

## Appetizers

**Grilled Spanish Chorizo** - Olive oil and smoked paprika. 13.95

**Jumbo Shrimp Cocktail.** 14.95

**Mussels or Clams Diablo** - Spicy Romano tomato sauce with chorizo. 14.95

**Mussels or Clams Salsa Verde** - Garlic, parsley, cilantro, white wine sauce. 14.95

**Vieras Rellenas** - Deep sea scallops on a natural shell, topped with crabmeat, shrimp, and Mahon cheese. 14.50

**Gambas al Ajillo** - Shrimp sautéed in garlic, extra virgin olive oil, and spices. 14.95

**Stuffed Artichoke Hearts** - Smoked ham, raisins, and fresh herbed bread crumbs. 12.50

**Clams Casino** - Stuffed with a blend of chicken, chorizo and pork, topped with an Applewood bacon crisp. 13.95

**Portabella Spain** - Stuffed with deep sea scallop, shrimp and crabmeat, topped with red onions, chives and sherry cream sauce. 14.50

**Calamari** - Fried calamari rings served with a house blend of mild and hot peppers and a sherry horseradish cocktail sauce. 13.95

**Chicken Empanadillas** - Pastry dough filled with chicken, roasted onions, and peppers, served with a smoked onion barbeque aioli. 9.50

**Shrimp Empanadillas** - Pastry dough filled with shrimp and roasted vegetables, served with a ginger papaya aioli. 11.50

**Beef Empanadillas** - Pastry dough filled with filet mignon, peppers, onions, and spices, served with a blended marinara sauce, garnished with pico de gallo. 11.50

**Spain's Salsa** - A white bean, avocado, shallot, cilantro and lime salsa. Served with house-baked pita. 11.50

## Salads

**Spain Salad** - Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese, tossed with an extra virgin olive oil and aged balsamic vinaigrette. 10.95

**Xula Salad** - Hydroponic Boston lettuce with grilled red onions, roasted pimentos, and shaved Gorgonzola cheese, tossed with a citrus and olive oil dressing. 10.95

**Simple Greens** - Organic mixed greens. 9

Add grilled chicken: 8.50

\* Raw Shellfish or uncooked meats can increase your risk of food born illness

Please advise us of any allergies or dietary restrictions

## Pasta

**Pasta Vigo** - Fusilli tossed with romano and sun dried tomatoes, fresh basil, grappa, and garlic herbs. 16.

**Pasta Champignones** - Rigatoni and a blend of mushrooms tossed in a light sherry cream sauce garnished with parmesan cheese. 18.

**Bolognese** - Combination of pan seared ground veal, angus beef and pork tenderloin, carrots, onions and fresh tomato in a light sherry wine cream sauce over chef's pasta. 23.50

Add grilled chicken: 9.50

## Pollo

**Arroz Con Pollo** - Chicken tenderloins with saffron rice, tomato, mushrooms, and chorizo. 20.95

**Pollo Al Limon** - Lightly battered tenderloin cutlets, pan seared in lemon, sherry, chives, capers and white wine sauce, served with mashed potatoes. 20.95

**Pollo con Gambas** - Chicken tenderloins and jumbo shrimp prepared in a wild mushroom, Tio Pepe sherry, and herb cream sauce, served over mashed potatoes. 27.95

**Pollo Jerez** - Chicken tenderloins sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese, and served over mashed potatoes. 25.50

**Chicken Spain** - Chicken tenderloins stuffed with lobster, shrimp, smoked ham, panko bread crumbs, and Castilian cheese, topped with cognac mushroom sauce and served with mashed potatoes. 27.95

## Meat

Served with mashed potatoes and chef's daily vegetables

**Coruñesa** - Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce. 24.95

**Madrid** - Provimi Veal cutlets sautéed in a light egg batter with a white wine and citrus sauce. 24.95

**Jerez** - Provimi Veal cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese. 27.95

**Veal Spain** - Bone-in veal chop stuffed with lobster, shrimp, smoked ham, panko bread crumbs, and Castilian cheese, topped with a roasted mushroom Malaga wine sauce. 34.95

**Jefe** - Tenderloin tip medallions sautéed in an artichoke heart, wild mushroom (cremini, shiitake, portabella), Rioja wine, and Dijon mustard sauce. 30.95

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## Fish and Shellfish

**Sole Frances** - Domestic fillet of sole, lightly egg battered, and pan sautéed in a lemon Chablis sauce. 29.95

**Stuffed Rainbow Trout** - Broiled and stuffed with baby spinach, shrimp, scallops and crabmeat, topped with a parsley-ginger champagne sauce. 27.95

**Mariscada Spain** - Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a Romano tomato, spinach, brandy and sherry sauce. 32.50

**Mariscada Verde** - Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a garlic, parsley, white wine clam broth with chef's pasta. 32.50

**Paella Valenciana** - Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice, and mild spices. For two: 43.

**Stuffed Salmon** - Baked stuffed with shrimp, sea scallops and crabmeat, topped with a lemon, sherry white wine reduction, served with mashed potatoes, and garnished with organic chiffon spinach. 27.95

## From the Grill

Served with mashed potatoes and chef's daily vegetables

**Smithfield Farms USDA Prime Beef Sirloin\* 16 oz.** 42.95

**IBP Choice Premium Certified Black Angus Filet Mignon\***

**9 oz.** 34.     **14 oz. (center cut).** 43.

**Chairman's Reserve Pork Tenderloin\*** - Served with a wild currant, shiitake mushroom, and port wine sauce. 24.50

**Grilled Fillet of Salmon** - Marinated in fresh dill, garlic, pepper, sherry, and olive oil. 26.50

## Sides

**Spain Potato Chips** - Seasoned chips made with local Quonset View Farm potatoes. 6.

**Three Cheese Mushroom Pasta.** 11.50

**Spinach Catalana** - Organic baby spinach sautéed with extra virgin olive oil, garlic, raisins and pine kernels. 13.



## Mediterranean Cuisine

1073 Reservoir Ave  
Cranston, RI 02910

Mon: **Closed**

Tue: 4:30 – 9:00

Wed: 4:30 – 9:00

Thu: 4:30 – 9:00

Fri: 4:30 – 10:00

Sat: 4:30 – 10:00

Sun: 1:00 – 9:00

For Takeout, please call (401) 946-8686

Takeout is NOT available on Saturdays

Or these holidays:

Valentine's, Easter, Mother's Day, New Year's Eve  
Closed: Thanksgiving, Christmas Eve, Christmas Day

[www.SpainCranston.com](http://www.SpainCranston.com)