

Sangria 46 – Tapas – Appetizers

Vegetarian Dishes

Patatas Aioli 6.95

Cubed potatoes with aioli sauce

Esparragos a la Plancha 7.95

Asparagus grilled with garlic

Croquetas de Yuca 7.95

Croquettes made of puree of yucca with your choice of:

Codfish, Spinach, or Cheese

Tortilla Española 7.95

Spanish potato-onion omelet

Vegetales Salteados 8.95

Sautéed asparagus and spinach topped with melted mozzarella and goat cheese

Baked Eggplant 8.95

Topped with goat cheese

Jalapeños Rellenos 6.95

Mild jalapeño peppers breaded and stuffed with cheddar cheese

Portobello 8.95

Grilled portobello topped with spinach, leeks, & piquillo peppers

Pan con Provolone 6.95

Grilled cheese toast with herbs & olive oil

Meats

Empanadas Argentinas 7.95

Savory turnovers, stuffed & baked
Choose beef, spicy sausage, or chicken

Pan con Tomate y Jamón 6.95

Grilled bread topped with garlic-tomato spread & ham

Tortilla con Chorizo 7.95

Potato omelet with chorizo

Dátiles con Tocino 7.95

Dates wrapped in bacon

Chorizitos al Vino Tinto 8.95

Spicy mini sausages in red wine with onions & peppers

Chorizo Salteado 7.95

Chorizo sausage sautéed with onions

Puerquitos Salteados 7.95

Sautéed pork cubes marinated in olive oil & spices

Callos a la Madrileña 9.95

Tripe Madrid style with chickpeas

Albondigas 7.95

Beef meatballs, served with quinoa
Choose pesto or chipotle sauce

Fillet Mignon a la Plancha 12.95

Grilled filet mignon medallion

Chuletillas de Cordero 13.95

Grilled baby lamb chops

Seafood

Setas Rellenas 7.95

Mushrooms with crab meat stuffing

Sardinas a la Plancha o Fritas 8.95

Sardines, grilled or fried

Gambas al Ajillo 8.95

Shrimp in garlic sauce

Gambas a la Plancha 8.95

Grilled shrimp with garlic & olive oil

Gambas Coco 7.95

Fried coconut-battered shrimp with orange-horseradish sauce

Gambas Chipotle 8.95

Sautéed shrimp in chipotle sauce

Pulpo a la Vinagreta 14.95

Octopus, white beans, peppers, onions, & egg

Pulpo a la Gallega 14.95

Steamed octopus with sea salt, Spanish paprika, & olive oil

Pulпитos Fritos 8.95

Fried baby octopus with Sangria 46 sweet & sour sauce

Calamares 9.95

Fried or grilled calamari with cucumber dipping sauce

Vieiras con Tocino 12.95

Broiled scallops wrapped in bacon

Mejillones Diablo 6.95

Mussels in spicy tomato sauce with peppers & onions

Almejas Casino 9.95

Baked clams stuffed with bacon & peppers

Salads

House Salad 5.95

Romaine, tomatoes, onions, carrots, & peppers

Ensalada de Remolacha 8.95

Roasted beets, raspberry vinaigrette and a goat cheese fritter

Ensalada Sangria 8.95

Greens, avocado, egg, tomato, apples, and walnuts

Ensalada de Quinoa 7.95

Quinoa with chopped vegetables in balsamic dressing

Soups

Black Bean Soup 4.95

Gazpacho (in season) 5.95

Cold tomato-based vegetable soup

Caldo Gallego 5.95

Typical Galician hearty soup with potato, collard greens, white beans, Serrano ham, & sausage

Sopa de Ajo 4.95

Garlic soup

For the Table

Homemade Chips & Salsa 3.95

Aceitunas 3.95

mixed Spanish olives

Tablado de Jamón, Chorizo, y Queso 20.95

Platter of Serrano ham, sausage, mixed cheeses

Jamón Serrano 13.95

Tablado de Quesos 17.95

THE FLAVORS OF SPAIN AND LATIN AMERICA



Paella*

Paella de Mariscos 20.95

Saffron rice with clams, mussels, shrimp, & calamari

Paella Valenciana 22.95

Saffron rice with clams, mussels, shrimp, calamari, chicken, & chorizo

Paella Vegetales 16.95

Saffron rice with mixed vegetables

*(add lobster for an additional \$9)

More Rice Dishes

Arroz con Pollo 18.95

Pieces of chicken mixed with saffron rice & chorizo

Arroz Criollo 18.95

Shrimp and Spanish sausage sautéed with rice in a light tomato sauce, served with plantains & avocado

Mariscada 20.95

Seafood stew with clams, mussels, shrimp, and calamari prepared with your choice of sauce:

Diablo – Spicy tomato sauce with onions & peppers

Limon – Green olives, capers, lemon, & white wine

Ajillo – Olive oil, garlic, & Spanish paprika

Salsa Verde – White wine, garlic, parsley, ginger, & a touch of flour

We are happy to accommodate your food allergies and preferences. Please alert your server.

Platos Principales

Churrasco con Cebolla 18.95

Skirt steak with sautéed onions

Bistec a la Parrilla 21.95

Sirloin steak grilled

Filet Mignon Sangria 26.95

Filet mignon grilled and topped with bacon & cheese and brandy sauce

Chuletas de Cordero 24.95

Lamb chops seasoned with rosemary & wine

Chuletas de Cerdo 17.95

Pork chops, simply grilled,
or prepared with peppers, onions, white wine, & lemon

Gambas al Ajillo 17.95

Shrimp sautéed in olive oil, garlic, & Spanish paprika

Gambas a la Plancha 19.95

Grilled shrimp with olive oil & garlic

Salmon a la Parrilla 17.95

Filet of salmon broiled with olive oil & garlic

Sole Limon 17.95

Filet of sole with a light egg batter in lemon garlic sauce

Tilapia Salsa Verde 16.95

Tilapia sautéed in green sauce

Pollo Romero 16.95

Boneless chicken breast in a rosemary-garlic sauce

Pollo Sangria 17.95

Boneless chicken breast with artichoke, mushroom, and asparagus

Pollo Tamarindo 17.95

Boneless chicken breast in tamarind sauce with almonds and plantains

Chicken Milanese Parmigiana 16.95

Breaded chicken cutlet topped with cheese & tomato sauce, served with pasta

Eggplant Rollatini 17.95

Filled with ricotta, mozzarella, spinach, and walnuts

Ravioli de Langosta 17.95

Lobster ravioli in pink sauce or pesto sauce

For groups of 5 or more, a suggested gratuity of 18% will be added to the check.

Prix-Fixe Lunch (12-3pm) \$22

Appetizer, main course, dessert, and a glass of house wine or sangria

Prix-Fixe Dinner \$30

Appetizer, main course, & dessert



Appetizer:

House Salad
Black Bean Soup
Garlic Soup
Gazpacho (in season)

Mushrooms with crab meat stuffing
Tortilla Espanola
Mussels Diablo
Chorizo sautéed with onions
Shrimp sautéed in garlic sauce

Main Course:

Churrasco con Cebolla
Skirt steak with sautéed onions
Chuletas de Cerdo
Pork chops, simply grilled
or prepared with peppers, onions, white wine, & lemon
Gambas a la Plancha
Grilled shrimp with olive oil & garlic
Salmon a la Parrilla
Fillet of salmon broiled with olive oil & garlic
Sole Limon
Fillet of sole with a light egg batter in lemon-garlic
sauce
Tilapia Salsa Verde
Tilapia sautéed in green sauce
Mariscada
Seafood stew in your choice of 4 sauces:
Diablo, Limon, Ajillo, Verde

Arroz con Pollo
Pieces of chicken mixed with saffron rice and chorizo
Arroz Criollo
Shrimp and Spanish sausage sautéed with rice in a light
tomato sauce, served with plantains & avocado
Pollo Romero
Boneless chicken breast in a rosemary-garlic sauce
Pollo Tamarindo
Boneless chicken breast in tamarind sauce with
almonds and plantains
Chicken Milanese Parmigiana
Breaded cutlet of chicken topped with cheese &
tomato sauce, served with pasta
Eggplant Rollatini
Filled with ricotta, mozzarella, spinach, and walnuts
Ravioli de Langosta
Lobster ravioli in pink sauce

Dessert:

Flan caramel custard
Flan Cubano caramel custard with a layer of cake
Vanilla or Chocolate Ice Cream
Apple Pie