

PIZZA

VEGGIE PIZZA Red and green bell pepper, red onion, broccoli and green bearis **\$14'00**

PEPPERONI PIZZA An American classic, housemade tomato sauce, four cheese and a lot of pepperoni **\$14'00**

FOUR CHEESE PIZZA Mozzarella, provolone, parmesan and romano **\$12'00**

BUFALO CHIKEN PIZZA oDark meat chiken shredded, homemade sauce and Buffalo sauce **\$14'00**

LA FUGAZZETA Caramelized onion and cheese **\$14'00**

GADITANA Tuna, cheese and boiled egg **\$14'00**

WORKS PIZZA Ham, burger meat, bacon and broccoli **\$14'00**

MARGARITA PIZZA Roasted tomatoe, fresh mozzarella, pesto and basil **\$14'00**

LUNCHTIME SPECIALS

(Delicious meals at unbeatable prices)

BOURBON STEAK TIPS **\$25'00** 10 oz. Grass fed sirloin marinated in bourbon, grilled at your taste with veggies and hand-cut fresh fries

HUMMUS **\$12'00** Homemade humus setved with sliced cucumbers, bell peppers, olives and toasted pita bread

BRIE PLATE **\$12'00** Baked brie cheese served with fresh oranges, apples and grapes. Topped with toasted almonds and slices of toasted bread

QUESADILLA **\$10'00** Flour tortilla, mexican cheese blend, pico de gallo, jalapeños, sourcream and housemade salsa. Add chicken **\$3'00** Add mushrooms **\$1'50**

NACHOS MACHOS **\$12'50** Tortilla chips topped with mexican blend cheese, pico de gallo, jalapeños, sourcream and housemade salsa. Add chicken **\$3'00** Add mushrooms **\$1'50** Add guacamole **\$2'00**

SALADS **\$13'00**

CAMPESINA Red peppers, cherry tomato, carrots, red onion, cucumbers and mixed greens topped with marinated olives and (recommended) homemade lemon rosemary dressing

TOMATINA Heirloom, tomatillo and cherry tomatoes, with red onion and cucumber over mixed greens topped with feta cheese and (recommended) homemade ranch dressing

SAN FERMIN Broccoli, carrot, boiled egg, green onion, touch of cayenne and mixed greens, topped with toasted almonds. (Recommended) homemade balsamic dijon mustard dressing

PASIONARIA Red beets, orange, red onion, walnuts and mixed greens. With (recommended) homemade balsamic dijon mustard

PIPIRRANA Red and green pepper, tomato, red onion and cucumber, mixed with a dressing of garlic/cumin with extra virgin olive oil and red wine vinegar

PATATAS ARRUGADAS with MOJO PICON Delicious gourmet potatoes with a traditional dressing from Canary Island (a little spice). One of the most popular potato salads in Spain

ENSALADA DE VIGILIA (Warm Salad) Cabbage, potato, carrot and chickpeas. With Ajada-dressing (olive oil, paprika and roasted garlic), traditional for the north of Spain

* Add chicken or tuna salad only for \$2.5

CHULETÓN A LA PIEDRA

Traditional spaniard style Tomahawk steak. Served by the pound, raw and thinly sliced with a side of fries and veggies. Includes a tabletop lava stone to cook to your desired temperature. **\$35'00/ pound**

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. "Before placing your order, please inform your server if a person in your party has a food allergy."



BOCADILLOS (Sandwiches)

All served (except if description says otherwise) in french artisan bread, with fresh hand-cut fries (substitution for side salad \$1) and a pickle....(and a lot of love from Spain)

	DEPORTIVO DE LA CORUÑA Pork loin sauteed, caramelized onion and goat cheese in a wine reduction	\$15'50		VALENCIA CF Tuna melt on dark rye but making it classier with Manchego cheese	\$13'50
	CELTA DE VIGO Homemade meatballs with our homemade marinara topped with cheese	\$15'00		CD TENERIFE A Spanish version of a savory traditional Cubano sandwich, ham, dijon mustard, sliced pickles and northern Spain roasted pork	\$15'00
	ATHÉTICO DE MADRID Pesto spread, roasted tomatoes and melted provolone	\$13'00		ATHLETIC CLUB DE BILBAO Hot pastrami sandwich layered with sauerkraut, alioli, dijon mustard with melted swiss cheese served on dark rye	\$14'50
	REAL MADRID Sauteed chicken shredded (dark meat), cheese, lettuce, tomato and bacon over alioli spread	\$14'50		OSASUNA CLUB ATLÉTIC A Superb grilled cheese sandwich, with manchego, swiss, pepper jack and roasted tomatoes on multi-grain bread. (Take it to another level with bacon \$2)	\$11'00
	FC BARCELONA Typical pan amb tomaca, bread, garlic spread, Spanish extra virgin olive oil and Spanish jamon (elevate this sandwich adding Manchego \$2)	\$13'50		REAL SOCIEDAD DE FÚTBOL A revisit of a turkey club, crispy bacon, sliced smoked Turkey breast, tomato, lettuce and sliced cucumber with homemade alioli	\$11'00
	SEVILLA FC (Or Serranito) traditional sandwich from Seville, sauteed pork tenderloin, fried green pepper, tomato sliced and hand cut Spanish jamon (Add Manchego \$2)	\$15'00		CONGRESO Chorizo and Manchego Cheese (Only Spaniards will understand)	\$12'50
	CÁDIZ CF Classic tuna salad sandwich on multi-grain bread	\$11'50			

BURGERS

All of our burgers are made with 100% GRASS-FED BEEF, from local farms in Mass. ½ pound of ground beef, over a brioche bun, cooked at your taste with lettuce, tomato, red onion and pickle with fresh hand cut fries

- MAL BURGER \$13'50** - Our small tribute to the old Mount Auburn Grill, and the fantastic owner. Mr. Mal Atamanian. ½ pound grass-fed beef cooked to your taste. Add cheese (Manchego, Swiss, Pepper Jack or Provolone) for \$1.5, add applewood smoked bacon for \$2. Or both
- TORERO \$18'50** - A Spanish addition to your taste, Seasoned patty with cumin, oregano, paprika, garlic and nutmeg. Topped with Manchego cheese
- L'ITALIANA \$17'50** - ½ pound of ground pork loin seasoned with spices and cooked in two patties, with chorizo and provolone topped with pesto sauce
- PICASSO \$18'00** - ½ pound of local grass-fed ground beef, sauteed mushrooms, caramelized onion and topped with goat cheese
- GOYA \$19'00** - ½ pound of local grass-fed ground beef seasoned with blend of aromatic spices, topped with sliced avocado, crispy bacon, Swiss cheese and a fried egg
- IMPOSSIBLE BURGER \$15'00** - A tasty VEGAN option, that you question if it's vegan. Add Vegan Cheese for \$1.50.

CHICKEN WINGS

Fresh chicken Wings, marinated for 48 hours in beer with spices, slow baked and fried at your order. Topped with our terrific chimichurri or traditional Buffalo sauce. Served with carrots and celery sticks and blue cheese or ranch dressing. 8 pieces \$13'50, 25 pieces \$30'00 /

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. "Before placing your order, please inform your server if a person in your party has a food allergy."