

TAPAS

Typically serves one

Half Price Tapas
EVERY Saturday & Sunday
11am – 5pm
Dine-In only, Tapas with ** not included.



Tapas Calientes / Hot Tapas

Datiles con Queso ** \$ 12 / \$ 17

Bacon wrapped Dates stuffed with Blue Cheese
topped with a Sherry Vinaigrette

Garbanzos al Ragu \$ 9.5

Stewed Garbanzo beans Peppers, Onions, Tomatoes

Pan con Tomate ▼ \$ 7.5

Grilled Bread with Tomato. Add Serrano +\$4

Patatas Bravas ▼ \$ 9.5

Fried Potatoes, Garlic Alioli & Paprika

Croquetas de Patata ▼ \$ 9.5

Potato Croquettes with Smoked Paprika Aioli

Alcachofas Madrileña ▼ \$ 11.95

Artichoke Hearts Madrileña

Fabada \$ 9.50

White bean Stew with Chorizo and Ham

Chupitos de Cordero ** \$ 16.95

New Zealand Rack of Lamb

Champiñones con Cangrejo \$ 12.75

Mushrooms Stuffed with Crab

Sardinas Fritas \$ 8

Fried baby Sardines

Panceta de Cerdo Estofada \$ 10.50

Braised Pork Belly

Empanadillas \$ 5.50 ea (2) \$ 10.00

Beef or Chicken

Empanadillas de Bacalou** \$ 6 ea (2) \$ 11.00

Codfish

PINCHOS

Pollo

Chicken Skewers

(2) \$ 9.5

Morunos

Pork Skewers

(2) \$ 9.5

Carne

Sirloin Skewers

(2) \$ 10.95

Gambas

Large Skewered Shrimp 3pc ea.

(1) \$6.95 (2) \$ 11.95

Tapas Frias / Cold Tapas

Almejas Crudas (6) \$ 10.5

Clams on the half shell with cocktail sauce

(12) \$18**

Jamon Serrano ** \$ 14.95

Imported Ham from Spain

Coctel de Camarón (3) \$ 6.95

Chilled Shrimp Cocktail

(6) \$ 11.95

Queso Manchego ** ▼ \$ 14.95

Imported Manchego Cheese

Tortilla ▼ \$ 7.5

Spanish Omelet with potatoes, onions
& peppers

Jamón y Queso ** \$ 25.95

Serrano Ham & Manchego
Cheese platter

Aceitunas Mixtas ▼ \$ 6.95

Imported Mixed Olives

ATTENTION PLEASE:

We have a 4% cash adjustment discount built into all pricing. Any purchase made with a credit card or debit card will have a non-cash adjustment, it will be displayed on credit card receipt.

APERITIVOS - APPETIZERS

Big enough to share

Camarones Ajillo SP Bite Size Shrimp & Garlic	\$ 17.5	Portobello Ajillo V Portobello Mushrooms in Garlic	\$ 14.95
Calamares Pavillion SP Fried Calamar with Cherry Peppers & Garlic	\$ 17.95	Pulpo a la Feira Octopus, Hot Paprika, Potatoes, Virgin Olive Oil & Garlic	\$ 19.5
Calamares a la Romana Fried Calamar	\$ 16.95	Pulpo a la Plancha Grilled Octopus with Onions, Peppers & Garlic	\$ 19.5
Almejas Casino (8) Stuffed baked Clams Casino	\$ 17.95	Mejillones Marinera Mussels Marinera	\$ 15.95
Almejas Salsa Verde (10) Clams in Green sauce	\$ 16.95	Chorizo Asado Sliced Grilled Chorizo	\$ 16.95

SOPAS - SOUPS

Sopa de Ajo Garlic Soup	\$ 5.50	Caldo Gallego Collard Green Soup	\$ 6.50
Sopa del Dia Soup of the day	\$ 4.50		



CAMARONES - SHRIMP

Camarones al Vino SP Shrimp & Wine Sauce	\$27.95		
Camarones Enchilados Spicy prepared in a spicy tomato sauce with onions & peppers	\$27.95	Verde/Marinera/Ajillo Shrimp prepared in your choice of sauce Marinera / Green Sauce / Garlic Sauce	\$27.95
Langostinos Grilled Langoustine Shrimp (Whole grilled shrimp, with the head on)	\$37.95	Camarones Fritos Fried Shrimp served with Alioli or cocktail sauce	\$27.95

V VEGETARIAN SP HOUSE SPECIAL

LARGE GROUPS ALWAYS WELCOME:

Private room Available for groups of 25 or more. Ask to see our Private room.

PAELLAS Y MARISCOS - SEAFOOD

Calaspara Rice - Imported from Murcia, Spain, it is a short grain rice typically used all over Spain

Please note, our paellas are made fresh to order & take a minimum of 30 minutes

Enjoy a tapa while you wait!

Paella de Mariscos

Calaspara Rice & Seafood , Shrimp, Clams, Mussels, Scallops & Calamar

\$ 32.95

for two

\$ 59.95

Paella Valenciana

Saffron Calaspara Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar, Langoustine

\$ 39.95

for two

\$ 70.95

Paella Marinera

Saffron Calaspara Rice, Shrimp, Clams, Mussels, Scallops, Calamar & a Langoustine

\$ 39.95

for two

\$ 70.95

Paella de Camarones

Shrimp & Calaspara Rice

\$ 28.95

(Also available with Long grain rice)

Mariscada

Salsa Verde, a la Marinera, o Ajillo

Seafood Platter, Half a Lobster, Clams, Mussels, Shrimp, Scallops & Calamar in your choice of sauce

\$ 39.95

Mar Y Tierra

Surf and Turf (10oz NY Strip & a 6oz. Brazilian Lobster Tail)

\$ 59.95

Paella de Mariscos Americano

Long Grain Rice and seafood, Shrimp, Clams, Mussels, Scallops & Calamar

\$ 32.95

for two

\$ 59.95

Paella Valenciana Americana

Saffron Long grain Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar & 1/2 Lobster Tail**

\$ 39.95

for two

\$ 70.95

Paella Marinera Americana

Saffron Long grain Rice, Shrimp, Clams, Mussels, Scallops, Calamar & a 1/2 Lobster **

\$ 39.95

for two

\$ 70.95

Paella Vegetariana

Saffron, Calaspara Rice & Vegetables Made with Vegetable Broth

\$ 22.95

Langostas de 1¼lb.

“a la Plancha”

1¼lb. Lobsters “a la Plancha”

*MKT

PRICE

Colas de Langosta al Horno

6oz Broiled South American Lobster Tails

\$ 36.95

for two:

\$ 64.95

PESCADOS - FISH

Ask about the fish of the day

Salmon Montañesa

Filet of Salmon Montañesa
(Salmon, broiled and topped with Roasted Garlic)

\$ 29.95

Salmon Costa Brava

Filet of Salmon with Clams, Mussels & Shrimp in our Marinera sauce

\$ 34.95

Lenguado Relleno

Filet of Sole Stuffed with Crab meat, Lemon White Wine Sauce

\$ 34.95

Bacalao Asado

Baked Cod fish with peppers, onions garlic & olive oil

\$ 34.95

Pargo Pastelera

Whole Baked Caribbean Red Snapper with Lemon, Wine, Clam juice & Español sauce

\$ 35.95

Pargo Frito

Whole Pan Fried Caribbean Red Snapper

\$ 34.95

Lenguado Madrileña

Egg battered Filet of Sole, Lemon, Butter & White Wine

\$ 24.95

Rape Ajillo

Monk Fish in Garlic, pan seared with Olive Oil, Garlic, Lemon & Seasonings

\$ 32.95

CERDO Y TERNERA - PORK & VEAL

Scaloppini de Ternera Pavillion

Veal Scaloppini Pavillion, sautéed with Onions & Peppers in a Brandy, Mushroom sauce

\$ 34.95

Ternera Milanesa

Breaded Veal Cutlet & French Fries

\$ 37.95

Picadillo

Marinated Pork Picadinho, Potato, Pickles & Olives

*Add Shrimp for \$9.95

\$ 17.95

Chuletas de Cerdo al Arriero

Grilled Pork Chops topped off with a garlic, olive oil marinade

(2) \$ 27.95

(1) \$ 15.95

CARNE - MEAT

Add 6 Shrimp "a la Plancha" to any Meat Dish \$ 12.95

Bistec de Lomo Deshuesado

16oz \$ 48.95

Iron Charred Choice NY Strip Steak

10oz \$ 35.95

Costillas de Res Cocidas en Fuego Lento

\$ 38.95

Red Wine Braised Short Rib

Slow cooked in oven, tender large Short Rib cooked in Red Wine

Solomillo Pavillon

8oz \$ 35.95

Filet Mignon with a Brandy

16oz \$ 48.95

Mushroom Sauce

Churrasco

Grilled Skirt Steak with homemade Chimichurri

\$ 46.95

Chuletas de Cordero

(1) \$ 58.95

New Zealand Rack of Lamb

(1/2) \$ 36.95



POLLO - CHICKEN

Pollo al Ajillo

\$ 26.95

Chicken and Garlic

Sautéed in olive oil, garlic & white wine

Arroz con Pollo y Chorizo

\$ 28.95

Chicken & Calaspara Saffron rice** with Spanish Sausage

Pechuga a la Plancha

\$ 18.95

Breast of Chicken filets, a la Plancha

Pollo Riojana

\$ 28.95

Breast of Chicken, light tomato sauce, Sautéed onions, peppers & Chorizo

Pollo a la Madrileña

\$ 25.95

Breast of Chicken with a Lemon, Butter, White wine sauce

Pollo a la Marsala

\$ 25.95

Breast of Chicken with a Marsala wine, mushroom sauce

ENSALADS - SALADS

Lunch sizes available until 5pm

Mediterranean Chicken Salad \$ 14.95 / \$21.95

Grilled Chicken, Egg, Tomato, Imported Serrano Ham & Manchego Cheese, Balsamic dressing

Salmon con Espinaca \$ 16.95 / \$ 22.95

Grilled Salmon over a Spinach Salad, Almonds and a Honey Mustard Dressing

Caesar Salad \$ 7.95

Romaine, Croutons, Parmesan Cheese

*Add 6 Shrimp for \$12.95 Chicken for \$ 7.95

Sliced Sirloin con Ensalada \$ 18.95

Sliced Skirt Steak over field greens, mushrooms & Imported Pequinillo Peppers

Ensalada de Pulpo \$ 19.95

Octopus Salad - Poached Octopus with a Red Wine Garden Vinaigrette

BOCATAS - SANDWICHES

SP

Sliced Choice Sirloin Cheese Steak Sandwich \$ 16.95

Sliced Sirloin, Cheese, Onions & Peppers

Jamón Serrano y Queso \$ 18.95

Imported Serrano Ham & Manchego Cheese & Tomato Spread

Chicken Mediterranean Sandwich \$ 14.95

Breast of Chicken topped with sautéed cherry peppers and cheese

Bocadillo de Lenguado \$ 14.95

Fried Filet of Sole Sandwich with Lettuce, Tomato and Tartar Sauce

Bocadillo de Pollo a la Plancha \$ 10.95

Grilled Chicken with Lettuce, Tomato and our homemade Alioli spread

Chorizo Sandwich on a Portuguese Roll \$ 15.95



HAMBURGUESAS - HAMBURGERS

8oz Angus Burgers with Fries - Soup & Salad not included

Pavillion Burger \$ 16.95

Smothered with our Brandy, Mushroom Gravy & Manchego Cheese

Blue Cheese & Bacon \$ 18.95

Topped with Blue Cheese & Bacon

Vegetarian Burger \$ 13.95

Grilled Portobello, Spinach, Pequinillos & Manchego Cheese

Ibérico Burger \$ 18.95

Topped with toasted Jamón Serrano & Manchego Cheese

Americano Burger \$ 12.95

Plain Classic Hamburger.

Add cheese for \$1

Add bacon \$3

LUNCH SPECIALS

Available 11:30am thru 5:00pm Monday through Saturday

Filet of Sole Madrileña	\$ 14.95	Chicken in Garlic Sauce	\$ 16.95
Filet of Sole, sautéed with lemon, butter and white wine		Chicken on the bone with garlic, white wine, lemon & olive oil	
Sole stuffed with Chilean Crab	\$ 17.95	Breast of Chicken Madrileña	\$ 14.95
Stuffed filet of Sole with rice and vegetables		Breast of Chicken with lemon, butter, white wine sauce	
Salmon Montañesa	\$ 16.95	Breast of Chicken Marsala	\$ 14.95
Broiled Salmon topped with roasted garlic and white wine		Chicken with mushrooms and Marsala wine	
Bacalao Asado o ala Gallega	\$ 19.95	Breast of Chicken Riojana	\$ 19.95
Baked Cod Fish Roasted Pequillos, Garlic, Peppers & Onions or Poached with Boiled Potatoes & Sofrito		Boneless Chicken Breast with onions, peppers and chorizo in a tomato base sauce	
Shrimp and Garlic Sauce	\$ 17.95	Breast of Chicken a la Plancha	\$ 9.95
Bite size Shrimp sautéed in olive oil with garlic, and Spanish pimentón		Grilled Chicken Breast	
Shrimp in choice of sauce	\$ 17.95	Picadillo	\$ 13.95
Salsa Verde or Marinera Sauce wine sauce or Fried		Marinated diced Pork with potato, pickles & olives (add shrimp \$9.95)	

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We have a 3.5% cash adjustment discount built into all pricing. Any purchase made with a credit card or debit card will have a non-cash adjustment, it will be displayed on credit card receipt.



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FREQUENT DINERS
CLUB

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SPANISH PAVILLION

CELEBRATE WITH US!

PRIVATE PARTY ROOM

Your Special Occasion Deserves a Special Place

Birthdays • Anniversaries • Family Gatherings
Corporate Events • Special Celebrations

Private Dining for Groups of 25 or More

ASK US TO SHOW YOU THE ROOM OR COME AND SEE THE ROOM!