

# LA COCINA VASCA

Basques: The people who comprise the most ancient surviving ethnic group in Western Europe. Their homeland extends along the coast from Bilbao, Spain to Las Landas de Biarritz, France. There are over five million proud Basques living in this region. About 85 percent of them live in Spain. One of the most distinguishing features of the Basque people is their language, "Euskera". It is unrelated to other European languages or to any other known language.

Most Spaniards and Iberian food aficionados will advise the uninitiated to do business in Barcelona, pull political strings in Madrid, and follow the jet-set in Marbella. But to savour the country's best cuisine, they will tell you to go to the Basque region. If Spain is blessed with a rich and varied gastronomic landscape, then the Basques occupy the indisputable culinary high ground.

We are proud to serve you the best of our heritage in food and wine.

We will prepare your desire individually and to order.  
Please enjoy yourself.



# APPETIZERS

## HOT

### GAMBAS AL AJILLO

Juicy medium shrimp in a slow roasted garlic extra virgin olive oil sauce ..... 15.00

### STUFFED PORTOBELLA

With fresh crabmeat and a mélange of vegetables ..... 15.00

### SETAS RELLENAS

Large mushroom caps stuffed with a secret basque cheese blend and baked in a wine sauce ..... 13.00

### CARACOLAS A LA VASCA

Escargot on natural shell cooked in cognac butter sauce ..... 15.00

### CALAMARES ALBARDADOS

Tender squid rings, egg dipped and sautéed in extra virgin olive oil with lemon, wine and saffron stock ..... 15.00

### CHORIZOS

Grilled Spanish Style Sausage ..... 12.00

**PRINCE EDWARD ISLAND MUSSELS EN SALSA VERDE** ..... 12.00

## COLD

**MANGO AND JAMON SERRANO** ..... 15.00

### ASPARAGUS CON JAMON SERRANO

Juicy white asparagus wrapped in a Spanish style cured ham ..... 15.00

### ENSALADA JAI ALAI

Arugula, watercress, Belgian endive, romaine, tomatoes and red onions tossed with a dressing of walnut oil, extra virgin olive oil, grape seed oil, balsamic vinegar and Dijon mustard, and topped with brie cheese ..... 12.00

### ENSALADA MIXTA

Fresh tossed baby red leaf with cut fresh tomato, balsamic dressing ..... 6.00

## SOUPS

### SOPA DE AJO

A casserole of richly flavored garlic soup topped with a poached egg on a raft of toast ..... 6.00

### SOPA DE FRIJOLE NEGROS

A rich black bean puree fortified with whole beans, rice and chopped onions ..... 6.00

### SOPA DEL DIA

Soup of the day ..... 6.00

**ALL FOOD IS PREPARED TO ORDER USING ONLY  
THE FINEST SPANISH EXTRA VIRGIN OLIVE OIL**

## SEAFOOD

### **PAELLA A LA VIZCAINA** – for two or more

A classic Basque paella with fresh lobster, shrimp, scallops, clams, mussels, squid, chicken and chorizo over saffron rice. Does not include potato ..... (price per person) 25.00

### **MARISCADA EN SALSA ROJA** – for two or more

A casserole of fresh lobster, shrimp, scallops, clams, mussels and squid in a brandy laced red sauce. .... (price per person) 25.00

### **MARISCADA EN SALSA VERDE** – for two or more

A casserole of fresh lobster, shrimp, scallops, clams, mussels and squid in a garlic enhanced green sauce .....(price per person) 25.00

### **LANGOSTA RELLENA**

Large fresh 1 1/2 pound lobster stuffed with a unique blend of shrimp, scallops, saffron, bread crumbs, lobster stock and spices ..... market price

### **LANGOSTA AL VAPOR**

Fresh 1 1/2 pound lobster steamed to perfection ..... market price

### **LENGUADO ALBARDADO AL LIMON**

Fillet of sole dusted in flour, dipped in egg batter, sautéed in extra virgin olive oil and combined with a lemon wine sauce ..... 20.00

### **LENGUADO AL HORNO**

Broiled fillet of sole moistened with a lemon and wine sauce ..... 20.00

### **CAMARONES Y VIERAS AL AJILLO**

Sautéed sea scallops and large shrimp in a garlic infused sherry wine sauce laced with a saffron stock ..... 24.00

### **CAMARONES AL VINO**

Large shrimp sauteed in extra virgin olive oil and combined with a roasted garlic sherry wine sauce laced with saffron stock ..... 24.00

### **ZARZUELA DE MARISCOS**

A tasty combination of shrimp, clams, mussels, scallops and squid in a mariscada sauce ..... 25.00



## MEATS

### **PATO ALA NARANJA**

*Delicious roasted duckling accompanied by a mandarin-orange Grand Marnier sauce .....25.00*

### **POLLO CON CAMARONES**

*Chicken tender loins and large shrimp together, dipped in egg batter, sautéed in extra virgin olive oil with lemon and wine sauce ..... 25.00*

### **TERNERA AL JEREZ**

*Veal medallions dusted in flour and sauteed in extra virgin olive oil with sliced mushrooms and Jerez wine .. 25.00*

### **HIGADO DE TERNERA**

*Calf's liver, sauteed in extra virgin olive oil and topped with sauteed spanish onions.....25.00*

### **CHULETA DE BUEY GUIPUZCOANA**

*A trimmed N.Y. sirloin Basque-style and broiled to specification ..... 26.00*

### **SOLLOMILLO ALA PARRILLA**

*Broiled filet mignon – broiled to specification ..... 28.00*

### **ESCALOPES DE TERNERA JAI ALAI**

*Veal medallions enclosed in egg batter, sauteed in extra virgin olive oil, and combined with sauteed onions, mushrooms, pimento, artichoke hearts and white asparagus ..... 25.00*

### **CHULETA DE CERDO AL QUESO**

*Pork chops sauteed in a vodka & sherry wine sauce, topped with onions, roasted red peppers and brie cheese . 24.00*

### **ESCALOPES DE POLLO TARRAGON**

*Chicken tender loins dust in flour, dipped in egg, sautéed in extra virgin olive oil, enhanced by a delectable tarragon brandy sauce ..... 24.00*

### **ESCALOPES DE POLLO JAI ALAI**

*Chicken tender loins enclosed in egg batter, sauteed in extra virgin olive oil, and combined with sauteed onions, mushrooms, pimento, artichoke hearts and white asparagus ..... 24.00*

### **POLLO AL AJILLO**

*Broiled half chicken with fresh garlic and extra virgin olive oil ..... 18.00*

## SIDE DISHES

*Saffron Rice ..... 2.50*

*White Rice .....2.00*

*Spanish Potatoes ..... 2.50*

*Fresh Vegetable ..... 3.00*

*Extra Plate Charge ..... 5.00*

## SANGRIA

*Choice of Red or White (Homemade with no sugar added)*

*Full Pitcher ..... 20.00*

*Half Pitcher ..... 15.00*