

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.

TOMA

HOMEMADE SANGRÍA

(red or white wine)

by the glass	6
by the pitcher	25

IMPORTED HOUSE WINE

Chardonnay/Merlot/Cabernet Sauvignon

by the glass	5
by the bottle	17

ON TAP

Budweiser	4
Bud Light	4
Estrella Damm	4

See Wine List

Cocktails Available

LIVE MUSIC

\$1 per person

FLAMENCO SHOW

\$6 per person

ENSALADAS

(Salads)

Ensalada de la Casa (mixed greens with tomato, onions, cranberries and feta cheese)	7
add Grilled Chicken	5
add Spanish Chorizo	5
add Salmom	6
add Shrimp	6

TAPAS CALIENTES

(Hot Tapas)

Chorizos al Jerez (Spanish sausage in sherry wine sauce)	10
Pulpo a la Gallega (octopus with olive oil, garlic and paprika served over potatoes)	13
Vieiras Corunesa (grilled scallops with manchego cheese in a white cream sauce)	13
Camarones al Ajillo (sauteed tender shrimp with garlic, red pepper flakes and olive oil)	12
Rollitos de Puerco (rolls of pork, water chestnuts, scallions with sweet and sour sauce)	9
Pimientos del Piquillo (pimientos stuffed with crab meat and shrimp in a spicy pimiento sauce)	13
Calamares Fritos (fried squid served with a red marinera sauce)	11
Tortas de Cangrejo (crab cakes served with chutney sauce)	13
Gambas a la Plancha (whole grilled shrimp served in a lemon sauce)	13
Mejillones o Camarones en Salsa Verde (mussels or shrimp in a green sauce)	12
Mejillones Lorbé (mussels in red marinera sauce)	12
Pollo Villarroy (breaded chicken tenders in a béchamel sauce)	9
Croquetas (stuffed with Spanish serrano ham and served with aioli sauce)	8
Filete de Res (beef tenderloins sauteed with mushrooms and a sherry wine sauce)	13
Delicias del Mar (seafood crepes in creamy white sauce topped with manchego cheese au gratin)	12
Paella (seafood rice served with calamari, clams, mussels, scallops, shrimp, chicken, ham and chorizo)	11
Vegetarian Paella (vegetarian rice with an assortment of mixed vegetables)	10
Champiñones Extravaganza (variety of mushrooms served over toast with goat cheese in a creamy sherry wine sauce)	12
Tortilla Española (traditional potato and onion omelet)	8
Empanadillas de Carne (Spanish style meat patties)	8
Patatas Espanolas Spanish fries	5
Patatas Bravas Spanish potatoes with a spicy tomato sauce	6
Callos a la Gallega Tripe stew with ham, chorizo, pig's feet, garbanzos, cumin, garlic and spicy paprika	when available/market price
Pan con Tomate baguette with tomato, garlic and olive oil	5

TAPAS FRIAS

(Cold Tapas)

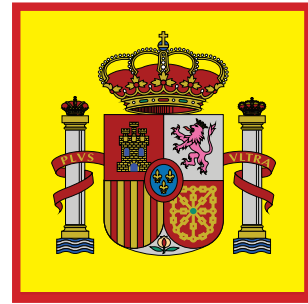
Jamón Serrano, Queso Manchego y Aceitunas Españolas Curtidas (serrano ham, manchego cheese and cured Spanish olives)	13
Paté de Queso (cheese paté - creamy goat cheese, sun dried tomatoes, spanish pimientos, walnuts and fresh herbs served with toast)	9
Ceviche (lime marinated shrimp and scallops seasoned with onions, tomatoes and cilantro)	13

RACIONES

(Entrees)

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

Tapas Tasting Select any 4 tapas	30
Fresh Fish of the Day (fish selection depends on market availability)	25
Zarzuela de Mariscos A colorful concoction of seafood (clams, mussels, fish, shrimp, scallops and calamari) baked in a casserole with a tomato seafood based sauce	25
Paella (seafood rice served with calamari, clams, mussels, scallops, shrimp, chicken, ham and chorizo)	21
Vegetarian Paella (vegetarian rice with an assortment of mixed vegetables)	19
Camarones al Ajillo (sauteed tender shrimp with garlic, onions, red pepper flakes and olive oil)	22
Mariscada Ajillo (shrimp, calamari, clams, mussels and scallops in a garlic sauce)	22
Mariscada en Salsa Verde (shrimp, calamari, clams, mussels and scallops in a green sauce)	22
Grouper al Limón (grouper stuffed with crab meat and shrimp, breaded, fried and served in a lemon sauce)	21
Delicias del Mar (seafood crepes in a creamy white sauce topped with manchego cheese au gratin)	21
Filete de Res (beef tenderloins sauteed with mushrooms and sherry wine sauce)	24
Filete Salteado (beef tenderloins sauteed with chorizo, ham, fresh mushrooms, green and red peppers in a sherry wine sauce)	23
Pollo Riojana (grilled chicken breast with sauteed tomato and onion topped with cheese and mushroom sauce)	19
Pollo Villarroy (breaded chicken breast in a béchamel sauce)	18
Filete de Cerdo a la Pimienta (pork medallions in a pepper sauce)	17
Cochinillo estilo Segovia when available/market price Oven roasted baby suckling pig with potatoes	
Fidua Pasta paella served with clams, mussels, scallops, shrimp, calamari, chicken, ham and chorizo	21



MENU DE NIÑOS

(Children's Menu - 12 and under)

Chicken Tenders with Fries	7
Mini Filete de Res with Fries	8

SIDE DISHES

Rice	4
Black Beans	5
Vegetables	5
French Fries	4

POSTRES

(Desserts)

Flan (Spanish custard)	5
NY Cheese Cake	6
Crema Catalana (Spanish vanilla custard)	6
Filloas Gallegas (crepes stuffed with Spanish cream, and Grand Marnier)	7
Chocolate con Churros (Spanish style donut strips sprinkled with sugar and served with hot chocolate)	5

CAFES

(Coffees)

Espresso	3
Cappuccino	4
Coffee	3
Tea	3

For parties of 8 persons or larger a 15% gratuity will be added.

Extra plate charge - \$5