

BILBAO RED PEPPERS = 12
STUFFED WITH GOAT CHEESE
[PIMIENTOS CON QUESO DE CABRA]

=

SALAMANCA RED PEPPER = 12
STUFFED WITH GRILLED FRESH VEGETABLES
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

SAFFRON RICES

HOUSE SAFFRON RICE : RED PEPPERS,RED ONIONS,GREEN PEAS [ARROZ NUESTRO] = 10

=

CREAMY SAFFRON RICE : MUSHROOMS,ONIONS,PEPPERS,GREEN PEAS [ARROZ DEL JEFE] = 10

=

SPANISH CURRY CREAMY SAFFRON RICE : [ARROZ AL CURRY ESPANOL] = 10

TAPAS

SPANISH GOAT CHEESE ON CARAMELIZED ONIONS TOPPED WITH CREME BRULEE SYRUP [QUESO DE CABRA] = 12

BBQ DE VEGETALES: GRILLED VEGETABLES, TOPPED WITH SPANISH GOAT CHEESE, = 12

BBQ DE VEGETALES AL ASAFRAN : GRILLED VEGETABLES, DRIZZLED WITH SAFFRON SAUCE = 12

MEDLEY OF PORTOBELLO AND SHIITAKE MUSHROOMS MADEIRA SAUCE [SETAS] = 12

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MEDLEY OF SHIITAKE, PORTOBELLO MUSHROOMS SPANISH BLUE CHEESE SAUCE [SETAS CON QUESO] = 12

-

CHEF FAVOURITE, OLD STYLE SPANISH GARLIC MUSHROOMS [HONGOS AL AJILLO] = 12

PASTAS / TAPAS

ROUND RAVIOLI STUFFED WITH BUTTER NUT SQUASH, WILD MUSHROOM SAUCE = 12

-

LARGE RAVIOLI STUFFED WITH SMOKED CHICKEN , TOPPED WITH CREAM TOMATO SAUCE = 12

LOBSTER CANNELLONI TOPPED WITH CREAMY PINK SAUCE = 12

SPINACH AND CHEESE RAVIOLI , DRIZZLED WITH EXTRA VIRGIN OLIVE OIL , CHEESE = 12

-

POTATO GNOCCHI : TOPPED WITH FRESH BLACK PEPPER CORN CREAM SAUCE = 12

-

POTATO GNOCCHI : TOPPED WITH SPANISH CURRY = 12

-

CHEF'S MIXED SEAFOOD MEDLEY AND LONG PASTA = 16

CHILDREN MENU

CHILDREN MENU FOR KIDS UNDER 10 YEARS OF AGE = $ 12 EACH

CHICKEN FINGERS FILLETS WITH FRIES [PLUM SAUCE, KETCHUP]

SPAGHETTI MEAT BALLS

VEGETABLES AND RICE

ANGUS BEEF CHEESE BURGER AND FRIES [KETCHUP]

BARCELONA'S PIZZA, MADE WITH TOMATO, CHEESE, PEPPERONI

TODAY'S PASTA: PLAIN WITH CHEESE, Or TOMATO SAUCE Or ALFREDO

MEAT TAPAS

CHORIZO DE BILBAO : SAUSAGE SAUTEED WITH RED AND WHITE ONIONS = 12

CHORIZO CON HIGOS: CHORIZO SAUSAGE WITH FIGS AND WINE REDUCTION = 12

LIKE AT HOME IN SPAIN : CHORIZO SAUSAGE TOPPED WITH ONE FRIED EGG = 14

CHORIZO CON BRAVAS Y HUEVO : CHORIZO SAUSAGE,SPICY BARCELONA POTATOES,ONE EGG = 14

TO TAKE HOME = SPANISH STYLE CHORIZO SAUSAGE PACKAGE OF 4 = $16

POLLO AL ASAFRAN : CHICKEN BREAST TOPPED WITH SAFFRON SAUCE = 14

CHICKEN BREAST WITH FRESH VEGETABLES [POLLO CON VEGETALES] = 14

CHICKEN BREAST MILANESE , TOPPED WITH TOMATO SAUCE AND CHEESE = 12

POLLO CON SETAS : CHICKEN BREAST, TOPED WITH PORCINI MUSHROOMS SAUCE = 12

SOLOMILLO CON SETAS : BEEF TENDERLOIN TOPPED WITH PORTOBELLO,SHITAKE MUSHROOMS SAUCE = 14

SOLOMILLO PIMIENTA NEGRA : BEEF TENDERLOIN TOPPED WITH BLACK PEPPER CORN SAUCE = 14

SOLOMILLO TIPICO A CABALLO : BEEF TENDERLOIN TOPPED WITH A FRIED EGG = 14

TIRA DE ASADO :GRILLED BEEF SHORT RIB, TOPPED WITH OUR OWN CHIMICHURRI SAUCE = 16

BRAISED VEAL OSSO BUCO MADRID STYLE [OSSO BUCO DE TERNERA] 16

ONTARIO GRILLED RACK OF LAMB [TWO CHOP] TOPPED WITH PEPPER CORN SAUCE= 16

SOLOMILLO DE CERDO CON QUESO: PORK TENDERLOIN TOPPED WITH CABRALES CHEESE SAUCE=12 :

PORK STEAK TOPPED WITH FRIED ONIONS,MADEIRA SAUCE PAMPLONA FILETE DE CERDO CON CEBOLLA 12

GRILLED DUCK BREAST TOPPED WITH FRENCH MORELLO CHERRIES SAUCE
[PATO A LA PLANCHA]: 14

=

VEAL TRIPES STEW MADRID STYLE = CALLOS =MONDONGO = 14

=

BRAISED OXTAIL WITH TEMPRANILLO WINE = RABO DE TORO =16

IF YOU WISH TO MAKE YOUR DISH HOTTER PLEASE ASK AND WE'LL BE HAPPY TO ADD EXTRA CHILI IN THE PREPARATION OF YOUR MEAL.

WE ALSO HAVE A RANGE OF HOT SAUCES YOU CAN ADD TO TASTE INCLUDING
SPICY ALIOLI SAUCE
AND OUR HOUSE MADE CHILI SAUCE

FOR PARTIES OF 6 OR MORE PEOPLE 15% GRATUITY IS ADDED

SEAFOOD TAPAS

6 TRADITIONAL GARLIC SHRIMP FINO SHERRY [GAMBAS AL AJILLO] = 12

6 SHRIMPS DON JUAN : SPICY SHRIMPS WITH HOT PEPPERS [GAMBAS PICANTES] = 12

6 SHRIMPS GRILLED : OILVE OIL,GARLIC,PARSLEY [PIL PIL GAMBAS A LA PLANCHA] = 12

6 SHRIMPS MADE IN RED PEPPER CREAMY SAUCE AND HERBS [GAMBAS CON PIQUILLO] = 12

4. GRILLED SCALLOPS : IN SPANISH CURRY CREAM SAUCE [VIERAS AL CURRY ESPANOL] = 20

4. LA MANCHA GRILLED SCALLOPS : SERVED WITH SAFFRON SAUCE [VIERAS AL ASAFRAN] = 20

6. MALAGA BREADED SCALLOPS : SERVED WITH ALIOLI SAUCE = [MALAGA VIERAS] = 14

=

4. SEARED SCALLPOS, COOK IN EXTRA VIRGIN OLIVE OIL= [VIERAS A LA PLANCHA] =20

ROMANA : LIGHTLY BREADED BABY CALAMARI SERVED WITH ALIOLI SAUCE = 14

MONTE'S : GRILLED BABY CALAMARI ,SERVED WITH TWO ALIOLI SAUCES = 14

GALICIA : CALAMARI STUFFED WITH CRAB MEAT, PIQUILLO PEPPER SAUCE = 14

CASA BARCELONA MIXTO =16
SAUTEED SHRIMPS, MUSHROOMS
CHORIZO CALAMARI

=

SCALLOPS,SHRIMPS,CHORIZO =16
SERVED WITH SAFFRON SAUCE

MUSSELS, SAFFRON CREAM,AND FINO SHERRY [MEJILLONES ASAFRAN] = 14

MUSSELS, SPICY TOMATO SAUCE [MEJILLONES TOMATE] = 14

MUSSELS MADE WITH RED PEPPER SAUCE =[MEJILLONES AL PIQUILLO] = 14

MUSSELS MADEIRA WINE SAUCE [MEJILLONES MADEIRA] = 14

FRESH CLAMS DONE WITH SAFFRON CREAM SAUCE [ALMEJAS] =14

=

FRESH CLAMS IN ALBARINO WHITE WINE SAUCE [ALMEJAS AL VINO] 14

OCTOPUS FROM SPAIN:
PULPO A LA GALLEGA FROM GALICIA
[EACH TENTACLE] = 20

GRILLED OCTOPUS FROM SPAIN:
MEDITERRANEAN STYLE
[EACH TENTACLE] = 20

OCTOPUS FROM SPAIN:
SERVED WITH PIQUILLO PEPPER SAUCE
[EACH TENTACLE] = 20

STEW SAN SEBASTIAN :
[GUISO SAN SEBASTIAN] = 16
SEAFOOD MADE WITH SHRIMPS
SCALLOPS CLAMS CALAMARIS
MUSSELS WITH GRILLED RED
PEPPERS CREAM SAUCE

GRILLED FILLET OF ST PETER'S FISH
ON PIQUILLO RED PEPPER SAUCE = 12

=

FRESH SARDINES [4] RESTING ON FRESH
TOMATO SAUCE = 14

=

FRESH FILLET OF CHILEAN SALMON
SAFFRON SAUCE = 14

=

FRESH YELLOWFIN TUNA FISH
SPANISH PINK PEPPER SAUCE = 14

=

BOQUERONES, IN VINAIGRETTE,COLD DISH =16

MAIN COURSES

GRILLED FRESH FILLET OF CHILEAN SALMON SAFFRON SAUCE = 32

SEARED FRESH FILLET OF YELLOWFIN TUNA, WITH FRESH PIQUILLO PEPPER SAUCE = 36

SEARED ST PETER'S FISH : SERVED WITH PIQUILLO PEPPER SAUCE [PEZ DE SAN PEDRO] = 30

TRADITIONAL GARLIC SHRIMPS: SAUTEED WITH FINO SHERRY [GAMBAS AL AJILLO] = 30

SHRIMPS DONE IN PIQUILLO PEPPER SAUCE, HERBS 30

GRILLED SARDINES: RESTING ON FRESH TOMATO SAUCE = 26

SHRIMPS WITH SAFFRON CREAM SAUCE: [GAMBAS AL ASAFRAN] = 38

SAUTEED SHRIMPS AND SCALLOPS AND VEGGIES : [GAMBAS Y VIERAS Y VEGETALES] = 38

FRESH SCALLOPS WITH SAFFRON CREAM SAUCE: [VIERAS AL ASAFRAN] =38

ZARZUELA [SPANISH BOUILLABAISSE] [MADE WITH ASSORTED SEAFOOD] = 38

ALL THE ABOVE DISHES ARE SERVED WITH SAFFRON RICE AND GRILLED VEGETABLES

PASTAS MAIN COURSES

SHRIMPS ,SCALLOPS SQUID,MUSSELS,CLAMS, FRESH FISH MADE WITH TOMATO CREAM SAUCE ON DAILY PASTA = 36

LOBSTER CANNELLONI TOPPED WITH CREAMY TOMATO SAUCE [LANGOSTA] = 32

HOME MADE ROUND RAVIOLI MADE WITH BUTTER NUT SQUASH,WILD MUSHROOM SAUCE =30

HOME MADE GNOCCHI TOPPED WITH FRESH PINK TOMATO SAUCE = 24

HOME MADE SMOKED CHICKEN JUMBO RAVIOLI CREAM TOMATO SAUCE =28MAIN DISHES

MEATS MAIN COURSES

GRILLED CHICKEN BREAST,TOPPED WITH WILD MUSHROOM SAUCE [POLLO CON SETAS] = 26

GRILLED CHICKEN BREAST TOPPED WITH SAFFRON SAUCE [POLLO AL ASAFRAN] = 26

GRILLED FRESH BREAST OF DUCK WITH BLACK CHERRIES,PORT REDUCTION [PATO AL OPORTO] = 32

GRILLED PORK TENDERLOIN TOPPED WITH CABRALES CHEESE SAUCE [SOLOMILLO AL QUESO] = 28

PORK FILLET STEAK TOPPED WITH CARAMELIZED ONIONS MADEIRA SAUCE =28

VEAL OSSO BUCO SPANISH STYLE [BRAISED VEAL SHANK] = 36

ONTARIO RACK OF LAMB [4 CHOPS] GREEN AND BLACK PEPPER CORN SAUCE = 36

GRILLED ANGUS BEEF TENDERLOIN, WILD MUSHROOMS,MADEIRA SAUCE [SOLOMILLO] = 36

GRILLED ANGUS BEEF TENDERLOIN TOPPED WITH BLACK PEPPER SAUCE [SOLOMILLO] = 36

TWO GRILLED ANGUS BEEF SHORT RIBS, TOPPED WITH CHIMICHURRI SAUCE [DOS TIRAS DE ASADO] = 36

ALL THE GRILLED MEAT IS SERVED WITH FRIES

PAELLAS TAPAS EACH $16

SEAFOOD PAELLA MADE WITH ASSORTED SEAFOOD,SAFFRON RICE

CHICKEN PAELLA : MADE WITH CHICKEN BREAST ,VEGETABLES,SAFFRON RICE

VEGETARIAN PAELLA: MADE WITH ASSORTED FRESH VEGETABLES,SAFFRON RICE

CHICKEN AND SAUSAGE PAELLA: MADE WITH CHICKEN, CHORIZO SAUSAGE , VEGGIES, SAFFRON RICE

SHRIMP AND CHICKEN PAELLA,VEGGIES SAFFRON RICE

HOME MADE SPANISH CURRY PAELLA MADE WITH SEAFOOD MEDLEY

SHRIMPS PAELLA , MADE WITH VEGGIES AND SAFFRON RICE

HOUSE STYLE PAELLA :MADE WITH CHICKEN,CHORIZO,SHRIMPS,CALAMARI,MUSSELS,SAFFRON RICE

MUSHROOMS PAELLA MADE WITH 3 TYPE OF MUSHROOMS AND MASCARPONE CHEESE, SAFFRON RICE

SHRIMPS AND CHORIZO PAELLA ,VEGGIES AND SAFFRON RICE

ANY PAELLA TAPA MADE WITH SQUID INK RICE ADD $4

PAELLAS MAIN COURSE

PAELLA TRADITIONAL:HOUSE STYLE: FOR ONE PERSON - 39 - FOR TWO PEOPLE - 78 -
MADE WITH SHRIMPS,SCALLOPS,CALAMARI,MUSSELS,CLAMS,CHICKEN,CHORIZO,VEGGIES ,SAFFRON RICE

SPICY PAELLA TRADITIONAL: HOUSE STYLE: FOR ONE PERSON - 39 - FOR TWO PEOPLE - 78 -
MADE WITH SHRIMPS,SCALLOPS,CALAMARI,MUSSELS,CLAMS,CHICKEN,CHORIZO,VEGGIES ,SAFFRON RICE

PAELLA SEAFOOD:PAELLA DE MARISCOS : FOR ONE PERSON - 39 - FOR TWO PEOPLE - 78 -
SHRIMPS,SCALLOPS,CLAMS,MUSSELS,CALAMARI,FISH,RED PEPPERS,GREEN PEA SAFFRON RICE

PAELLA CHICKEN AND CHORIZO : PAELLA DE POLLO Y CHORIZO: FOR ONE PERSON - 29 -FOR TWO PEOPLE - 58 -
BONELESS CHICKEN BREAST,HOME MADE CHORIZO SAUSAGE,VEGETABLES,SAFFRON RICE

PAELLA CHICKEN & VEGETABLES: PAELLA DE POLLO & VEGETALES:FOR ONE PERSON - 29- FOR TWO PEOPLE - 58-
BONELESS CHICKEN BREAST,FRESH ASSORTED VEGETABLES AND SAFFRON RICE

PAELLA VEGETARIAN : PAELLA DE VEGETABLES : FOR ONE PERSON - 28 - FOR TWO PEOPLE - 56-
MADE WITH FRESH ASSORTED VEGETABLES AND SAFFRON RICE

PAELLA DE LA CASA BARCELONA: FOR ONE PERSON - 45 - FOR TWO PEOPLE - 90 -
SHRIMPS,SCALLOPS,CALAMARI,MUSSELS,CLAMS,CHORIZO,FRESH FISH,CHICKEN,SAFFRON RICE

PAELLA MAR Y TIERRA: FOR -ONE PERSON - 45 - FOR TWO PEOPLE -90 -
SHRIMPS,SCALLOPS,CALAMARIS,MUSSELS,CHICKEN,PORK TENDERLOIN,CHORIZO,LAMB,SAFFRON RICE

PAELLA DE LAS RAMBLAS DE BARCELONA: FOR ONE PERSON - 45 - FOR TWO PEOPLE - 90 -
SHRIMPS,SCALLOPS,CALAMARI,PORK TENDERLOIN,CLAMS,MUSSELS,CHORIZO,SAFFRON RICE

ALL MEAT PAELLA / PAELLA DE CARNE / FOR ONE PERSON - 46 - FOR TWO PEOPLE - 92 -
BEEF TENDERLOIN,PORK TENDERLOIN,BRAISED BEEF,CHICKEN BREAST,CHORIZO SAUSAGE,SAFFRON RICE

SHRIMPS AND SCALLOPS PAELLA,SAFFRON RICE = ONE PERSON -48 - FOR TWO PEOPLE - 96 -

SHRIMPS PAELLA MADE ONLY SHRIMPS AND VEGETABLES FOR ONE PERSON - 45 - TWO PEOPLE - 90 -

LOBSTER PAELLA $120 FOR TWO PEOPLE

MADE WITH ONE WHOLE 2 LBS LOBSTER,SHRIMPS,SCALLOPS,CALAMARI,MUSSELS,CLAMS,CHICKEN,CHORIZO,SAFFRON RICE

LOBSTER TAIL PAELLA $120 FOR TWO PEOPLE

FOUR LOBSTER TAIL,SHRIMPS,SCALLOPS,CALAMARI, MUSSELS,CLAMS,CHICKEN,CHORIZO SAUSAGE SAFFRON RICE

ANY SINGLE PAELLA MAIN COURSE MADE WITH [BLACK] SQUID INK RICE ADD $8