



Café Sevilla ***Gypsy Fusion Dinner Show***

1st Course

Ensalada Sevillana

Mixed greens with orange balsamic vinaigrette, kalamata olives, manchego cheese and mandarin orange wedges

2nd Course Choices

Paella Valenciana

Classic dish with mussels, clams, calamari, shrimp, scallops, chorizo sausage and roasted chicken cooked in aromatic saffron rice

Duet of Catalan Chicken & Salmon a la Parrilla

Chicken breast braised in jerez reduction with figs and raisins
& Flame broiled salmon with fresh tomato, basil &
kalamata olive salsa

*** Vegetarian Paella is available upon request*

3rd Course

Crema Catalana

Chocolate espresso crème brulee

Served with Alioli, Andalusian tomato sauce and fresh bread

**You may add a Tapas Appetizer Platter Course for additional \$5.00 per person*

\$45.00 per person

6:30 Seating 7:00 Show

Plus 7.75% tax and 18% service