

SPAIN RESTAURANT

513 TAMPA STREET • DOWNTOWN TAMPA • 223-2831

The Castro family, who emigrated from Spain, established the Spain Restaurant in downtown Tampa in 1980. The Tapas offered here are a representative selection from the northwestern region of Spain, known as Galicia, one of the best locations for seafood in the world. These traditional Tapas recipes have been passed from one generation to the next, and are commonly served in Galician restaurants and bars.

T O M A

HOMEMADE SANGRÍA (red or white wine)

by the glass 6
by the pitcher 25

IMPORTED HOUSE WINE

Red/White
by the glass 6
by the bottle 20

B E E R S

Estrella de Galicia 5
Heineken 5
Amstel Light 5
Corona 5
Mahou 5
Presidente 5
O'Doul's (non-alcoholic) 4

ON TAP
Budweiser 4
Bud Light 4

See Wine List
Cocktails Available

LIVE MUSIC
\$1 per person

FLAMENCO SHOW
\$6 per person

TAPAS CALIENTES

(Hot Tapas)

Chorizos al Jerez (Spanish sausage in sherry wine sauce)	8
Pulpo a la Gallega (octopus with olive oil, garlic and paprika served over potatoes)	10
Vieiras Corunesa (large grilled scallops with manchego cheese in a white cream sauce)	10
Camarones al Ajillo (sauteed tender shrimp with garlic and olive oil)	10
Rollitos de Puerco (rolls of pork, water chestnuts, scallions with sweet and sour sauce)	8
Pimientos del Piquillo (pimientos stuffed with crab meat and shrimp in a spicy pimiento sauce)	10
Calamares Fritos (fried squid served with a red marinera sauce)	9
Tortas de Cangrejo (crab cakes served with chutney sauce)	10
Gambas a la Plancha (whole grilled shrimp served in a lemon sauce)	10
Mejillones o Camarones en Salsa Verde (mussels OR shrimp in a green sauce)	10
Mejillones Lorbé (mussels in red marinera sauce)	10
Pollo Villarroy (breaded chicken tenders in a béchamel sauce)	8
Croquetas (stuffed with Spanish serrano ham and served with aioli sauce)	7
Filete de Res (beef tenderloins sauteed with onions, mushrooms and sherry)	11
Delicias del Mar (seafood crepes in creamy white sauce topped with manchego cheese au gratin)	10
Paella (seafood rice served with clams, mussels, scallops, shrimp, chicken, ham and chorizo) ***also available vegetarian	10
Champiñones Extravaganza (variety of mushrooms served over toast with goat cheese in a creamy sherry wine sauce)	10
Tortilla Española (traditional potato and onion omelet)	8
Empanadillas de Carne (Spanish style meat patties)	7

For parties of 8 persons or larger
a 18% gratuity will be added.

Extra plate charge - \$5

TAPAS FRIAS

(Cold Tapas)

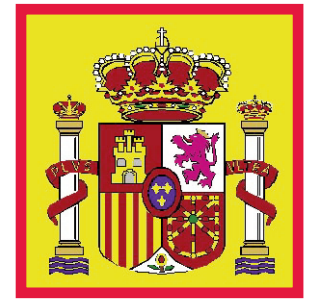
Jamón Serrano, Queso Manchego y Aceitunas Españolas Curtidas (serrano ham, manchego cheese and cured Spanish olives)	10
Paté de Queso (cheese paté - creamy goat cheese, sun dried tomatoes and fresh herbs served with toast)	8
Ensalada de la Casa (mixed greens with feta cheese)	5
Ceviche (lime marinated shrimp and scallops seasoned with onions, tomatoes and cilantro)	11

RACIONES

(Entrees)

All entrees served with bread, house salad and your choice of yellow rice or fresh vegetables.

Paella (seafood rice served with clams, mussels, scallops, shrimp, chicken, ham and chorizo) ***also available vegetarian	19
Camarones al Ajillo (sauteed tender shrimp with garlic and olive oil)	19
Mariscada Ajillo (shrimp, clams, mussels and scallops in a garlic sauce)	20
Mariscada en Salsa Verde (shrimp, clams, mussels and scallops in a green sauce)	20
Grouper al Limón (grouper stuffed with crab meat and shrimp, breaded, fried and served in a lemon sauce)	19
Delicias del Mar (seafood crepes in a creamy white sauce topped with manchego cheese au gratin)	19
Filete de Res (beef tenderloins sauted with onions, mushrooms and sherry)	21
Pollo Riojana (grilled chicken breast with sauteed tomato and onion topped with cheese and mushroom sauce)	18
Pollo Villarroy (breaded chicken tenders in a béchamel sauce)	17
Filete de Cerdo a la Pimienta (pork medallions in a pepper sauce)	16



MENU DE NIÑOS

(Children's Menu - 12 and under)

Chicken Tenders with Fries	5
Mini Filete de Res with Fries	6

SIDE DISHES

Rice	4
Black Beans	4
Vegetables	4
French Fries	4

POSTRES

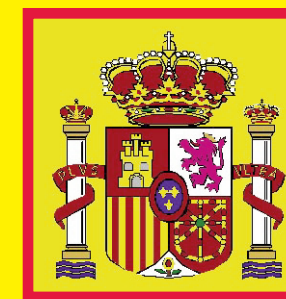
(Desserts)

Flan (Spanish custard)	4
NY Cheese Cake	5
Berry White Chocolate Tart (white chocolate tart topped with fresh berries)	5
Filloas Gallegas (crepes stuffed with Spanish cream, Grand Marnier and an orange sauce)	6
Chocolate con Churros (Spanish style donut strips sprinkled with sugar and served with hot chocolate)	5

CAFES

(Coffees)

Espresso	2
Cappuccino	3
Coffee	2
Tea	2



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