

SOUP

TRADITIONAL COLD TOMATO SOUP
Gaspacho
4

GARLIC SOUP
Sopa De Ajo
4

SPANISH VEGETABLE SOUP
Caldo Gallego
4

APPETIZERS

SHRIMP IN A GARLIC SAUCE
Camarones En Salsa De Ajo
9

BROILED SPANISH SAUSAGE
Chorizo A La Plancha
7

FRIED SQUID (LIGHTLY BREADED)
Calamares Fritos
7

MUSSELS IN A HOT TOMATO SAUCE
Mejillones En Salsa De Tomate Picante
7

CLAMS CASINO
Almejas Rellenas
8

CLAMS IN A GREEN SAUCE
Almejas En Salsa Verde
8

STUFFED MUSHROOMS
Champignons Rellenos Con Carne De Cangrejo & Queso Mascarpone
8

PORTABELLA MUSHROOMS SAUTEED IN A BALSAMIC VINEGAR
Portabella Salteado Con Vinagre Balsamico
8

SALADS

BEEF TENDERLOIN
9

SAUTEED JUMBO SHRIMP
11

GRILLED CHICKEN BREAST
8

BLACKENED SALMON OVER CAESAR
10

Ask your server about our sandwich selections

ENTRÉES

MEAT & POULTRY

VEAL SCALOPINI W/ ROAST PEPPERS IN A LEMON-WINE SAUCE
Ternera Madrid
11

VEAL SCALOPINI W/ FRESH MUSHROOMS IN A MARSALA WINE SAUCE
Ternera Marsala
11

BROILED DELMONICO STEAK (BONE-LESS STRIP LOIN)
Bistec A Las Brasas
14

PORK CHOPS IN A GARLIC SAUCE
Chuletas De Cerdo En Salsa De Ajo
10

CHICKEN BREAST IN A GARLIC SAUCE
Pechuga De Pollo En Salsa De Ajo
9

FILET MIGNON MEDALIONS IN A PORT WINE SAUCE W/ WILD MUSHROOMS
Medallones De Solomillo En Salsa De Vino De Porto
15

ENTRÉES (cont.)

SEAFOOD SPECIALTIES

SHELL FISH CASSEROLE WITH CHICKEN & SAUSAGE IN A SAFFRON RICE
Paella Valenciana
15

SHELL FISH CASSEROLE IN A LIGHT TOMATO-BRANDY SAUCE
Mariscada En Salsa De Tomate Con Brandy
15

SHELL FISH CASSEROLE W/ GARBANZO BEANS
Cazuela De Mariscos Con Garbanzos
15

FRIED JUMBO SHRIMP (LIGHTLY BREADED)
Camarones Fritos
11

BROILED FILET OF ATLANTIC SALMON
Filete De Salmon A La Plancha
11

SHRIMP W/ SCALLOPS IN AN APPLE-CHAMPAGNE SAUCE
Camarones Con Vieiras En Salsa De Champan
12

SHRIMP IN A GARLIC SAUCE
Camarones Al Ajillo
13

SHRIMP IN A FRA-DIAVOLO SAUCE
Camarones Enchilados
13

JUMBO SHRIMP STUFFED W/SHRIMP, SCALLOPS, & MASCAPONE CHEESE
13

STUFFED TILAPIA W/SHRIMP, SCALLOPS, & CRABMEAT SERVED WITH A TOUCH OF LEMON SAUCE
Tiapia Rellena
13

GRILLED MAHI MAHI W/SLICED GARLIC, VIRGIN OLIVE OIL, & SPANISH PAPRIKA
Mahi Mahi con salsa Bilbaina
11

ORANGE ROUGHY W/SHRIMP IN A WHITE WINE SAUCE
13

FILLET OF SOLE STUFFED W/SALMON & SPINACH IN A CHAMPAGNE SAUCE
Filete de Lenguado
12

PASTA

LOBSTER RAVIOLI IN A WHITE CREAM SAUCE
10

PENNE PASTA W/ SHRIMP & SPINACH IN A PINK VODKA SAUCE
10

VEGETARIAN PASTA IN A WHITE CREAM SAUCE
9

LINGUINI WITH MUSSELS & SHRIMP IN A CHEF MARINERA SAUCE
Pasta con Mejillones y camarones
10

FOUR CHEESE RAVIOLI IN A TOMATO BASIL SAUCE
8

*All Entrees served with Rice, Fresh Vegetables & Spanish Style Fried Potatoes
Extra Plate \$4.00*





*Welcome to Mallorca-
a Touch of Sunny Spain
The Continental Cuisine Prepared by
Our Spanish Chef is From Original Recipes*



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