



HISPANIC FLAVORS

“2 French Chicks” Very Special Sangria :: \$5 Per Glass
Our very own version of the Spanish Classic, made with an assortment of fresh fruit soaked overnight in our secret blend of spirits

Appetizers

Spanish Platter :: \$12 Per Person

- Serrano Ham, Mild and Spicy Chorizo, Manchego Cheese with Quince Paste, Roasted Almonds, Assorted Olives, Fried Chick Peas, and Fresh Grapes

Assorted Specialties :: \$3 Per Person

- Patatas Bravas (Spicy Roasted Potatoes)
- Braised Chorizo
- Homemade Guacamole
- Mini Peppers Stuffed with Cheese (Bell Peppers and/or Jalapeño)
- Hot and Mild Salsa with Corn Chips
- Chunky Bean Dip
- Stuffed Mushrooms
- Cucumber Tapas
- Fried Chick Peas

Shrimp Ceviche :: \$6 Per Person

Entrées

- Chicken Mole with Rice and Black Beans :: \$18 Per Person
- Pork Chili Verde with Rice and Black Beans :: \$18 Per Person
- Classic Beef Chile with Rice :: \$18 Per Person
- Chile Rellano with Rice :: \$15 Per Person
- Roasted and Marinated Flap Steak with Saffron Rice and Roasted Bell Peppers :: \$20 Per Person
- Classic Paella :: \$30 Per Person
- Royal Paella with Maine Lobster :: \$40 Per Person



Assorted Desserts

\$6 Each or Your Choice of Three for \$14 Per Person

- Turrón
- Madrilene Flan with Caramel Sauce
- Churros
- Watermelon, Mint, and Jalapeno Salad
- Arroz con Leche (Mexican Rice Pudding) Served with Berries
- Sopapilla Cheesecake