

Delicias de España 2

Monday, Apr 27

Especial de Hoy - (Lunch Special)

Crema de zanahoria, chuleta de cerdo con cebolla y pimientos, y postre \$15.00
(Cream of carrots, pork chop with onions and peppers, and dessert)

Entradas del día - (Appetizers)

Chorizo a la sidra \$5.00
(Chorizo in cider)

Alcachofas salteadas con jamón serrano \$12.00
(Sautéed artichokes with serrano ham)

Hígado de ternera encebollado \$12.00
(Beef liver with onion sauté)

Vieiras rellenas al horno \$15.00
(Baked scallops stuffed with seafood)

Cremas - Sopas - Potajes - (Cream-Soup-Stews)

Gazpacho andaluz \$6.50
(Chilled vegetable soup)

Sopa de pollo \$7.00
(Chicken soup)

Crema de espinaca \$7.00
(Cream of spinach)

Alubias blancas estofadas con pollo y espinacas \$14.00
(White beans stew with chicken and spinach)

Garbanzos estofados con jamón serrano y chorizo \$14.00
(Chickpeas with Serrano ham and chorizo stew)

Platos Principales - (Main Courses)

Arroz a la marinera \$19.00
(Rice with seafood)

Salmón a la plancha \$30.00
(Grilled salmon)

Corvina a la bilbaína \$36.00
(Corvine in clams sauce)

Bacalao a la romana \$36.00
(Battered codfish)

Dorada a la espalda \$36.00
(Gilthead bream with garlic sauté)

Pollo al ajillo \$16.00
(Chicken with garlic)

Pierna de cordero lasqueada con champiñones \$30.00
(Sliced leg of lamb with mushrooms)

Entrecot al Cabrales \$44.00
(Ribeye with Cabrales cheese sauce)

Presa ibérica de bellota a la plancha \$48.00
(Grilled acorn-fed Iberico pork)

Note: *Advertencia: El consume de productos crudos o poco cocinados, tales como carnes, aves, moluscos o huevos, pueden aumentar el riesgo de enfermedades transmitidas por estos, especialmente si usted tiene ciertas condiciones médicas.*
Warning: *Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*