

## Tapas Calientes - Hot Tapas

## Tapas

Typically serves one.

Dátiles con Queso \$5.95<sup>(\*)</sup> / \$9.95

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

Fabada Asturiana \$5.95

Asturiana Stew with Chorizo and Ham

Champiñones con Cangrejo \$5.95

Mushrooms Stuffed with Crab

Panceta de Cerdo Estofada \$5.95

Braised Pork Belly

Chupitos de Cordero \$9.95<sup>(\*)</sup>

New Zealand Rack of Lamb

Pintxo(s) / Skewer(s) \$3.95 / \$6.95

- Pollo / Chicken

- Morunos / Pork

- Carne / Sirloin \$4.95 / \$8.95

- Gambas / Shrimp (3) \$4.95 (6) \$8.95



Vegetarian



Vegetarian

## Tapas Frias - Cold Tapas

Jamón Serrano \$7.95<sup>(\*)</sup>

Imported Serrano Ham

Queso Manchego \$7.95<sup>(\*)</sup>

Imported Manchego Cheese



Tortilla \$4.95

Spanish Omelet with potatoes, onions & peppers



Aceitunas Mixtas \$4.95 con Queso \$6.5

Imported Mixed Olives with optional Manchego

## From the Garden - Del Jardn

Patatas Bravas \$3.95 / \$7.95

Fried Potatoes, Garlic Alioli & Paprika

Croquetas de Patata \$5.95

Potato Croquettes with Smoked Paprika Aioli

Alcachofas Madrileña \$7.95

Artichoke Hearts Madrileña

Garbanzos al Ragu \$5.95

Stewed Garbanzo beans  
Peppers, Onions, Tomatoes

Pan con Tomate \$4.95

Grilled Bread with Tomato Add Serrano +\$4

Queso Manchego Frito \$7.95

Fried Manchego Cheese  
with a Smoked Paprika Alioli

## EMPANADILLAS

- Pollo / Chicken (1) \$3.5 (2) \$5.5

- Carne / Sirloin (1) \$3.5 (2) \$5.5



Almejas Crudas (6) -\$8 (12) -\$14<sup>(\*)</sup>

Clams on the half shell with cocktail sauce

Boquerones y Alcachofas Vinagreta \$6.5

Imported White Anchovies & Artichokes Vinaigrette

Coctel de Camarón (3) \$4.95 (6) \$8.95

Chilled Shrimp Cocktail



Big enough to share!

## Aperitivos - Appetizers

HOUSE  
SPECIALTY  
@the SP

Camarones Ajillo \$12.95  
Bite Size Shrimp & Garlic

Chorizo Asado \$11.95  
Sliced Grilled Chorizo

Calamares Pavillion \$12.95  
Fried Calamar with Cherry Peppers & Garlic

Almejas Casino \$11.95  
Stuffed baked Clams Casino

Calamares a la Romana \$12.95  
Fried Calamar

Almejas Salsa Verde \$11.95  
Clams in Green sauce

Pulpo a la Feira \$15.95  
Octopus, Hot Paprika, Potatoes,  
Virgin Olive Oil & Garlic

Mejillones Marinera \$10.95  
Mussels Marinera

Pulpo a la Plancha \$14.95  
Grilled Octopus with Onions, Peppers & Garlic

Portobello Ajillo \$10.95 <sup>(V)</sup>  
Portobello Mushrooms in Garlic



## Sopas - Soups

Sopa de Ajo \$4.5  
Garlic Soup

Caldo Gallego \$5.5  
Collard Green Soup

Sopa del Dia \$3.5  
Soup of the day



## Camarones ~ Shrimp

Camarones al Vino \$23.95  
Shrimp & Wine Sauce

HOUSE  
SPECIALTY  
@the SP

Camarones Enchilados \$23.95  
Spicy Shrimp Enchiladas (Shrimp prepared in a  
spicy tomato sauce with onions & peppers)

Verde/Marinera/Ajillo \$23.95  
Shrimp prepared in your choice of sauce  
Marinera / Green Sauce / Garlic Sauce

Langostinos \$26.95  
Grilled Langoustine Shrimp  
(Whole grilled shrimp, with the head on)

Camarones Fritos \$20.95  
Fried Shrimp served with Alioli or cocktail sauce

Large Groups always welcome.  
Private room Available for groups of 25 or more.  
Packages Starting at \$14.95



# Paellas / 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 \$24.95 (for two) \$48.95**

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

**Paella Marinera \$26.95 (for two) \$49.95**

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

**Paella Valenciana \$26.95 (for two) \$49.95**

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

**Paella Marinera Americana**

**\$26.95 (for two) \$49.95**

Saffron *Long grain Rice*, Shrimp, Clams, Mussels, Scallops & Calamar, with a North American Lobster

**Paella Valenciana Americana**

**\$26.95 (for two) \$49.95**

Saffron *Long grain Rice*, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar, Lobster

**Paella Vegetariana \$12.95** 

Saffron, *Calaspara Rice* & Vegetables  
Made with Vegetable Broth

**Paella de Camarones \$18.95**

Shrimp and *Calaspara Rice*  
(Also available with Long grain rice)

**Mariscada Salsa Verde, a la Marinera, o Ajillo \$27.95**

Mixed Seafood Platter, Half a Lobster, Clams, Mussels, Shrimp, Scallops & Calamar in your choice of sauce

**Colas de Langosta al Horno \$37.95**

Broiled Lobster Tails  
(TWO 6oz South American lobster tails)

**Mar Y Tierra \$37.95**

Surf and Turf (8oz. Filet Mignon combined with a 6oz. Brazilian Lobster Tail)

**Dos Langostas de 1 1/4lb. "a la Plancha" One-\$20.95 Two-\$37.95 (\*)**

Two 1 1/4lb. **Twin Lobsters "a la Plancha"** (\*)Price may change due to market

## Pescados - Fish

Ask about the fresh fish of the Day

**Pargo Pastelera \$22.95**

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

**Pargo Frito \$21.95**

Whole Pan Fried Caribbean Red Snapper

**Lenguado Madrileña \$18.95**

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

**Lenguado Relleno \$26.95**

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

**Salmon Montañesa \$21.95**

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

**Salmon Costa Brava \$24.95**

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

**Bacalao Asado \$26.95**

Baked Cod fish  
with peppers, onions garlic & olive oil

**Bacalao a la Gallega \$26.95**

Boiled Cod fish  
with Boiled Potatoes and Sofrito

**Rape Ajillo \$24.95**

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

HOUSE  
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# Cerdo y Ternera - Pork & Veal

## Chuletas de Ternera a la Parrilla

Veal Chops 2-14oz. \$35.95 1-14oz. \$19.95

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## Scaloppini de Ternera Pavillion \$19.95

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

## Ternera Milanesa \$19.95

Breaded Veal Cutlet with French Fries

## Ossobuco de Cerdo \$18.95

Braised Pork Ossobuco

## Chuletas de Cerdo al Arriero

Grilled Pork Chops 2-\$22.95 1-\$14.95 topped off with a garlic, olive oil marinade

## Picadinho \$15.95

Marinated Pork Picadinho, Potato, Pickles & Olives

## Ternera a la Plancha \$19.95

Seared Veal Steak with French fries

# Carne - Meat

\* Add 6 Shrimp "a la Plancha" to any Meat Dish \$8.95



## Bistec de Lomo Deshuesado

N.Y. Strip Steak 16<sup>oz</sup> - \$29.95 10<sup>oz</sup> - \$21.95

Iron Charred NY Strip Steak

## Solomillo Pavillion

Filet Mignon 16<sup>oz</sup> - \$31.95 8<sup>oz</sup> - \$18.95

Iron Charred, with a Brandy Mushroom Sauce

GORDON  
RAMSAY  
@the SP

## Costillas de Res Cocidas en Fuego Lento \$27.95

Red Wine Braised Short Rib

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

## Churrasco \$28.95

Grilled Skirt Steak

## Chuletas de Cordero

New Zealand Rack of Lamb 1- \$31.95 1/2 - \$17.95

HOUSE  
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# Pollo - Chicken

## Pollo al Ajillo \$17.95

Chicken and Garlic

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

## Arroz con Pollo y Chorizo \$18.95

Chicken & Calaspara Saffron rice\*\* with Spanish Sausage

## Pechuga a la Plancha \$14.95

Breast of Chicken filets, a la Plancha

## Pollo Riojana \$18.95

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

## Pollo a la Madrileña \$16.95

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

## Pollo a la Marsala \$16.95

Breast of Chicken with a Marsala wine, mushroom sauce

MICHAEL'S  
FAVORITE  
@the SP



# Ensaladas / Salads

Lunch sizes available until 5pm

Small House Salad comes with almost every entrée

## Mediterranean Chicken Salad \$10.95/\$12.95

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



## Ensalada Pequeña \$3.50

Field Greens with Tomato & Onions topped with our House dressing

## Salmon con Espinaca \$10.95/\$13.95

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

## Ensalada de Pulpo \$13.95

Octopus Salad - Poached Octopus with a Red Wine Garden Vinaigrette

## Churrasco con Ensalada \$16.95

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

## Ensalada Mixta con Atún \$11.95/\$14.95

Imported Tuna over Field Greens, with Tomato, Egg & Red Wine Vinaigrette

## Caesar Salad \$5.95

Romaine Lettuce with Croutons, Parmesan Cheese and Caesar dressing

\*Add 6 Shrimp for \$8.95 Chicken for \$5.95

# Bocatas - Sandwiches

Soup & Salad not included

HOUSE SPECIALTY @the SP

## Sliced Sirloin Cheese Steak Sandwich \$10.95

Sliced Sirloin, Cheese, Onions & Peppers

## Jamón Serrano y Queso \$9.95

Imported Serrano Ham & Imported Manchego cheese & Tomato Spread

## Bocadillo de Lengüado \$8.95

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

## Chicken Mediterranean Sandwich \$9.95

Breast of Chicken topped with sautéed cherry peppers and cheese

## Bocadillo de Pollo a la Plancha \$7.95

Grilled Chicken with Lettuce, Tomato and our homemade Alioli spread

# Hamburguesas / Burgers

8oz Angus Burgers - Soup & Salad not included

## Pavillion Burger \$10.95

Smothered with our Brandy, Mushroom Gravy & Manchego Cheese

## Ibérico Burger \$12.55

Topped with toasted Jamón Serrano & Manchego Cheese

## Americano Burger \$8.95

Plain Classic Hamburger add cheese for \$1

## Vegetarian Burger \$11.95

Grilled Portobello, Spinach, Piquillos & Manchego Cheese

## Piquillo Burger \$10.95

Topped with Caramelized Onions & Piquillos

## Blue Cheese & Bacon \$11.95

Topped with Blue Cheese & Bacon



Your meal comes with Soup or Salad included

# Lunch Specials

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

## Filet of Sole Madrileña \$9.95

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

## Sole stuffed with Chilean Crab \$13.95

Stuffed filet of Sole with rice and vegetables

## Salmon Montañesa \$13.95

Broiled Salmon topped with roasted garlic and white wine

## Bacalao Asado o ala Gallega \$14.95

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

## Shrimp and Garlic Sauce \$12.95

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

## Shrimp in choice of sauce

### Salsa Verde or Marinera Sauce

### Wine sauce or Fried \$14.95

with rice and Seasonal vegetables



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have you checked in yet? EVERYONE'S DOING IT!



**Kids 12 & Under eat free**  
Sundays, from the kids menu.  
Limit one free dinner with each paying adult.  
Not Available on Holidays.

## Chicken in Garlic Sauce \$12.95

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

## Breast of Chicken Riojana \$12.95

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

## Breast of Chicken Marsala \$9.95

Chicken with mushrooms and Marsala wine

## Breast of Chicken Madrileña \$9.95

Breast of Chicken with lemon, butter, white wine sauce

## Breast of Chicken a la Plancha \$7.95

Breast of Chicken "a la Plancha" (Grilled)

## Veal Chop Gambotte \$19.95

Veal Chop with mushrooms, potatoes, peppers & onions

## Seared Veal Steak \$13.95

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

## Picadillo \$7.95 (add shrimp \$4.95)

Marinated diced Pork with potato, pickles & olives

## Grilled Skirt Steak \$18.95

Broiled Skirt Steak



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FREQUENT DINERS  
CLUB