



SPANISH GRILLE

SPECIALS

TAPAS

PULPO AL OLIVO \$16

Spanish octopus covered in kalamata olive aioli sauce served with plantain strips

ENTREES

PASTA MARBELLA \$36

Sauteed jumbo shrimp, scallops, clams, fresh tomatoes, fresh parsley, sundried tomato pesto, white wine garlic sauce served over linguini squid ink pasta

SURF & TURF \$38

Petit filet mignon served with two blackened jumbo shrimp, sauteed French haricot beans, red bell peppers, onions and topped with brandy peppercorn sauce

WINE & COCKTAIL

2023 PAZO DAS BRUXAS \$59

This Familia Torres Albariño bursts with aromas of ripe peaches, & apricot, complemented by crisp acidity and a hint of sea spray

SPICY PALOMA \$12

A refreshing Tequila cocktail, fresh lime juice, agave syrup, Fever-Tree sparkling Pink Grapefruit and a hint of spice