

Appetizers

Grilled Spanish Chorizo

Olive oil and smoked paprika
13.95

Jumbo Shrimp Cocktail

14.95

Mussels or Clams Diablo

Spicy Romano tomato sauce with chorizo
14.95

Mussels or Clams Salsa Verde

Garlic, parsley, cilantro, white wine sauce
14.95

Clams Casino

Stuffed with a blend of chicken, chorizo and pork, topped with an Applewood bacon crisp
13.95

Portabella Spain

Stuffed with deep sea scallop, shrimp and crabmeat, topped with red onions, chives and sherry cream sauce
14.50

Calamari

Fried calamari rings served with a house blend of mild and hot peppers and a sherry horseradish cocktail sauce
13.95

Vieras Rellenas

Deep sea scallops on a natural shell, topped with crabmeat, shrimp, and Mahon cheese
14.50

Gambas al Ajillo

Shrimp sautéed in garlic, extra virgin olive oil, and spices
14.95

Stuffed Artichoke Hearts

Smoked ham, raisins, and fresh herbed bread crumbs
12.50

Spain's Salsa

A white bean, avocado, shallot, cilantro and lime salsa. Served with house-baked pita
11.50

Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, and peppers, served with a smoked onion barbeque aioli
9.50

Shrimp Empanadillas

Pastry dough filled with shrimp and roasted vegetables, served with a ginger papaya aioli
11.50

Beef Empanadillas

Pastry dough filled with filet mignon, peppers, onions, and spices, served with a blended marinara sauce, garnished with pico de gallo
11.50

Salads

Spain Salad

Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese, tossed with an extra virgin olive oil and aged balsamic vinaigrette
10.95

Xula Salad

Hydroponic Boston lettuce with grilled red onions, roasted pimentos, and shaved Gorgonzola cheese, tossed with a citrus and olive oil dressing
10.95

Simple Greens

Organic mixed greens
9.

Add grilled chicken: 8.50

No split checks. One guest check per table.

We do not add automatic gratuities to any check.

Please advise your server of any allergies or dietary restrictions.