

Tapas

Eggplant Rollatini \$4.25

Grilled and stuffed with mushrooms, onions and ricotta cheese

Bruschetta \$3.25

Grilled bread served with diced tomatoes marinated with garlic and topped with extra-virgin olive oil, salt and pepper

Tapenade Crostini \$4.50

Originated in Provence France, this dish consists of finely chopped Kalamata Black Olives, capers and Olive Oil served on a baguette

Goat Cheese \$5.75

Flavored with fresh herbs and covered with finely Chopped Walnut. Served with a Honey Pesto Sauce

Topped Mushroom \$4.75

White Bottom Mushrooms filled with seasoned Italian Sausage

Grilled Scallops \$6.25

Jumbo Scallops wrapped in bacon and served with a citrus vinaigrette sauce

Shrimp Skewer \$7.50

Jumbo shrimp seasoned and grilled to perfection

Pinchitos \$5.50

Mini grilled beef kebabs dressed with a garlic paste

Ask your waiter for our daily Special of the Day.

Appetizers

Las Ramblas Salad \$4.75

Beef steak tomatoes, red onions and cucumber on a bed of fresh greens

Steamed Mussels \$7.95

Cooked in a vegetable broth and finished with fresh garlic, lemon juice and a dash of white wine

Escargot "Bourguignonne" \$6.75

French term for "as prepared" in burgundy, one of France's most famous gastronomic region. The snails are topped with chopped fresh garlic, parsley and butter.

Avocado topped with Shrimps \$8.25

Served with a Calypso Sauce

Seafood Crêpe \$6.25

Melange of seafood in a light cream sauce

A 1.5% local tax will be added to your check

From the Grill

MEATS

14 oz Cut Rib Eye Steak \$27.00

12 oz End Cut Churasco Steak \$ 26.50

6 oz Center Cut Petite Tenderloin \$21.00

Grilled Chicken Breast \$22.00

New Zealand Lamb Chops \$32.50

Chimichurri Sauce

This thick herb sauce is native to Argentina

Mushroom Sauce

Sautéed with garlic, onion and white wine

Peppercorn Sauce

Green peppercorn and Brandy

Surf & Turf \$27.00

**Grilled Shrimp, Scallop and
Petite Tenderloin**

SEAFOOD

Red Snapper \$23.00

Grilled Salmon \$24.50

Both fish served with Garlic Butter sauce

Grouper Meuniere \$23.00

Pan fried, finished with a lemon butter sauce

**All Entrees are served with seasonal vegetables and your choice of
mashed potato, half baked potato or saffron rice**

SEAFOOD PAELLA \$25.00

**A Spanish rice with assorted Seafood and a touch
of Saffron broth**

We grow our own herb garden which are used in the seasoning of most of our dishes.

A 1.5% local tax will be added to your check