



## Tapas

- Tapas Variadas** Tortilla Española, Asparagus wrapped in Jamon Serrano and a selection of cheeses 10<sup>95</sup>
- Patatas Bravas** Braised Potatoes in spicy tomato sauce 3<sup>95</sup>
- Champiñones al Ajillo** Mushrooms sautéed with Serrano ham and garlic in olive oil 3<sup>95</sup>
- Chorizo Riojano al Jerez** Riojano sausage sautéed with onions and peppers in Sherry 7<sup>95</sup>
- Chipirones** Calamares stuffed with onions served in Cuttlefish Ink sauce 6<sup>95</sup>
- Albondigas al Jerez** Spicy Meatballs with ground Lamb in Brandy de Jerez sauce 5<sup>95</sup>
- Gambas al Ajillo** Shrimp sautéed with garlic in olive oil 6<sup>95</sup>
- Gambas al Romesco** Grilled Shrimp served in Almond Pimentón sauce 7<sup>95</sup>
- Gambas al Albariño** Shrimp sautéed with mushrooms in Albariño white wine sauce 7<sup>95</sup>
- Gambas al Azufrán** Grilled Shrimp served in almond pepper sauce 8<sup>95</sup>
- Piquillos del Mar** Piquillo Peppers stuffed with white fish, crab and mushrooms in Pimentón sauce 7<sup>95</sup>
- Piquillos de la Tierra** Piquillo Peppers stuffed with ground Lamb, raisins and pine nuts in Pimentón sauce 7<sup>95</sup>
- Pinchos de Pollo con Nueces y Naranja** Chicken with Orange Walnut sauce 7<sup>95</sup>
- Pinchos de Lomo** Pork Tenderloin with garlic and lime 7<sup>95</sup>
- Pinchos de Lomo con Dátiles** Pork Tenderloin with Dates in Fino Sherry sauce 7<sup>95</sup>
- Pinchos de Solomillo de Vaca** Beef Tenderloin with mushrooms in roasted pepper and port reduction sauce 8<sup>95</sup>

## Nachos y Quesadillas

- Nachos con Fajitas** Beef Fajita, American cheese, pinto beans, jalapenos 8<sup>95</sup>
- Nachos del Mar** Shrimp sautéed in olive oil with garlic, Chihuahua cheese, jalapenos 9<sup>95</sup>
- Nachos Cubanos** Black beans, sweet plantains, Chihuahua cheese, jalapenos 7<sup>95</sup>
- Quesadillas de la Casa** Chicken, mushrooms and Chihuahua cheese in grilled flour tortillas 8<sup>95</sup>
- Quesadillas de Espinaca** Spinach, mushrooms, Chihuahua cheese in grilled flour tortillas 8<sup>95</sup>
- Quesadillas del Mar** Shrimp, Chihuahua cheese in grilled flour tortillas 9<sup>95</sup>
- Queso Flameado con Chorizo** Melted Chihuahua Cheese with Chorizo Riojano served with flour tortillas 8<sup>95</sup>

## Sopas

- Gazpacho Sevillano** Chilled Tomato and Cucumber soup with Serrano ham garnish 5<sup>95</sup>
- Sopa de Pollo Traditional** Chicken Soup with carrots, potatoes and cilantro 6<sup>95</sup>
- Sopa de Ajo** Garlic egg drop soup with croutons 5<sup>95</sup>
- Alubias a la Mexicana** Black Beans served over white rice with sour cream and pico de gallo 5<sup>95</sup>

## Ensaladas

- Ensalada de Salmon** Grilled Salmon, Asparagus and Walnuts tossed with romaine lettuce and tomato 12<sup>95</sup>
- Gambas con Aguacate** Shrimp sautéed with garlic in olive oil, tossed with romaine lettuce, avocado and tomato 9<sup>95</sup>
- Aguacate con Tostones** Avocado and Green Plantains tossed with Saffron, onion and tomato 6<sup>95</sup>
- Ensalada de Pollo Asado** Grilled chicken tossed with romaine lettuce, avocado and tomato 8<sup>95</sup>
- Ensalada Caesar** Romaine lettuce, anchovies, garlic and Manchego cheese 5<sup>95</sup>
- Ensalada Taco** Beef or chicken grilled fajitas tossed with romaine lettuce, avocado and chile con queso 8<sup>95</sup>

# EL MESON

R E S T A U R A N T

## Paellas y Arroces

*The Finest Golden Thread Spanish Saffron and Authentic Valencian Rice*  
*Two person minimum order. Please allow approximately 30 minutes for preparation.*

- Paella del Meson** Saffron Rice with prawns, white fish, shrimp, squid, mussels, chicken and chorizo 18<sup>95</sup> per person 25<sup>95</sup> with lobster
- Paella Marinera** Saffron Rice with prawns, white fish, shrimp, squid, mussels 18<sup>95</sup> per person
- Paella Ribereña** Saffron Rice with salmon, artichokes, asparagus and mushrooms 21<sup>95</sup> per person
- Paella de la Tierra** Saffron Rice with lamb chops, chicken, pork tenderloin, chorizo and pine nuts 21<sup>95</sup> per person
- Paella Negra** Rice in Cuttlefish Ink sauce, squid, shrimp and white fish 18<sup>95</sup> per person
- Arroz con Pollo a la Cubana** Saffron Rice with chicken and served with sweet plantains 14<sup>95</sup> per person

## Entradas

- Plato Vegetariano** Poblano Pepper stuffed with Spinach, pine nuts, raisins and mushrooms served over Carrot purée with sautéed Zucchini and Yellow Squash flavored with thyme and saffron 14<sup>95</sup>
- Pargo ala Romana** Red Snapper fillet pan seared with garlic in olive oil served Spanish style 16<sup>95</sup>
- Salmon al Romero** Salmon Fillet pan seared with black pepper and infused with rosemary served Spanish style 16<sup>95</sup>
- Camarones en Salsa Española** Jumbo Shrimp sautéed in tomato reduction sauce served Cuban style 14<sup>95</sup>
- Enchiladas del Mar** Garlic Shrimp in flour tortillas with Chihuahua and Cheddar cheese served Mexican style 14<sup>95</sup>
- Enchiladas al Gusto** Beef, Chicken or Cheese Enchiladas with crispy beef taco and chile con queso served Mexican style 12<sup>95</sup>
- Enchiladas Verdes** Chicken enchiladas in Tomatillo sauce with sour cream served Mexican style 12<sup>95</sup>
- Pollo al Ajillo** Grilled Breast of Chicken with garlic sauce served Cuban style 14<sup>95</sup>
- Pollo Salteado** Grilled Chicken sautéed in olive oil and sherry with onions and peppers served Cuban style 14<sup>95</sup>
- Tacos al Carbon** Grilled Beef, Chicken or Pork wrapped in flour tortilla served Mexican style 14<sup>95</sup>
- Masitas** Pork Tenderloin pieces pan fried with garlic in olive oil served Cuban style 14<sup>95</sup>
- Picadillo ala Criolla** Cuban Style Ground Beef with sweet peas and raisins served Cuban style 13<sup>95</sup>
- Ropa Vieja** Braised Skirt Steak stewed in a tomato-beef reduction sauce served Cuban style 14<sup>95</sup>
- Carne Guisada** Top Sirloin Beef stewed with carrots and potatoes served Cuban style 13<sup>95</sup>
- Fajita Salteada** Grilled Beef Fajitas sautéed in olive oil and sherry with onions and peppers served Mexican style 14<sup>95</sup>
- Medallones** Beef Tenderloin medallions seared and served in Jerez sauce Spanish style 15<sup>95</sup>
- Bistek Empanizado** Top Sirloin fillet breaded and pan seared in olive oil served Cuban style 15<sup>95</sup>

## Asadas de Carne a la Parrilla

- Chuletas de Cordero** Australian Lamb Chops with roasted pepper and port reduction sauce served Spanish style 18<sup>95</sup>
- Solomillo** Pork Tenderloin Fillet with garlic, olive oil and lemon juice served Cuban style 14<sup>95</sup>
- Chuletas de Puerco** Center Cut Pork Chops with garlic, olive oil and lemon juice served Cuban style 14<sup>95</sup>
- Fillet Mignon** 10 oz. Beef Tenderloin fillet with roasted pepper and port reduction sauce served Spanish style 20<sup>95</sup>
- Palomilla** Grilled Top Sirloin Fillet with garlic, olive oil and lemon juice served Cuban style 15<sup>95</sup>
- Chuletón** 16 oz. Beef Rib Chop with roasted pepper and port reduction sauce served Spanish style 22<sup>95</sup>
- Carne Asada ala Tampiqueña** Beef Fajita Steak with cheese enchilada and flauta de pollo served Mexican style 15<sup>95</sup>

### Mexican Style

*Pinto Beans, Yellow Rice  
and Pico de Gallo*

### Spanish Style

*Spinach sautéed with Raisins and Pine Nuts,  
fresh Vegetables and Potatoes*

### Cuban Style

*White Rice, Black Beans  
and Sweet Plantains*