

## Appetizers

Shrimp with Garlic Sauce  
Fried Calamares  
Mushrooms Stuffed with  
Crab Meat  
Spanish Croquetas  
Roasted Peppers Marinated  
with Sherry Vinegar, and  
Virgin Olive Oil

## Dinner

Paella Valenciana  
Shrimp in Wine Sauce  
Chicken with Almond Sauce  
Veal a la "Toledo" with Truffles  
Sauce and Mushrooms

## Deserts & Coffee

Flan (caramel custard)  
Assorted Pastries  
Fruits in Season  
American Coffee or Espresso

All dishes are served with a  
choice of Saffron Rice or  
Spanish Potatoes and House Salad

\$80.00  
per person

Beverages tax and gratuities not included.  
25% down payment required  
to confirm reservation.

## Appetizers

Mushrooms Stuffed with  
Crab Meat  
Shrimp with Garlic Sauce  
Spanish Croquetas  
Clams Casino  
Spanish Sausages

## Dinner

Paella Marinera Lobster  
Norwegian Salmon "Toledo"  
Chicken with Almond Sauce  
Grilled Jumbo Shrimps  
Veal a la "Toledo" with  
Truffles Sauce  
and Mushrooms

## Deserts & Coffee

Flan (caramel custard)  
Tatufo • Assorted Sorbets  
Assorted pastries  
American Coffee or Espresso

All dishes are served with a  
choice of Saffron Rice or  
Spanish Potatoes and House Salad

\$90.00  
per person

Beverages tax and gratuities not included.  
25% down payment required  
to confirm reservation.

## Appetizers

Shrimp with Garlic Sauce  
Roasted Peppers Piquillo  
Fried Calamares  
Spanish Croquetas  
Clams Casino  
Mushrooms Stuffed with  
Crab Meat

## Dinner

Paella Marinera with Lobster  
Shrimps with Green Sauce  
Baked Red Snapper  
Filet Mignon Medallions  
with Truffles  
Grilled Baby Lamb Chops  
Zarzuela de Mariscos  
a la "Toledo"

## Deserts & Coffee

Crema Catalana (creme brulet)  
Flan (caramel custard)  
Assorted Sorbets  
Assorted Pastries  
Fruits in Season  
American Coffee or Espresso

All dishes are served with a  
choice of Saffron Rice or  
Spanish Potatoes and House Salad

\$110.00  
per person

Beverages tax and gratuities not included.  
25% down payment required  
to confirm reservation.

## Special Tapas Menu For Party's

1. Shrimps with Garlic Sauce
2. Shrimps Villaroy
3. Shrimps with Wine Sauce
4. Fried Calamares
5. Smoked Salmon
6. Clams Casino
7. Clams Cocktel
8. Clams Marinera
9. Mussels Vinaigrette
10. Spanish Croquetas
11. Escargots Bourgogne
12. Artichoke Hearts with Vinaigrette
13. Roasted Pepper Pequillo - Marinated  
w/Sherry Vinegar and Virgin Olive Oil
14. Mushrooms stuffed with Crabmeat
15. Mushrooms Saute with Garlic and Wine
16. Spanish Asparagus "White" with  
Vinaigrette Sauce
17. Imported Cured Ham
18. Broiled Spanish Sausages (Chorizos)
19. Spanish Cheese "Manchego"
20. Buquerones Marinated with Balsamic  
Vinegar and Virgin Olive Oil
21. Breast of Chicken Saute with  
Garlic and White Wine
22. Tortilla (Spanish Omelette)
23. Roasted Peppers Piquillo, Stuffed w/Cod  
Fish and Bechamel Cream
24. Vieras Albarino (Baked Scalopos with  
Onions, Ham, Saffron and Wine
25. Escalivada: Roasted Eggplant, Peppers  
And Onions Bathed in Olive Oil

Any Four Choices  
**\$50.00**