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## DINNER MENU

BOQUERONES  
PULPO A LA GALLEGA  
CALAMARES  
EMPANADILLAS  
SHRIMP AL AJILLO  
SHRIMP COCKTAIL  
STUFFED MUSHROOMS  
SPANISH HAM with CHEESE  
SPANISH TORTILLA  
BAKED CLAMS SALAMANCA  
CLAMS IN GREEN SAUCE  
1 DOZ. CLAMS HALF SHELL  
MUSSELS IN GREEN SAUCE  
MUSSELS VINAGRETTE  
SNAILS A LA CHEF  
CROQUETES  
CALLOS  
BUFFALO WINGS  
SOLOMILLO  
DATILES CON BACON  
PINCHOS DE POLLO  
CHIKEN VILLARROY  
SHRIMP VILLARROY  
MANCHEGO SALAD  
HOUSE SALAD  
PATATAS BRAVAS  
CHORIZOS A LA SALAMANCA  
MADUROS

## SOUPS

CALDO GALLEGO  
GARLIC SOUP  
SEAFOOD SOUP  
CHICKEN SOUP

## SALADS

HOUSE SPECIALTY SALAD

MANCHEGO SALAD

Organic spring mix, tomatoes, avocado, red onions,  
Manchego cheese

## MEAT | POULTRY

T-BONE STEAK (32 oz.)  
SKIRT STEAK (ETRAÑA)  
SIRLOIN STEAK  
FILET MIGNON W/ MUSHROOM CAP  
TOURNEDOS W/ MUSHROOM CAPS  
SURF N' TURF  
VEAL CHOPS SALAMANCA  
PORK CHOPS  
VEAL SALAMANCA  
VEAL IN LEMON  
VEAL MILANESE  
CHICKEN WITH RICE  
CHICKEN PARMIGIANA  
CHICKEN IN GARLIC SAUCE

## FISH

CODFISH (BACALAO)  
BROILED FILET OF SOLE  
FILET OF SOLE IN LEMON SAUCE  
STUFFED FILET OF SOLE  
BROILED SALMON  
CHILEAN SEA BASS A LA CHEF

## ENTREES

PAELLA VALENCIANA  
PAELLA MARINARA  
PAELLA DE VEGETALES  
MARISCADA IN GARLIC SAUCE  
MARISCADA IN GREEN SAUCE  
MARISCADA DIABLO  
ZARZUELA DE MARISCOS  
GRILLED SHRIMP  
SHRIMP IN GARLIC SAUCE  
SHRIMP DIABLO  
BROILED LOBSTER TAILS  
LOBSTER TAILS DIABLO  
LOBSTER TAILS IN GREEN SAUCE  
LOBSTER TAILS IN GREEN SAUCE  
PASTA SALAMANCA

SERVED WITH EITHER  
RICE, POTATOES, OR VEGETABLES OF THE DAY

## SPECIALTY OF THE HOUSE

1 LB LOBSTER

STUFFED LOBSTER

BROILED BABY RACK OF LAMB

CHICKEN LEMON SAUCE PARRILLADA

DE MARISCOS

## HOMEMADE SANGRIA

PITCHER

HALF PITCHER

## KIDS MENU

CHICKEN NUGGETS WITH FRIES

CHICKEN FINGERS WITH FRIES