

# CASA VICENTE

## RESTAURANTE ESPAÑOL

### Tapas

The Spanish style of dining, Tapas, features wonderful small dishes of many varied ingredients and flavors. Order as many or as few as you like and share with friends and family.

Oct.07

#### **Ensaladilla Rusa**

The Spanish version of fresh potato salad

4.95

#### **Tortilla Española**

Traditional Spanish Frittata

4.95

#### **Tortilla de Espinacas**

Spanish Frittata made with Spinach

6.95

#### **Queso Manchego con Uvas**

100% Sheep Milk Chesse from La Mancha served with Grapes

9.95

#### **Jamón con Melón**

Serrano Ham over slices of Canteloupe Melon

9.95

#### **Salmón Ahumado con Pasta de Anchoas**

Smoked Salmon over Toasted Bread w/ Anchovy Paste, Capers & Olives

9.95

#### **Pan Tumaca**

Serrano Ham over toasted bread with a traditional Catalan tomato garlic spread

8.95

#### **Espárragos Blancos**

Light White Asparagus served with Ali-oli

9.95

#### **Chorizo Palacios**

Spanish Chorizo with Olives and Ensaladilla

6.95

#### **SERVED HOT**

#### **Berenjenas Rebozadas**

Eggplant lightly covered in flour and gently fried

5.95

#### **Calamares en su Tinta**

Small Calamari prepared Castilla Style in its own ink sauce

9.95

#### **Almejas con Alcachofas**

Large Clams and Artichokes in a wine garlic sauce with roasted pimento

9.95

#### **Gran Vieras**

Large Sea Scallops sautee and dressed in a light fish fume and wine

9.95

#### **Pincho Moruno (Lamb add \$1)**

Grilled Brochette Marinated in Southern Spain's Spices (Chicken, Pork, or Lamb)

6.95

#### **Calamares Rebozados**

Rings of Squid prepared like in the Plaza Mayor in Madrid

5.95

#### **Pollo al Ajillo**

Chicken in Garlic & Wine Sauce

6.95

#### **Croquetas de Jamón**

Cured Ham & Bechamel Croquettes

5.95

#### **Pisto Castellano**

All Fresh Vegetables of the Season in a Balanced Stew

4.95

#### **Champiñón con Jamón**

<i>Mushrooms in Garlic, Wine, with Salted Pork &amp; Hot Guindilla</i>	<b>5.95</b>
<b>Berenjenas Salteadas</b>	
<i>Eggplant sauteed in Garlic, Ginger &amp; Wine</i>	<b>5.95</b>
<b>Gambas al Ajillo</b>	
<i>Typical Spanish Shrimp with garlic and touch of hot guindilla</i>	<b>7.95</b>
<b>Gambas Gabardina</b>	
<i>Beer Battered Jumbo Shimp</i>	<b>9.95</b>
<b>Mejillones al Vapor</b>	
<i>Mussels Lightly Steamed in Aromatic Vapors</i>	<b>6.95</b>
<b>Vieras Marineras</b>	
<i>Gently Sauteed Bay Scallops in white wine Sauce</i>	<b>7.95</b>
<b>Buñuelos de Bacalao</b>	
<i>Portions of Fried Cod in Orly Beer Coating</i>	<b>6.95</b>
<b>Chipirones Rellenos</b>	
<i>Small Calamari Stuffed with Green Tomatoes &amp; Spices</i>	<b>5.95</b>
<b>Gambones</b>	
<i>Jumbo Shrimp in a slightly Spicy Wine and Garlic Sauce</i>	<b>9.95</b>
<b>Montado de Lomo</b>	
<i>Pork Scallopini over Seasoned Grilled Bread, Tomato and Roasted Peppers</i>	<b>6.95</b>
<b>Revueltos de Espárragos y Gambas</b>	
<i>Fresh Asparagus Sauteed with Egg &amp; Shrimps</i>	<b>7.95</b>
<b>Cangrejos de Rio (picantes)</b>	
<i>Crawfish in Spicy Sauce</i>	<b>6.95</b>
<b>Pescaitos Fritos</b>	
<i>Small Smelt Fried Crunchy in a light Flour Coating</i>	<b>8.95</b>