

TAPAS

Typically serves one

Tapas Calientes / Hot Tapas

Dátiles con Queso

\$ 6.55(*) / \$ 10.75

Bacon wrapped Dates stuffed with Blue Cheese topped with a Sherry Vinaigrette

Queso Manchego Frito

\$ 8.95

Fried Imported Manchego Cheese with a Smoked Paprika Alioli

Garbanzos al Ragu

\$ 6.55

Stewed Garbanzo beans Peppers, Onions, Tomatoes

Pan con Tomate

\$ 6.55

Grilled Bread with Tomato. Add Serrano +\$4

Patatas Bravas

\$ 6.55

Fried Potatoes, Garlic Alioli & Paprika

Croquetas de Patata

\$ 7.95

Potato Croquettes with Smoked Paprika Aioli

Alcachofas Madrileña

\$ 8.95

Artichoke Hearts Madrileña

Fabada Asturiana

\$ 6.99

Asturiana Stew with Chorizo and Ham

Chupitos de Cordero

\$ 10.95

New Zealand Rack of Lamb

Champiñones con Cangrejo

\$ 6.99

Mushrooms Stuffed with Crab

Sardinas Fritas

\$ 6.99

Fried baby Sardines

Panceta de Cerdo Estofada

\$ 8.50

Braised Pork Belly

Empanadillas

\$ 4.00 ea

Beef or Chicken

(2) \$ 7.00

Empanadillas de Bacalou

\$ 5.00 ea

Codfish

(2) \$ 9.00

PINCHOS

Pollo

Chicken Skewers

(2) \$ 7.50

Morunos

Pork Skewers

(2) \$ 7.50

Carne

Sirloin Skewers

(2) \$ 8.95

Gambas

Large Skewered Shrimp 3pc ea.

(1) \$ 5.50 (2) \$ 9.95

Tapas Frias / Cold Tapas

Almejas Crudas

Clams on the half shell with cocktail sauce

(6) \$ 10

(12) \$ 16

Coctel de Camarón

Chilled Shrimp Cocktail

(3) \$ 5.50

(6) \$ 9.95

Boquerones y Alcachofas Vinagreta

\$ 7.50

Imported White Anchovies &
Artichokes Vinaigrette

Jamón y Queso

\$ 18.95

Serrano Ham & Manchego
Cheese platter

Tortilla

\$ 5.95

Spanish Omelet with potatoes, onions
& peppers

Aceitunas Mixtas

\$ 6.55

Imported Mixed Olives

Jamon Serrano

\$ 8.95

Imported Ham from Spain

Queso Manchego

\$ 8.95

Imported Manchego Cheese

ATTENTION PLEASE:

We have a 4% cash adjustment discount built into all pricing. Any purchase made with a credit card or debit card will have a non-cash adjustment, it will be displayed on credit card receipt.



APERITIVOS - APPETIZERS

Big enough to share

Camarones Ajillo SP Bite Size Shrimp & Garlic	\$ 14.95	Portobello Ajillo V Portobello Mushrooms in Garlic	\$ 12.95
Calamares Pavillion SP Fried Calamar with Cherry Peppers & Garlic	\$ 14.95	Pulpo a la Feira Octopus, Hot Paprika, Potatoes, Virgin Olive Oil & Garlic	\$ 16.95
Calamares a la Romana Fried Calamar	\$ 13.95	Pulpo a la Plancha Grilled Octopus with Onions, Peppers & Garlic	\$ 16.95
Almejas Casino (8) Stuffed baked Clams Casino	\$ 15.95	Mejillones Marinera Mussels Marinera	\$ 11.95
Almejas Salsa Verde (8) Clams in Green sauce	\$ 15.95	Chorizo Asado Sliced Grilled Chorizo	\$ 14.95

SOPAS - SOUPS

Sopa de Ajo \$ 5.50 Garlic Soup	Caldo Gallego \$ 5.50 Collard Green Soup
Sopa del Dia \$ 3.50 Soup of the day	



CAMARONES - SHRIMP

Camarones al Vino SP Shrimp & Wine Sauce	\$23.95		
Camarones Enchilados Spicy Shrimp Enchiladas (Shrimp prepared in a spicy tomato sauce with onions & peppers)	\$23.95	Verde/Marinera /Ajillo Shrimp prepared in your choice of sauce Marinera / Green Sauce / Garlic Sauce	\$23.95
Langostinos Grilled Langoustine Shrimp (Whole grilled shrimp, with the head on)	\$37.95	Camarones Fritos Fried Shrimp served with Alioli or cocktail sauce	\$22.95

V VEGETARIAN SP HOUSE SPECIAL GR GORDON RAMSEY

LARGE GROUPS ALWAYS WELCOME:

Private room Available for groups of 25 or more. Ask to see our Private room.

PAELLAS Y MARISCOS - SEAFOOD

Calaspara Rice - Imported from Murcia, Spain, it is a short grain rice typically used all over Spain
Please note, our paellas are made fresh to order & take a minimum of 30 minutes

Enjoy a tapa while you wait!

Paella de Mariscos

Rice & Seafood Saffron Calaspara Rice,
Shrimp, Clams, Mussels, Scallops &
Calamar

\$ 24.95

for two

\$ 48.95

Paella Valenciana

Saffron Calaspara Rice, Chicken, Chorizo,
Shrimp, Clams, Mussels, Scallops,
Calamar, Langoustines

\$ 30.95

for two

\$ 56.95

Paella Valenciana Americana

Saffron Long grain Rice, Chicken,
Chorizo, Shrimp, Clams, Mussels,
Scallops, Calamar & a 1/2 Lobster **

\$ 30.95

for two

\$ 56.95

Paella de Camarones

Shrimp & Calaspara Rice (Also available with Long grain rice)

\$ 23.95

Mar Y Tierra

Surf and Turf (10oz NY Strip & a
6oz. Brazilian Lobster Tail)

\$ 49.95

Mariscada

Salsa Verde, a la Marinera, o Ajillo
Mixed Seafood Platter, Half a Lobster, Clams, Mussels,
Shrimp, Scallops & Calamar in your choice of sauce

\$ 30.95

Paella Marinera

Saffron Calaspara Rice, Shrimp,
Clams, Mussels, Scallops &
Calamar, topped with Langoustines

\$ 30.95

for two

\$ 56.95

Paella Marinera Americana

Saffron Long grain Rice, Shrimp,
Clams, Mussels, Scallops, Calamar
& a 1/2 Lobster **

\$ 30.95

for two

\$ 56.95

Paella Vegetariana ▼

Saffron, Calaspara Rice &
Vegetables Made with Vegetable
Broth

\$ 14.95

Colas de Langosta al Horno

6oz Broiled South American Lobster Tails

\$ 49.95

Langostas de 1¼lb. "a la Plancha"

1¼lb. Lobsters "a la Plancha"

*MKT
PRICE

**** (All Dishes with Lobster are
subject to MKT Price Adjustment)**

PESCADOS - FISH

Ask about the fish of the day

Salmon Montañesa SP

Filet of Salmon Montañesa
(Salmon, broiled and topped with Roasted
Garlic)

\$ 23.95

Salmon Costa Brava

Filet of Salmon with Clams, Mussels &
Shrimp in our Marinera sauce

\$ 26.95

Lenguado Relleno

Filet of Sole Stuffed with Crab meat, Lemon White
Wine Sauce

\$ 28.95

Bacalao Asado

Baked Cod fish with peppers, onions garlic & olive oil

\$ 28.95

Rape Ajillo

Monk Fish in Garlic, pan seared with Olive
Oil, Garlic, Lemon & Seasonings

\$ 24.95

Pargo Pastelera

Whole Baked Caribbean Red
Snapper with Lemon, Wine, Clam
juice & Español sauce

\$ 24.95

Pargo Frito

Whole Pan Fried Caribbean Red
Snapper

\$ 24.95

Lenguado Madrileña

Egg battered Filet of Sole, Lemon,
Butter & White Wine

\$ 19.95

Bacalao a la Gallega

Boiled Cod fish with Boiled Potatoes & Sofrito

\$ 26.95

CERDO Y TERNERA - PORK & VEAL

Scaloppini de Ternera Pavillion \$ 23.95

Veal Scaloppini Pavillion, sautéed with Onions & Peppers in a Brandy, Mushroom sauce

Chuletas de Cerdo al Arriero (2) \$ 25.95

Grilled Pork Chops topped off with a garlic, olive oil marinade (1) \$ 15.95

Ternera Milanesa \$ 23.95

Breaded Veal Cutlet with French Fries

Ternera a la Plancha \$ 23.95

Seared Veal Steak with French fries

Picadillo \$ 15.95

Marinated Pork Picadinho, Potato, Pickles & Olives

*Add shrimp for \$8.95

CARNE - MEAT

Add 6 Shrimp "a la Plancha" to any Meat Dish \$ 9.95

Bistec de Lomo Deshuesado 16oz \$ 33.95

Iron Charred Choice NY Strip Steak 10oz \$ 24.95

Costillas de Res Cocidas en Fuego Lento \$ 30.95

Red Wine Braised Short Rib
Slow cooked in oven, tender large Short Rib cooked in Red Wine

Churrasco \$ 34.95

Grilled Skirt Steak

Chuletas de Cordero (1) \$ 38.95

New Zealand Rack of Lamb (1/2) \$ 22.95

POLLO - CHICKEN

Pollo al Ajillo \$ 19.95

Chicken and Garlic
(Chicken, sautéed in olive oil, garlic & white wine)

Arroz con Pollo y Chorizo \$ 19.95

Chicken & Calaspara Saffron rice** with Spanish Sausage

Pechuga a la Plancha \$ 15.95

Breast of Chicken filets, a la Plancha

Pollo Riojana \$ 21.95

Breast of Chicken, light tomato sauce, Sautéed onions, peppers & Chorizo

Pollo a la Madrileña \$ 18.95

Breast of Chicken with a Lemon, Butter, White wine sauce

Pollo a la Marsala \$ 18.95

Breast of Chicken with a Marsala wine, mushroom sauce



ENSALADS - SALADS

Lunch sizes available until 5pm

Mediterranean Chicken Salad \$ 14.95 / \$ 17.95

Grilled Chicken, Egg, Tomato, Imported Serrano Ham & Manchego Cheese, Balsamic dressing

Salmon con Espinaca \$ 14.95 / \$ 21.95

Grilled Salmon over a Spinach Salad, Almonds and a Honey Mustard Dressing

Caesar Salad \$ 6.95

Romaine, Croutons, Parmesan Cheese

*Add 6 Shrimp for \$9.95 Chicken for \$8.95

Churrasco con Ensalada \$ 22.95

Sliced Skirt Steak over field greens, mushrooms & Imported Pequillo Peppers

Ensalada de Pulpo \$ 17.95

Octopus Salad - Poached Octopus with a Red Wine Garden Vinaigrette

BOCATAS - SANDWICHES

Sliced Sirloin Cheese Steak Sandwich \$ 12.95

Sliced Sirloin, Cheese, Onions & Peppers

Jamón Serrano y Queso \$ 12.95

Imported Serrano Ham & Imported Manchego cheese & Tomato Spread

Chicken Mediterranean Sandwich \$ 10.95

Breast of Chicken topped with sautéed cherry peppers and cheese

Bocadillo de Lenguado \$ 12.95

Fried Filet of Sole Sandwich with Lettuce, Tomato and Tartar Sauce

Bocadillo de Pollo a la Plancha \$ 8.95

Grilled Chicken with Lettuce, Tomato and our homemade Alioli spread



HAMBURGUESAS - HAMBURGERS

8oz Angus Burgers with Fries - Soup & Salad not included

Pavillion Burger \$ 14.95

Smothered with our Brandy, Mushroom Gravy & Manchego Cheese

Blue Cheese & Bacon \$ 14.95

Topped with Blue Cheese & Bacon

Vegetarian Burger \$ 11.95

Grilled Portobello, Spinach, Piquillos & Manchego Cheese

Ibérico Burger \$ 14.95

Topped with toasted Jamón Serrano & Manchego Cheese

Americano Burger \$ 10.95

Plain Classic Hamburger. Add cheese for \$1

LUNCH SPECIALS

Available 11:30am thru 5:00pm Monday through Saturday

SOUP OR SALAD
INCLUDED WITH
MEAL IN DINING
ROOM.

Filet of Sole Madrileña

\$ 12.95

Filet of Sole, sautéed with lemon, butter and white wine

Sole stuffed with Chilean Crab

\$ 15.95

Stuffed filet of Sole with rice and vegetables

Salmon Montañesa

\$ 15.95

Broiled Salmon topped with roasted garlic and white wine

Bacalao Asado a la Gallega

\$ 16.95

Baked Cod Fish Roasted Pequiños, Garlic, Peppers & Onions or Poached with Boiled Potatoes & Sofrito

Grilled Skirt Steak

\$ 22.95

Broiled steak

Shrimp and Garlic Sauce

\$ 14.95

Bite size Shrimp sautéed in olive oil with garlic, and Spanish pimentón

Shrimp in choice of sauce

\$ 15.95

Salsa Verde or Marinera Sauce
Wine sauce or Fried

Chicken in Garlic Sauce

\$ 14.95

Chicken on the bone with garlic, white wine, lemon & olive oil

Breast of Chicken Madrileña

\$ 12.95

Breast of Chicken with lemon, butter, white wine sauce

Breast of Chicken Marsala

\$ 12.95

Chicken with mushrooms and Marsala wine

Breast of Chicken Riojana

\$ 15.95

Boneless Chicken Breast with onions, peppers and chorizo in a tomato base sauce

Breast of Chicken a la Plancha

\$ 9.95

Grilled Chicken Breast

Seared Veal Steak

\$ 16.95

Seared Veal Steak with garlic, parsley, lemon & French fries

Picadillo

\$ 11.95

Marinated diced Pork with potato, pickles & olives (add shrimp \$6.95)

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JOIN OUR
FREQUENT DINERS
CLUB



Kids 12 & Under eat free

Sundays, from the kids menu.

Limit one free dinner with each paying adult.

Not Available on Holidays.

