

## SANGRIA 46 MENU

### SNACKS, SOUP, SALAD and EMPANADAS

Homemade Chips (corn) & Salsa \$5  
Mixed Spanish Olives \$5  
Fried Zucchini Sticks \$8  
Jalapeños Rellenos \$7  
Crab Bites w/ honey Dijon sauce \$8  
Gazpacho \$7  
cold tomato-based soup w/peppers, cucumbers  
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Sangria Salad \$13  
greens w/avocado, egg, tomato, onion, peppers,  
apples & walnuts (add grilled chicken \$6)

Empanadas (2) \$10  
(Fillings: beef / chorizo / chicken /  
Spinach, mushroom & cheese)

### VEGETABLE AND SEAFOOD TAPAS

Patatas Bravas \$8  
fried potatoes seasoned with Spanish paprika,  
served with alioli  
Tortilla Española \$8  
classic potato & onion omelet  
Yucca Croquettes served with alioli \$8  
(Choose spinach, cheese or codfish)  
Grilled Asparagus \$10  
with garlic & olive oil  
Baked Eggplant \$10  
topped with tomato & melted cheese  
Shrimp sautéed in Garlic Sauce \$14

Fried Coconut Shrimp \$14  
Mussels Diablo \$12  
spicy tomato sauce with peppers & onions  
Clams Casino \$13  
bacon, ham, peppers, breadcrumbs & parmesan  
stuffing  
Grilled Octopus \$17  
with chopped pesto salad (tomato, chickpea,  
zucchini & onion)  
Tosta Mediterranea \$16  
toasted bread layered with olive paste, tomato,  
lettuce, tartar sauce, avocado and slices of house-  
cured salmon

### MEAT TAPAS

Pan con Tomate y Jamon \$8 grilled bread topped with garlic-tomato spread & Serrano ham  
Barbeque Pork Ribs \$9  
Puerquitos \$10 pork bites marinated in Andalusian spices  
Callos a la Madrileña \$14 tripe stew with chickpeas  
Chorizo sautéed w/Onions \$10  
Dates wrapped in Bacon \$10  
Balsamic Chicken \$10  
Beef Meatballs Chipotle \$10  
Braised Beef Brisket \$13 with roast potatoes in gravy

## MAIN COURSES

### Sole Limon \$24

Filet of sole in a light egg batter with lemon sauce, served with roast potatoes & mixed vegetables

### Salmon a la Parrilla \$24

With garlic & olive oil, served with roast potatoes & mixed vegetables

### Gambas a la Plancha \$24

Grilled shrimp with garlic & olive oil, served with rice & mixed vegetables

### Lobster Ravioli in Pink Sauce \$22

### Pollo Milanesa \$20

Argentinian-style breaded chicken cutlet, seasoned with parsley & garlic, served with French fries & mixed vegetables

### Chuleta de Cerdo \$22

Grilled pork chop with peppers, onions, white wine & lemon, served with roast potatoes & mixed vegetables

### Churrasco \$28

Grilled skirt steak with onions, served with French fries & mixed vegetables

### Ropa Vieja \$24

Shredded beef with onions, peppers, and green olives in a tomato-based sauce, served with rice & plantains

### Quinoa Sangria \$20 (vegan)

Quinoa with sautéed vegetables & slivered almonds, seasoned with cumin, oregano, & olive oil

### Wild Mushroom Ravioli \$20 (vegetarian)

With pesto sauce, cherry tomatoes & nuts

## PAELLA - SAFFRON RICE DISHES

Cooked to order in the traditional way. **Please allow 30-40 minutes.**

Large paellas to share are available.

### Arroz con Pollo \$23

pieces of boneless chicken and sausage

### Paella de Mariscos \$28

clams, mussels, calamari & shrimp

### Arroz Negro \$26

shrimp and calamari, blackened with squid ink

### Paella Valenciana \$29

mixed seafood, chicken & chorizo

Please alert your server to your allergies or dietary restrictions.