

Delicias de España 3

Jueves 17 de Enero del 2019 - Thursday January 17, 2019

Especial de Hoy - (Lunch Special)

Crema castellana (Chickpeas cream)	
Pollo al chilindrón con arroz blanco y postre	\$10.00
(Chicken in vegetables/mushrooms sauce with rice and dessert)	

Entradas - (Appetizers)

Ensalada César	\$8.00
(Caesar salad)	
Pimientos Fritos	\$6.50
(Fried peppers)	
Sesos de res a la romana	\$12.00
(Battered beef brains)	
Setas salteadas con camarones	\$14.00
(Portobello mushrooms sautéed with shrimp)	
Tabla mediana de jamón 5J	\$50.00
(5J ham medium tray)	

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

Gazpacho Andaluz	\$6.00
(Cold vegetable soup)	
Sopa de mariscos	\$7.00
(Seafood soup)	
Callos caseros	\$9.00
(Tripe stewed)	
Potaje de garbanzos a la campesina	\$10.00
(Chickpeas stew with meats and vegetables)	

Platos Principales - (Main course)

Arroz negro con calamares y camarones	\$14.00
(Black rice with squids and shrimp)	
Trucha a la Navarra	\$18.00
(Trout stuffed with Serrano ham)	
Emperador a la riojana	\$23.00
(Swordfish in onion and tomato sauce)	
Salmón al ajo tostado	\$24.00
(Salmon with fried garlic)	
Corvina a la espalda	\$25.00
(Grilled sea bass with garlic)	
Bacalao a la vizcaína	\$30.00
(Codfish in bell pepper sauce)	
Pechuga de pollo al limón	\$14.00
(Grilled chicken breast with lemon)	
Entrecot troceado al cabrales	\$30.00
(New york steak chopped to cabrales cheese)	
Chuletinas de cordero al romero	\$30.00
(Lamb chops with rosemary)	
Medallones de ternera c/champiñones al ajillo	\$38.00
(Sirloion Steak with garlic mushrooms sauce)	

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 tien 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