

Appetizers

- Shrimps 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
- Shrimps 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

\$90.00
per person

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

Appetizers

- Mushrooms Stuffed with Crab Meat
- Shrimps 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

\$100.00
per person

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

Appetizers

- Shrimps 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 Marisos 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

\$120.00
per person

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