



**718 423 0100**



**Empanadillas** (carne o queso) **2.95**

**Escargot a la Bourgoune** **11.95**  
Escargot in a light garlic sauce

**Jamon Serrano y Queso Manchego** **13.50**  
Cured Spanish Ham & Manchego Cheese

**Cocktail de Camarones** **9.95**  
Shrimp Cocktail

**Gambas en Salsa Blanca** **11.75**  
Shrimps in White Garlic Cream Sauce

**Gambas en Salsa Verde** **11.75**  
Shrimps in Green Parsley Sauce

**Gambas al Ajillo** **11.75**  
Shrimps in Garlic Sauce

**Aguacate Relleno de Marisco** **13.95**  
Avocado stuffed with seafood

**Chorizos** **9.95**  
Spanish Sausages

**Chipirones a la Plancha** **13.95**  
Baby Grilled Calamari, Light Garlic Sauce

**Vieras a la Gallega** **10.95**

**Mejillones en Salsa Verde** **9.95**  
Mussels in Green Parsley Sauce

**Almejas en Salsa Verde** **11.95**  
Clams in Green Parsley Sauce



**Croquetas** **9.95**

**Mejillones Vinagreta** **9.95**

**Alcachofas a la Viniagreta** **9.95**  
Artichoke Hearts with Vinaigrette

**Setas Rellenos con Chorizo** **11.95**  
Stuffed Mushrooms with chorizo & 3 Cheeses

**Bananas Fritas** **7.95**

**Calamari Frito** **13.95**

**Patatas Españolas** **5.95**  
Spanish Fries / Chips

### **SOPAS – SOUPS**

**Sopa de Alubias** **7.95**  
(blackbean soup)

**Sopa de Cebolla Gratinada** **7.50**  
(Onion Soup Gratinee)

**Sopa de Ajo** (garlic) **7.95**

**Caldo Gallego** **7.95**

**Bisque de Langosta** **8.95**

### **ENSALADAS**

**Cesar Salad** **7.95**

**Ensalada Mixta** **7.95**

**Tomato & Onions** **7.25**

**Tomato & Fresh Mozzarella** **9.95**



## Entrée/ Main Course

**Salmon y Camarones \$29.95**  
(Salmon & Shrimp in Green Parsley Sauce)

**Gambas al Ajillo or Salsa Verde...\$29.95**  
(Shrimp in Garlic Sauce)

**Lenguado al Champan.....Market Price**  
(Filet Sole & Shrimp, White Mushroom, Champagne Sauce)

**Paella a la Valenciana \$25.95**  
(Seafood, Chicken, Chorizo, Rice)  
**With Lobster \$31.95**

**Paella Marinera...\$34.95**  
(Rice, Mixed Seafood, Lobster)

**Vegetable Paella \$19.95**

**Zarzuela de Mariscos"Marbella" \$35.95**

**Mariscada en Salsa Verde.... \$35.95**  
(Lobster & Seafood, Parsley Sauce)

**Veal a la Madrid \$29.95**  
(Veal Scaloppine sautéed in Lemon Wine)

**Tortilla Espanola... \$19.95**

**Langosta Rellena con Cangrejo \$36.95**  
(Stuffed Lobster)

**Carre de Cordero para Dos \$66.95**  
(Rack of Lamb for 2 Tableside)

**Ossobucco de Cordero...\$30.95**  
(Baby Lamb Shank, Rioja Wine Sauce)

**Lenguado al Jefe Market Price**  
(Stuffed Sole with crab, shrimp, lobster sauce)

**Lenguado Islas Canarias Market Price**  
(Filet of Sole Sautéed with Banana Strips)

**Lubina A La Vasca....\$30.95**  
(Chilean Sea Bass, Shrimp, parsley)

**Ravioli or Tortellini \$19.95**

**Rigatoni a la Vodka...\$19.95**

**Chicken a la "Cordon Blue" \$25.95**

**Arroz con Pollo''...\$19.95**

**Chicken Parmigiana...\$26.95**

**Veal Parmigiana \$28.95**  
**Pollo Villaroy (bechamel) \$26.95**  
**Pollo y Langosta Costa Brava \$31.95**  
**Pollo A la Madrid \$26.95**  
(Chicken Breast, Lemon & Wine)

**Langosta en Salsa Verde..\$38.95**  
(Lobster Tails in Garlic Green Sauce)

**Chuletas de Cordero...\$39.95**  
(Broiled Baby Lamb Chops)

**"Entrecote" a la Parilla.....\$34.95**  
(Broiled Sirloin Steak)

**"Entrecote" a la Pimienta.....\$35.95**  
(Broiled Sirloin Steak)

**"Tournedos" al Rey.....\$38.95**  
**Solomillo a la Parilla .....\$38.95**  
(Broiled Filet Mignon)

**Pato a la Valenciana Flambé \$31.95**  
(Duck Flambe, Orange Sauce)

**Medallones de Ternera con Salsa de Queso**  
**(Brandy & Demiglaze) \$33.95**

**Mar y Tierra, Filet & Lob Tail \$39.95**  
(Filet Mignon & Lobster Tail)

# Wines by the Glass

## Whites/ Blancos

Glass CAVA, Spain \$12

El Pinar Macabeo \$10

Robaliño Albariño \$12

Pinot Grigio \$10

Chardonnay \$10

Sauvignon Blanc \$10

## Reds/ Tintos

Urbión Rioja, Spain \$11

Ondarre, Rioja Spain \$14

Cabernet Sauvignon \$10

Quietud Malbec \$11

# Cocktail Specials

## **Marbella Margarita**

Cuervo Gold, Orange Liqueur, Triple Sec, Lemon & Lime

## **Marbella Cosmo**

Raspberry Vodka, Triple Sec, Cranberry & Lime

## **Tropical Mango-tini**

Ciroc Coconut Vodka, Mango Puree

## **PepinoTini**

Tanqueray Gin, St.Germain, Fresh Cucumber & Pineapple

## **Beso Espanol**

Vodka, Chamboord, Pineapple

## **La Primavera**

Tanqueray Gin, Club, Mango Puree

*Sangría Casera*

*Jarra \$39*

*Glass Sangría \$11*

## **CERVEZAS**

Bud \$6

Bud Lite \$6

Coors Lite \$6

O'Doul's NA \$6

Corona \$7

Heineken \$7

Estrella Galicia \$7

Estrella Galica 1906 \$7



This Photo by Unknown Author



## **DESSERT MENU**

New York Style Cheesecake

Key Lime Pie

Raspberry Linzer Tart

Black Forest Cake

Cascos de Guayaba con Crema de Queso

Crème Brulee

Profiteroles

*Puff Pastries filled w Ice Cream,*

*Chocolate Drizzle*

Flan- Caramel Custard

Natilla- Cream Vanilla Custard

**ALL OF THE ABOVE \$7.00 EACH**

Crepes “Marbella” for 2.....\$21

Marbella Crepes for 1.....\$13.50

Hot Pecan Pie With Ice Cream.... \$8.50

Ice Cream or Sorbet.....\$6.50

Tres Helados.....\$

**Coffee & Tea**

Coffee\Decafe.....\$2.95 Espresso....\$3.95

Double Espresso....\$5.50 Select Tea..\$2.95

Cappuccino.....\$5.75 Spanish Coffee \$8.50

## **COGNACS-\$12.50**

REMY MARTIN

COURVOISIER

HENNESSY

## **SPANISH BRANDY**

GRAN DUQUE D’ ALBA \$14

CARDENAL MENDOZA \$13

Fundador \$10

## **SINGLE MALTS** \$14

GLENLIVET 12 GLENFIDDICH 12

Buchanan’s 12 Macallan 12

## **BOURBON**

KNOB CREEK MAKERS MARK

Woodford Reserve

## **PORT/CORDIALS**

Tia Maria – B & B

Taylor Faldgate Fine Tawny or Ruby

Baileys- Drambuie- Grand Marnier

Frangelico- Sambuca – Licor 43