

CASA VICENTE

RESTAURANTE ESPAÑOL

375 S. Stone Ave Tucson, AZ85701

Phone: (520) 884-5253

Welcome to Casa Vicente

Oct.07

Please ask your server for recommendations in our Selection of Tapas, Spanish Wine, Sherry and Sangria.

Ensaladas / Salads

Ensalada de la Casa

Mixed Green Salad with Tomato and Artichokes with a Fresh Citrus House Dressing **5.95**

Ensalada de Espinacas

Spinach, Walnuts, Pinenuts and Raisins with a Balsamic Dressing **5.95**

Ensalada Colonial

Mixed Green Salad with Palm Hearts, White Asparagus & Artichokes **5.95**

Ensalada Mixta

Romaine Green Salad with Tomatoes, Onions, Olives and Tuna. Olive Oil and Vinegar **6.95**

Sopas / Soups

Gazpacho Andaluz

Chilled, smooth soup made from tomatoes, cucumbers, onions and garlic **5.95**

Sopa de Lentejas

Lentil Soup with Vera's Paprika **4.95**

Fabada Asturiana

A Chorizo, Serrano Ham and Fava Bean Soup typical of Asturias **5.95**

Carillas de Gredos

Black Eyed Peas & Rice Soup Prepared as in the Gredos Mountains **5.95**

Crema de Calabacin

A White & Smooth Crème of Squash **4.95**

Consome de Puerros

Clear & Light Consomme with Leeks **5.95**

Sopa Pescador

Seafood in a Rich Fish Fume Soup with Spanish Saffron **8.95**

Paellas/ Arroces (4 people min.)

Please call at least two hours in advance or relax, and enjoy some tapas, while you wait.
Ask your server for wait time which will vary daily.

Paella Valenciana

Traditional Rice Dish of the Mediterranean Coast of Spain *per person*
with chicken, seafood, and vegetables **12.95**

Paella Marinera

with seafood and vegetables only **14.95**

Paella Vegetariana

with vegetables only **12.95**

Paella Negra

Black Rice, flavored with fresh sea food and calamari ink **16.95**

Dinner Entrees

Served w/ choice of soup or salad and chef's choice fresh vegetables (For Sopa Pescador add \$4.00)

Mar y Tierra

Sauteed Jumbo Shrimp in wine garlic sauce with a Choice of Pork Loin or Lamb Chops **\$20.95**

Mariscada

Seafood combination platter: Scallops, Calamari, Shrimp, Mussels and Cod **\$21.95**

Bacalao a la Vizcaina

A Panseared Filet of Cod with Spanish Seasoning "Vizcaina Style" **\$18.95**

Chuletón de Avila

Bone-in Ribeye Steak Perfectly Seasoned with a Mushroom Sauce and Vegetables **\$21.95**

Chuletas de Cordero

Small Lamb Chops in a Rosemary-Wine Reduction Sauce w/ Vegetables **\$19.95**

Solomillo de Cerdo

Pork Loin Braised and with an Apple, Pear and Wine Sauce over Melon w/ Vegetables **\$19.95**

Zarzuela de Mariscos (Bouillabaisse)

Seafood assortment in a tomato base with white wine, saffron, olive oil, and spices. **\$23.95**

Salmon Fresco

Perfectly cooked Salmon steak served with a mango and fruit salsa **\$19.95**

Atun con Piñones a la Mostaza

Sushi grade yellow fin Tuna topped with a piñon mustard reduction. (Rare/Medium Rare) **\$23.95**

Pato al Sol y Sombra

Breast of Duck oven roasted and reduced with Brandy and Anis served over Cous-cous **\$23.95**

Ask Your Server for our "Specials of the Day"