



SPANISH GRILLE

SPECIALS

TAPAS

PINTXO DE CAMARONES \$14

Crostini, sundried tomato pesto, English cucumbers, roasted piquillo pepper, Manchego, marinated shrimp, Olive Oil, balsamic glaze.

ENTREES

GROUPER & ALMEJAS

EN SALSA VASCA \$38

Pan seared black grouper, clams, parsley, green peas-white wine sauce, roasted red pepper, crostino, Jasmine rice.

SIRLOIN STEAK AL AJILLO \$42

8oz Certified Angus Beef top sirloin, topped with sautéed mushrooms, served with asparagus wrapped with bacon and salsa verde.

WINE

RAMON BILBAO VERDEJO \$48 / \$12

Fresh, vibrant & aromatic Spanish white wine noted for its bright citrus and tropical fruit notes.

SECRET DEL PRIORAT \$76 / \$19

This classic Priorat combines the classic varieties of Grenache & Carignan with Bordeaux's famous Cabernet & Merlot. Elegant and ripe, it offers red & black fruit w/ pleasant structure.