



# SPAIN RESTAURANT

513 TAMPA STREET • DOWNTOWN TAMPA • 223-2831

## TOMA

- Homemade Sangría**  
(red or white wine)  
by the glass 10  
by the pitcher 45
- Imported House Wine**  
Chardonnay/Merlot/Cabernet Sauvignon  
by the glass 10  
by the bottle 25
- On Tap**  
Estrella De Galicia 8  
Estrella 1906 8  
Free Dive Coppertail IPA 8

## SOPAS

(Soups)

- Black Bean ●● 6  
Garbanzo Bean (chick pea) ● 7  
Lentil ●● 6  
Caldo Gallego (collard greens) ● 7

## ENSALADAS

(Salads)

- Ensalada de la Casa ●**  
Mixed organic greens with tomato, onions, cranberries and feta cheese  
Small 8  
Large 15  
add Grilled Chicken ● 14  
add Spanish Chorizo ● 14  
add Salmon ● 16  
add Shrimp ● 16

## VEGETARIAN TAPAS

- Paté de Queso ●**  
Our signature homemade cheese pate with creamy blended goat cheese, sun dried tomatoes, Spanish pimientos, walnuts and fresh herbs served with homemade garlic toast 16
- Pimientos Ajillo ●●**  
Sautéed peppers with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 18
- Vegetable Paella ●●**  
Vegetarian rice with a medley of fresh mixed vegetables 22
- Champiñones Extravaganza ●**  
Medley of shitake and domestic white mushrooms with goat cheese in a homemade, creamy sherry white wine sauce served on toasted baguette 20
- Tortilla Española ●●**  
Tradional Spanish potato and onion omelet 17
- Patatas Bravas ●●●**  
Spanish potatoes with a homemade spicy roasted red pepper sauce 15
- Pan con Tomato ●**  
Lightly toasted with freshly grated tomato, garlic and olive oil 12

## SIDE DISHES

- Yellow Rice 6  
Vegetables ● 7  
Fries ● 6  
Plantains ● 6

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.

## TAPAS FRIAS

(Cold Tapas/Appetizers)

- Chorizo Tablado Queso Manchego y Aceitunas Españolas Curtidas ●**  
Chorizo cantinpalo served with Spanish Manchego cheese and cured Spanish olives 23
- Jamón Serrano, Queso Manchego y Aceitunas Españolas Curtidas ●**  
Imported Spanish serrano ham, Spanish Manchego cheese and cured Spanish olives 23
- Ceviche ●**  
Lime cured shrimp and bay scallops with freshly chopped onions, tomatoes and cilantro 25

## TAPAS CALIENTES

(Hot Tapas/Appetizers)

- Chorizos al Jerez ●●**  
Traditional Spanish sausage sautéed with fresh garlic in a sherry wine flambé 24
- Pulpo a la Gallega ●**  
Imported octopus with olive oil, fresh garlic and Spanish, hot or sweet paprika served over boiled potatoes 27
- Vieiras Corunesa**  
Fresh, grilled scallops with Spanish Manchego cheese in a béchamel sauce 24
- Rollitos de Puerco**  
Handrolled pork, water chestnuts and scallion wraps, lightly fried and served with a homemade tangy sauce 18
- Pimientos del Piquillo**  
Imported piquillo peppers stuffed with a crab meat and shrimp béchamel stuffing in a homemade spicy roasted red pepper sauce 25
- Calamares Fritos**  
Fried squid, lightly hand breaded and served with a homemade red marinara sauce 23
- Gambas a la Plancha ●**  
Whole grilled prawns served in a tangy lemon sauce 27
- Shrimp Ajillo ●●**  
Sautéed shrimp with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 24
- Croquetas de Serrano Ham**  
Handrolled croquettes with imported Spanish serrano ham, served with our signature homemade garlic aioli 15
- Croquetas de Bacalao**  
Handrolled croquettes with cod fish, served with our signature homemade garlic aioli 15
- Filete de Res ●**  
Beef tenderloin tips sautéed with a fresh medley of mushrooms in a sherry wine flambé 27
- Paella Valenciana ●**  
Traditional Spanish seafood rice with calamari, clams, mussels, scallops, shrimp, chicken, ham, and Spanish chorizo 25
- Empanadas de Carne**  
Homemade Spanish style beef patties 16
- Chicken Villarroy**  
Chicken tenders in a béchamel sauce, breaded and lightly fried, served with a homemade mango raisin chutney 17
- Chicken Ajillo ●●**  
Sautéed chicken with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 20

# RACIONES

(Entrees)

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

**Vegetable Paella ●●**  
Vegetarian rice with a medley of fresh mixed vegetables 28

## SEAFOOD

**Fresh Fish of the Day**  
Ask your server for today’s special Market Price

**Zarzuela de Mariscos**  
A delicious medley of clams, mussels, fish, shrimp, scallops and calamari sautéed in a rich tomato sauce 35

**Paella Valenciana ●**  
Traditional Spanish seafood rice with calamari, clams, mussels, scallops, shrimp, chicken, ham, and Spanish chorizo 34

**Paella Marinara ●**  
Traditional Spanish pescatarian seafood rice with calamari, clams, mussels, scallops, & shrimp 35

**Shrimp al Ajillo ●●**  
Sautéed shrimp with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 34

**Mariscada Ajillo ●●**  
Sautéed shrimp, calamari, clams, mussels and scallops with fresh garlic, red pepper flakes and olive oil in a sherry wine flambé 35

**Mariscada en Salsa Verde**  
Shrimp, calamari, clams, mussels and scallops in our signature green sauce, a homemade garlic, parsley and white wine sauce 35

## MEAT

**Filete de Res ●**  
Beef tenderloin tips sautéed with a fresh medley of mushrooms in a sherry wine flambé 36

**Filete Salteado ●**  
Beef tenderloins sautéed with traditional Spanish chorizo, onions, fresh medley of mushrooms and green & red peppers in a sherry wine flambé 36

**Palomilla Steak**  
Breaded top sirloin cut thin served with rice & black beans 27

**Ropa Vieja ●**  
Shredded beef in sautéed tomato sauce with onions and green peppers 27

## CHICKEN

**Chicken Riojana ●**  
Grilled tender chicken breast topped with sautéed fresh tomatoes, onions, provolone cheese and a homemade mushroom sauce 27

**Chicken & Yellow Rice ●**  
Shredded chicken with Spanish chorizo, ham and green peas 24

**Chicken Milanesa**  
Breaded chicken breast topped with tomato sauce and parmesan cheese with rice and green peas 27



# MENU DE NIÑOS

(Children’s Menu - 12 and under)

**Chicken Tenders**  
Served with fries or rice 15

**Chicken and Yellow Rice**  
Shredded chicken, Spanish chorizo, ham and rice 15

**Mini Filete de Res ●**  
Served with fries or rice 20

**Palomilla Steak**  
Breaded thin top sirloin served fries or rice 18

# CAFES

(Coffees)

Espresso 5  
Cappuccino 7  
Coffee 4  
Tea 4

# POSTRES

(Desserts)

**Flan ●**  
Homemade traditional Spanish custard 8

**NY Cheese Cake 10**

**Crema Catalana ●**  
Homemade traditional Spanish vanilla custard 10

**Filloas Gallegas**  
Homemade handrolled crepes with homemade Spanish crème flambéd with Gran Marnier 10

**Chocolate con Churros**  
Traditional Spanish style donut strips sprinkled with sugar and served with homemade traditional Spanish hot chocolate 10

CATERING IN HOUSE  
EVENT PACKAGES  
(For 20 or more people)

## FOOD OPTIONS

|                                                                                                                      |      |
|----------------------------------------------------------------------------------------------------------------------|------|
| <b>Assorted Tapas</b><br>(Appetizers)<br>LIGHT – Choose 4                                                            | \$26 |
| <b>Assorted Tapas</b><br>(Appetizers) or Buffet Station<br>HEAVY - Choose 8                                          | \$34 |
| <b>Lunch Entrée Packages</b><br>Includes Choice of 2 Entrees<br>Includes Two Sides<br>Includes House Salad and Bread | \$32 |
| <b>Dinner Entrée Package</b><br>Includes Choice of 3 Entrees<br>Includes Two Sides<br>Includes House Salad and Bread | \$40 |
| <b>Dessert Package</b><br>Includes Choice of 3 Desserts                                                              | \$10 |

## BAR / BEVERAGES OPTIONS:

|      | Beer/Wine/Sangria | Full Bar | Premium<br>(Top Shelf) |
|------|-------------------|----------|------------------------|
| 1 Hr | \$20              | \$25     | \$30                   |
| 2 Hr | \$25              | \$30     | \$35                   |
| 3 Hr | \$30              | \$35     | \$40                   |
| 4 Hr | \$35              | \$40     | \$45                   |