



SPANISH GRILLE

## Mother's Day Menu

### FIRST COURSE

**Patatas Bravas** – Diced fried potatoes, spicy aioli

**Empanadas** – Spanish homemade beef tenderloin turnovers

**Piquillos** – Spanish roasted pepper, baby spinach, goat cheese

**Caesar Salad** – Romaine lettuce, croutons, parmesan cheese

**Pintxos de Camarones** – Crostini, tomato pesto, cucumber,  
Piquillo, Manchego, shrimp, balsamic glaze

Upgrade for extra \$5.00 to:

#### **Pulpo Gallego**

Spanish grilled octopus served over roasted potatoes,  
sprinkled with Spanish paprika and olive oil

### SECOND COURSE

#### **Pollo al Jerez (GF)**

Grilled chicken breast, Sherry-wine mushroom sauce, garlic mashed potato

#### **Mallorquinas**

Spaghetti pasta, jumbo shrimp, tomato, oregano, parmesan cheese

#### **Paella Valenciana (GF)**

Traditional Spanish seafood saffron rice recipe of  
Shrimp, Mussels, Clams, and Calamari

Add 2 Scallops \$8.00

#### **Salmon a la Plancha (GF)**

Grilled Patagonian Verlasso Salmon, sauteed vegetables, sundried tomato pesto

#### **Berenjena Rellena (V)**

Stuffed eggplant, baby spinach, Monterrey Jack, Parmesan, saffron rice

Upgrade for extra \$7.00 to:

#### **Surf and Turf**

Grilled Certified Angus Beef Petite Filet Mignon topped with 2 jumbo  
shrimp, served with mashed potatoes and peppercorn sauce

### DESSERT

Tres Leches Cake

Flourless Chocolate Torte (GF)