

Abuelo's Tapas

Up to 5 Tapas for Two - \$19.50 per person or \$6.50 each



VEGGIE TAPAS

- 1.- **Batata Brava** Red Potato with Onion, Rosemary and Garlic-Pimento Mojo de Ajo.
2. - **Espinacas a la Catalana** Baby Spinach, Pine Nuts, Olive Oil, Raisins and Green Apples.
3. - **Ensalada de Remolacha con Citricos** Red Beets, Apples, Citrus, Fresh Mozzarella, Walnuts and Sherry Dressing.
4. - **Alcachofas con Citricos** Stewed Artichoke in Citrus Segments and Black Olives.
5. - **Abuelo's Plato con Queso** Assortment of Mediterranean Chesses, Grapes, Strawberries, Apples, Walnuts, Almonds and Olives.
6. - **Escalivada Provenscal** With Pine Nuts, Sweet Pepper, Garlic, Olive Oil, and Drizzled with Sherry Dressing.
7. - **Tortas de Batatas** Spanish Omelet with Potato, Green Onions and Parsley.
8. - **Pimiento Rellenos de Queso** Roasted Sweet Pepper with Goat Cheese, Herbs and Garlic.
9. - **Espinaca con Queso Blanco** Fresh Spinach and Feta Cheese in Light Pastry.
- 10.- **Tortas De Espinaca** Baby Spinach, Mushrooms, Chives, Eggs and Cream.



SEAFOOD & POULTRY TAPAS

1. - **Sesame con Pollo** Chicken Breast with French Green Beans, and Almonds, in Light Dressing.
2. - **Filete de Sole Costoletta** Lightly Breaded Filet of Sole, Pan-Fried and topped with Shrimp Cilantro Lime Dressing.
3. - **Tortas de Carne** Crispy Crust topped with Ground Beef, Blended with Tomatoes, Pomegranate and Pine Nuts.
4. - **Tortas de Cordero** Crispy Crust stuffed with Tenders of Lamb, Wild Mushroom, Tamarindo and Cilantro.
5. - **Carne Tuscana** Thinly Sliced Simmered Beef Tenders with Roasted Garlic Red Potatoes and Extra Virgin

Olive Oil.

6. - **Carne con Escalivada** Tender of Beef with Roasted Eggplant, Italian Squash, Simmered Natural Juices and Fresh Herb.
7. - **Salmón Bocconcinni con Naranjas** Caramelized Filet of Salmon with Citrus, a Hint of Ginger and Asparagus.
8. - **Filete de Tilapia Crostini** Tilapia crusted with Sesame, Served over Risotto Rice, Squash, and Garlic.
9. - **Gambas Andalus** Jumbo Shrimp with Basil, Garlic, Roma Tomatoes, Zucchini, and Served with Risotto Rice.
10. - **Scallops and Shrimp de Marbella** Grilled Scallops, Shrimp and Peaches with Balsamic Honey Glaze.



LEBENESE MEZE

- 1.- **Fried Falafel** Chick Peas, Parsley & Onion with Tahina Dressing.
- 2.- **Mediterranean Hummus** A blend of Chick Peas, Garlic, Lemon, Olive Oil & Tahini. Served w/ Pita Bread.
- 3.- **Baba Ghanouj Dip** Roasted Eggplant with Tahina, Garlic & Pomegranate.
- 4.- **Dolmah Yalangy** Stuffed Vine Leaves with Rice, Herbs, Tomatoes, and Lemon.
- 5.- **Makdous** Stuffed Baby Eggplant with Walnuts, Chilies, Garlic, and Olive Oil.
- 6.- **Mediterranean Olives & Cheeses** Marinated Melody of Black and Green Olives with Sundried Tomatoes, Fresh Mozzarella, Basil and Balsamic Dressing.
- 7.- **Mascarpone with Sundried Apricot and Figs** A Soft and Delightful Italian Sweet Cheese with Honey, Apricot and Figs.
- 8.- **Fatet Hummus** Garbanzo Beans with toasted Pita, served with Yogurt Tahina Sauce.

Entrée Menu

PAELLA \$13.50 EACH

(Servings for 2-4 Guests)

Originating in the Valencia Region of Spain, Paella is the most universal rice dish. It is one of the most imitated dishes in the world and one of the most difficult to be produced. There are many different styles of paella in Spain - some say there are as many paella recipes as there are people! Here at Abuelo's Tapas Bistro, we offer you our unique versions. We use Basmati rice, which we consider to be the world's best.

Please allow approximately 20 minutes cooking time and 5 minutes for settling.

1. - **Paella Valencia Clásica**
Saffron, Rice, Melody of Seafood, Beef Sausage, Chicken and Fresh Vegetables.
2. - **Paella Roja Caliente**
Spicy Tomatoes, Risotto Rice with Melody of Seafood and Fresh Vegetables.



SEAFOOD DISHES

- 1.- **Herb Crusted Filet of Salmon** \$14.95
Served with Pesto Potatoes, Crab Meat, Asparagus and Lemon Sauce.
- 2.- **Filet of Sole Costoletta** \$13.50
Coated with Sesame Seeds and topped with Shrimp, Avocado, Cilantro & Lime Sauce.
- 3.- **Filet of Tilapia Crostini** \$13.75
Served with Lime Sauce over steamed Rice and Fresh Vegetables.
- 4.- **Abuelo's plato con mariscos** \$14.95
Assortment of Seafood : Salmon, Shrimp, Scallops, Caramelized Peaches and Pineapples. Drizzled with Honey Balsamic Glaze over Steamed Rice.
- 5.- **Gambas Catalana** \$14.50
Baked Shrimp, Spinach, Mushrooms, and Artichokes with Goat Cheese and Cream.
- 6.- **Greek Spanakopita Combo** \$14.75
Light Pastry stuffed with Shrimp, Salmon, Baby Spinach, Mushrooms and Lime Sauce.

BEEF, CHICKEN & LAMB DISHES

- 1.- **Lamb Allepo:** \$14.75 Ancient Recipe blended with Baby Okra, Tomato, Tamarind, Cilantro, and Natural Broth.
- 2.- **Lamb Provencal:** \$14.75 Braised with Mushroom, Italian Squash, Oregano, Tomato, and Garlic.
- 3.- **Lamb Ozzee:** \$14.75 Tenders of Lamb in light Phylly Pastry, filled with Rice, Peas, Almonds, and Pine Nuts, served with Cucumber Ziziki Sauce.
- 4.- **Chicken Costoletta:** \$11.50 Lightly breaded and sauteed with Lemon sauce. Served with French Green Beans.
- 5.- **Chicken Saffron Citrus:** \$11.50 Marinated in Lemon, Orange and Lime. Served on a bed of Rice with Ginger & Saffron French Green Beans.
- 6.- **Chicken Piccatta:** \$11.50 Artichoke Hearts, Mushrooms, Lemon & Capers over Basmati Rice with French Green Beans.
- 7.- **Chicken Pomegranate:** \$11.50 Grilled and Glazed with Rasseberry Pomegranate and Honey Served on a bed of rice with French Green Beans.
- 8.- **Beef in Light Pastry** \$13.50 Tender of Beef with Wild Mushroom and Cilantro Potatoes filled in light pastry served with Green Pepper Corn Demi-Glaze.
- 9.- **Beef Provencal** \$12.50 Tender of Beef stewed with Eggplant, Italian Squash, Tomatoes, Herbs and Garlic.
- 10.- **Beef Eggplant Parmesan** \$11.50 Lean Ground Beef with Roasted Eggplant and Italian Squash in Light Tomato Broth topped with a Medley of Four Cheeses.

GRILLED & ROASTED KEBAB

- 1.- **Lamb Kebab:** \$14.75 Leg of Lamb marinated with Provence Herbs with Grilled Tomatoes and Garlic over Steamed Rice with Cucumber Yogurt Salad.
- 2.- **Ground Beef Kofta Kebab:** \$12.50 Skewered Lean Ground Beef with Steamed Basmati Rice and Grilled Roma Tomatoes, with Cucumber Yogurt Salad.
- 3.- **Chicken Tenders Kebab:** \$12.50 With Basmati Rice, Grilled Roma Tomatoes and Cucumber Yogurt Salad.

4.- **Combo Kebab: \$13.50** Skewered Beef and Chicken Served with Basmati Rice, Grilled Roma Tomatoes and Cucumber Yogurt Salad.

5.- **Grilled Lamb Liver Kebab: \$12.50** With Onions, Tomatoes and Cilantro.

6.- **Italian Grill Combo: \$17.50** Beef, Chicken and Lamb with Roasted Vegetables, Potatoes, Garlic, Roma Tomatoes and Oregano.

PIZZA

1.- **Pizza Margherita**

Tomatoes, Fresh Basil, Pine Nuts, Buffalo, Mozzarella & Extra Virgin Olive Oil.

Personal- \$8.50 12"- \$11.50 16"- \$13.50

2.- **Pizza Diavla**

Spicy Beef Sausage, Salami, Tomatoes & 3 Cheeses.

Personal- \$9.50 12"- 11.50 16"- \$13.50

3.- **Pizza Bianca Florentine**

Spinach, Artichoke, Mushroom & Chicken with Cream & 3 Cheeses.

Personal- \$9.75 12"- \$12.75 16"- \$14.75

4.- **Pizza Gamberreti con Pesto**

Gulf Shrimp, Basil, Garlic & Spicy Tomato Sauce.

Personal- \$9.50 12"- \$12.50 16"- \$14.50

PASTA

1.- **Fettucini Primavera**

Vegetables, Cucumbers, Mushrooms, Garlic, Spinach & Gorgonzalla Cheese.

Lunch \$9.50 Dinner \$11.50

2.- **Penne Arribiata con Gambas**

Jumbo Shrimp & Mushrooms in Spicy Tomato Sauce blended with Garlic, Basil, crushed Red Chili Flakes & Olive Oil.

Lunch \$10.50 Dinner \$12.50

3.- **Angel Hair: Paris Bistro Style**

Cappellini Pasta served with Shrimp, Scallops, Garlic, Fresh Herb, Pine Nuts, Sun-Dried Tomatoes & Olive Oil.

Lunch \$10.50 Dinner \$12.50

4. **Linguini Fruita Del Mare**

Aldente cooked Linguini with Shrimp, Fish, Mussels and Clams in a light Tomato Garlic Sauce.

Lunch \$9.75 Dinner \$13.50

Lunch Express Specials

From 11am to 5pm daily

Superb Pita Panini Sandwiches \$5.99

Choice of Wheat or White Bread.

Choice of Fillings:

1.- Chicken Kebab

2.- Red Potatoes and Eggs

3.- Kufita Kebab

4.- Feta and Mozzarella Cheeses

5.- Braised Beef with Hot Peppers

6.- Fried Falafel

7.- Leg of Lamb

8.- Turkey Breast

GOURMET SANDWICHES \$7.99

Served with Choice of Rosemary Potatoes or Grilled Vegetables.

- 1.- **Chicken Panini Pomodori:** Grilled Chicken Breast, Tomatoes, Cheese, and Pesto on Grilled Hazelnut Bread.
- 2.- **Pesto Chicken:** Marinated Chicken Breast with Basil and Mozzarella Cheese on French Bread.
- 3.- **Turkey Croquettes:** Turkey Breast, Tomatoes, Avocados, and melted Swiss Cheese.
- 4.- **Abuelos Muffaletta:** Beef, Salami and Pepperoni with Eggplant, Olives, Tomatoes and Provolone Cheese.

LITE ENTREES

- 1.- **Greek Spanakopita Combo: \$9.50** Phyllo Pastry stuffed with Spinach, Feta Cheese, Potatoes, and Grilled Chicken.
- 2.- **Gambarritti Catalana: \$8.99** Olive Oil, fresh Herbs, Spinach Leaves, Artichoke Hearts and Cream, served with Parmesan Cheese.
- 3.- **Filet of Tilapia and Salmon Crostini: \$9.75** Crusted Filet of Tilapia served over Risotto with Spinach and Lime Sauce.
- 4.- **Gambarritti and Scallops Andalus: \$9.50** Scallops and Shrimp with Tomatoes, Herbs, Garlic, Grilled Tomatoes and Squash.
- 5.- **Seafood Catalana: \$9.75** Melody of Seafood with Spinach, Artichoke Hearts and Cream, baked with Parmesan Cheese.

MAKE IT A COMBO \$8.50

- 1.- Mini Pita Panini Sandwich, stuffed with Chicken, Beef and Cheese with Tabouleh Salad or Mixed Greens.
- 2.- Personal Cheese Pizza, with French Country Salad.
- 3.- Grilled Chicken Breast and Mixed Greens Combo.
- 4.- Assortment of Mediterranean Fruits with Half Sandwich of your Choice.

MADE-FROM-SCRATCH SOUPS

- 1.- **Shrimp Gazpacho \$4.50**
Olive Oil, Tomatoes, Cucumbers & garlic Croutons. Served Cold.
- 2.- **French Onion Soup \$4.50**
Swiss Cheese, Classic Recipe.
- 3.- **Chicken Vermicelli \$3.50**
Shredded Chicken, Light Broth with Peas and Carrots.
- 4.- **Lentil Soup \$3.50**
Seasoned with Lime and Cumin.

SALADS

- 1.- **Spinach Mushroom - Bisto Style \$4.75**
With Strawberry-Roasted Sweet Pepper Balsamic Vinaigrette.
- 2.- **Los Rios Tuna Nicoise \$4.75**
Mixed Greens, Albacore Tuna, Olives, Fresh Tarragon, Tomatoes & Artichoke Hearts.
- 3.- **French Country \$4.75**
Mixed Greens, Feta Cheese, Tomatoes, Cucumbers, Olive Oil & Herb Vinaigrette.
- 4.- **Fatouch Salad \$5.50**
Cucumber, Tomatoes, Mint, Lemon, Olive Oil & Clamata Olives.



DELICIOUS DESSERTS \$3.99 EACH

1. - Baklava
2. - Crème Caramel
3. - Crème Brulée
4. - Almond Tiramisu
5. - Mascarpone Frangelico
6. - Godiva Double Chocolate Cheesecake
7. - Cheesecake with Berries
8. - Aleppo Kenafeh with Pistachio and Honey

SPECIALTY GOURMET COFFEE

1. - Double Espresso \$2.50
2. - Hot Tea Pot for Two with Fresh Mint \$3.50
3. - Gourmet Coffee \$2.50
4. - Cafe Mocha, Hot or Iced with Dark Chocolate Steamed Milk
5. - Cafe Latte, Italian Espresso and Steamed Milk

BEVERAGES

Free Refills

1. - Homemade Lemonade \$2.50
2. - Mediterranean Cooler- Fresh Fruits soaked in Citrus \$3.50
3. - Lime Mojito with Fresh Mint \$2.99
4. - Frozen Mango Juice \$3.50
5. - Homemade Tamarindo Juice \$2.99
6. - Soft Drinks \$1.75
7. - Iced Tea \$1.75