



SPANISH GRILLE

SPECIALS

TAPAS

STUFFED SQUID \$18

Seared wild caught jumbo calamari stuffed w/sofrito mix and ground pork, served over a light bed of tomato-thyme cream sauce

ENTREES

MAHI VERACRUZ \$38

Pan seared wild caught Mahi served over roasted chickpeas, sautéed broccolini and topped with a light tomato-pepper-olive-caper sauce (Veracruz sauce)

PORK OSSOBUCCO \$42

Pork shank marinated in Spanish herbs, slowly braised with carrots, tomatoes, white onions and white wine, served over garlic mashed potatoes

WINE

2020 MARQUES DE RISCAL RESERVA

\$19 / \$69

Aged in American oak for 22 months with a fresh, elegant style: Savory berry fruit, black pepper and a subtle hint of vanilla. Fresh and easy to drink, good backbone and polished tannins. Poised and persistence, showing precision and finesse