

# SOY ALLERGY MENU

**GUEST, SERVER & CHEF PLEASE TAKE NOTE:** The guest must take responsibility & communicate their needs accurately to the server & chef to ensure their safety. Please, this must be taken seriously by all involved. The guest, server & chef all must have copies of this menu. We all understand that some allergies are life threatening.  
**ONLY ITEMS ON THIS MENU ARE SOY FREE**  
**FRIED ITEMS MAY BE CROSS CONTAMINATED**

## ENTREMESES

**ACEITUNAS** Olives, olive oil

**ALMENDRAS** Marcona almonds, paprika, garlic olive oil, sea salt

**PAN A LA PLANCHA** Grilled bread, tomato & garlic rub, olive oil add Manchego cheese, add Serrano ham

**TAPENADE DE ESPANA** Herbed goat cheese, roasted red peppers, pesto, grilled bread

**TRUCHA AHUMADO** House smoked trout, goat cheese & artichoke spread, fried capers, pumpernickel

**SELECCION AL ROJO** Pesto hummus, olives, almonds, goat cheese, tomato bread, Manchego cheese Hummus, bread & garlic toast made with refined soy oil. Lawash fried in refined soy oil

**PLATO DE JAMON Y QUESO** Serrano ham, sausages, cheeses, fruit, Marcona almonds available cheese only or meat only. Garlic toast made with refined soy oil.

## SOPA

**GAZPACHO** Chilled tomato & cucumber soup -Made with refined soy oil.

**SOPA DEL DIA** Tue-Fri (ask your server)

## ENSALADA

**ENSALADA MIXTA** Braised pork, goat cheese, red onion, Marcona almonds, dried cherries, anchiote dressing Citrus mojo made with refined soy oil.

## VEGETARIANO

**ALCACHOFAS A LA PARILLA** Grilled artichoke hearts, roasted red peppers, garlic, aioli (**order no aioli**)

**QUESO DE CABRA** Baked goat cheese, tomato sauce, garlic toast Garlic toast made with refined soy oil.

**TORTILLA ESPANOLA** Egg, potato & onion torte, salsa verde Salsa verde made with refined soy oil

**CHAMPINONES** Sauteed button mushrooms, red wine, garlic, onions, sage butter, garlic toast (**order no skillet**) Garlic toast made with refined soy oil.

## DELMAR

**CANGREJO DEL RIO** Wild caught crawfish, anise mustard cream, roasted red peppers, Manchego Cheese & corn bread  
Corn bread made with refined soy oil

**GAMBAS ASADAS AL FUEGO** Spicy fire roasted shrimp, banana mustard cream, rice -No skillet

**CALAMARITOS FRITOS** Fried squid, Serrano ham, pork belly, onion, orange zest, blood orange ~ioli traditional grilled style on request (order traditional style only)

**BANDERILLA DE VIEIRAS Y TOCINO** Scallop & pork belly skewer, habanero mango grape chutney (**Without habanero mango grape chutney**)

**SALMON CON HIERBAS** Alaskan salmon" fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction

**GAMBAS AL AJILLO** sautéed shrimp, garlic, olive oil, red pepper flakes (**order no skillet**)

## CARNE

**CORDERO Y MIGAS** Lamb loin" & onion skewers, migas, spicy harissa

**MIGAS** Sauteed bread, chorizo, pork belly, roasted onion, grapes, fried egg

**BISTEC DE LOMO** Beef tenderloin" grilled med-rare, saffron onions, cherry demi-glace

**POLLO AI CHILINDRON** Roasted chicken drum & thigh, stewed bell peppers, smoked paprika, chilies, tomatoes, Serrano ham & green olives, smashed potato

**BISTEC CON PIMIENTA** Peppered bistro steak\* grilled med-rare, tortellini, Manchego mustard cream (order no pasta; sub rice, no skillet)

**AIBONDIGAS** Moroccan lamb, beef & chorizo meatballs, artichokes, roasted vegetables (no skillet)

## PAELLA

Rice casserole, allow 45 minutes to prepare

**PAELLA VERDURAS** Portabella mushroom, artichoke heart, tomato, pimientos, peas, spinach, onion, garlic, saffron rice

**PAELLA VAIENCIANA** Chicken, chorizo, shrimp, mussels, crawfish, tomato, pimientos, peas, onion, garlic, saffron rice

**ARROZ CON POIIO** Chicken, chorizo, tomato, pimientos, peas, onion, garlic, saffron rice

**PAELLA MARISCOS** Shrimp, mussels, crawfish, squid, tomato, pimientos, peas, onion, garlic, saffron rice

**GRAN PAELLA** Lobster tails, shrimp, cod, crawfish, mussels, chorizo, chicken, pimientos, tomato, peas, onion, garlic, saffron rice

**POSTRE**

**TARTA DE CHOCOLATE CON TRUFAS** Flourless dark chocolate torte, chocolate ganache, semi-sweet chocolate truffles

**HELADOS V SORBETES** A trio of Palazzolos' handmade sorbets & gelatos, ask for featured flavors (ask your server)

**CHOCOLATE Y FRAMBUESA ASADAS** Chocolate cobbler served hot, topped with raspberries, chocolate mousse