

Papa's Tapas

Hot Tapas

Croquetas (4) <i>Ham, Cheese, or Chicken</i>	8
Spinach Croquetas (3)	10
Mini Empanadas (4) <i>Beef, Pork, or Chicken</i>	14
Mini Empanada (4) and Croquetas (5) Combo	18
Tortilla Española Casera <i>Homemade Spanish Omelette</i>	12
Garbanzos Sautéed <i>with chorizo in a light pisto sauce</i>	11
Champiñones <i>Sautéed mushrooms and garlic, with olive oil, wine and more garlic</i>	13
Fried Calamari <i>Lightly battered and deep fried</i>	14
Rosemary Garlic Wings <i>Wings marinated and fried then tossed in our rosemary garlic sauce</i>	16
Sautéed Calamari <i>With fresh garlic, olive oil, and wine</i>	13
Mejillones <i>Sautéed mussels served in our pisto sauce</i>	12
Mini Cuban Montaditos <i>Mini sandwiches</i>	13
Almejas <i>Sautéed clams in salsa verde sauce</i>	12
Camembert Cheese <i>Breaded cheese served with strawberry preserves and warm pita</i>	12
Montaditos de Chorizo <i>Grilled chorizo with roasted peppers, olive oil, and garlic served over mini toasted baguette</i>	13
Gambas al Ajillo <i>Shrimp sautéed with olive oil, garlic, and white wine</i>	14
Honey Shrimp (5)	14

Quesadillas

Large flour tortilla, stuffed with onions, peppers, pico de gallo and cheese filled with your choice of

Grilled Chicken	16
Grilled Steak	18
Grilled Shrimp	18
Grilled Veggies	13
Cheese	10

Especialidades de Mariscos Seafood Specialties

Entrees include saffron rice & black beans

Mariscada <i>Scallops, clams, mussels, shrimp, fish, calamari and a lobster tail in our salsa verde</i>	34
Zarzuela <i>Scallops, clams, mussels, shrimp, fish, calamari and a lobster tail in our pisto sauce</i>	32
Basa Filet <i>A grilled filet, with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	18
Cilantro Mango Basa (Seasonal) <i>Marinated in cilantro, olive oil and garlic, grilled with mango relish</i>	19
Basa and Shrimp <i>Grilled with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	24
Salmon <i>Grilled and covered with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	23
Salmon and Shrimp <i>Grilled to perfection with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	28
Sautéed Shrimp <i>Our jumbo shrimp sautéed with your choice of salsa verde, pisto sauce or al ajillo sauce</i>	27

Chorizo al Jerez <i>Spanish sausages sautéed with olive oil, garlic, and white wine</i>	14
Olivia's Cazuelita <i>Shrimp, scallops, calamari, mushrooms and chorizo, all sautéed with garlic, olive oil, and white wine</i>	19
Mini Meatballs Andalucia <i>Beef mini meatballs stuffed with chopped dates and almonds sautéed in a demiglaze</i>	14
Pollo al Ajillo <i>Sautéed tender chicken pieces with olive oil, garlic and a splash of white wine</i>	11
Pulpo <i>Sautéed octopus with fresh garlic, olive oil and white wine</i>	18
Pulpo a la Gallega <i>Steamed octopus with spanish paprika and extra virgin olive oil</i>	18
Papa's Sweet Peas <i>Peas, mushroom and chorizo sautéed with garlic, olive oil and white wine</i>	12
Roasted Shredded Pork Montaditos <i>Our famous shredded pork on toasted baguette served with olives and roasted peppers</i>	11
Brussel Sprouts (Seasonal) <i>Sautéed with fresh garlic, olive oil and honey siracha</i>	11
Sautéed Mahi <i>Sauteed Mahi bites lightly floured with a choice of signature sauces</i>	15
Sweet Angels <i>Sweet plantains wrapped in applewood bacon fried to golden brown, drizzled with a butter brandy</i>	12
Mediterranean Beef Sliders (2) <i>with our signature aioli sauce and a slice of manchego cheese and crumbled Jamon Serrano</i>	13
Baby Lamb Chops (3) <i>Baby lamb chops seasoned with rosemary, garlic and olive oil then grilled and served over pisto sauce</i>	17

Especialidades Papa's Specialties

Each of these dishes take 45 min to 1 hour to make to perfection

Paella Valencia

Yellow Rice in a saffron sauce with shrimps, scallops, mussels, calamari, clams, fish and chicken

25 per person

Arroz con Pollo

Prepared just like a Paella but without seafood, just our tender chicken breast

17 per person

add Chorizo 20 per person

Paella Marinera

Yellow Rice in a saffron sauce with shrimp, scallops, mussels, calamari, clams, fish and lobster tail

29 per person

Paella Vegetariana

Yellow Rice in a saffron sauce with a medley of fresh vegetables (seasonal)

15 per person

Especialidades de Carnes Beef & Pork Specialties

Entrees include saffron rice & black beans

Skirt Steak <i>Skirt steak served with mushrooms and onions</i>	29
Chimichurri Steak <i>Tender steak with our signature chimichurri sauce</i>	29
Shredded Roasted Pork <i>Slow roasted pork marinated in our homemade mojo sauce then sautéed with onions</i>	17

add lobster to your meal for 11

Cold Tapas

Queso Manchego	13
Escalivada <i>Roasted peppers with garlic, olive oil, and parmesan cheese</i>	10
Olives <i>Medley of olives marinated in spanish spices and olive oil</i>	9
Jamon Serrano <i>Sliced spanish ham</i>	16
Tabla de Madrid <i>Chorizo Cantimpalo, Queso manchego, Jamon Serrano, roasted peppers in olive oil and olives served with warm bread</i>	27
Boquerones <i>White Anchovies in a garlic vinaigrette</i>	10
Tropical Salad <i>Mixed greens, onions, feta, almonds, dried cranberries, mandarin oranges, mango and diced tomatoes</i> <i>add protein toppings: Chicken 6, Steak 7, Basa 6, Salmon 9 or Shrimp 7</i>	14
Green Peppercorn Pate Montaditos (2) <i>Pork liver and peppercorn spread with a slice of manchego</i>	12

Especialidades de Pollo Poultry Specialties

Entrees include saffron rice & black beans

Grilled Chicken <i>Loaded with onions, mushrooms and sundried tomatoes</i>	18
Chicken Dulcinea <i>Grilled with shrimp and mushrooms in our pisto sauce, then garnished with almonds</i>	25
Pollo Quijote <i>Grilled with chorizo sausage, sundried tomatoes and our pisto sauce</i>	19
Cilantro Mango Chicken (Seasonal) <i>Marinated in cilantro, olive oil and garlic, grilled with mango relish</i>	19

Guarniciones Sides

Sweet Plantains	5
Tostones	5
French Fries	5
Garlic French Fries	7
Veggies	7
Side of Yellow Rice	5
Side of Black Beans	5
Side Caesar Salad	7
Side Green Salad	7

Dulces Sweets

Tres Leches	7
Pastel de Chocolate (Chocolate Cake)	7
Flan	7

Please no smoking.
Certain items on our menu contain alcohol. Cork fee 20 per bottle.

Please be aware our food is made to order and it may take

Please make us aware of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Providing outstanding service and the highest quality food is our objective. A few of the things we do: We serve only USDA Choice or higher. Hand-cut and trim all of our steaks in house. Use only the freshest available fish hand-cut daily in our kitchen. Make all of our desserts in our kitchen.

We sincerely appreciate your business.