



Sevilla

## Granada Dinner Menu

### Tapas Course

#### **Custom Deluxe Tapas Platter**

Paprika dusted fried calamari, Chicken croquettes with spicy tomato sauce,  
Pan-seared shrimp & Grilled spicy sausage flambee in brandy

### Second Course- Soup or Salad

#### **Lobster Bisque**

With puff pastry crouton

#### **Ensalada Barcelona**

Mixed baby greens with a citrus vinaigrette & garnished with Kalamata olives,  
manchego cheese, carrot and mandarin oranges

### Third Course

Host must choose two entrees from the following selection:

#### **The Ultimate Paella**

Famous Spanish dish of mussels, clams, calamari, shrimp, scallops,  
roasted chicken and chorizo cooked in saffron rice.  
Garnished with a broiled Cold Water Lobster tail

#### **Cervantes Lamb & Salmon Duet \***

Grilled petit rack of lamb  
with Madeira wine sauce  
& Salmon Filet with creamy  
Saffron sauce

#### **Filet Medallion & Shrimp Duet\***

Grilled marinated filet medallions with Port reduction  
& Sautéed Shrimp with hazelnut brandy  
Saffron cream sauce

#### **Flat Iron Steak**

Grilled marinated Flat Iron Steak  
seasoned with Moorish Spices & topped with  
Shallot butter

\* Please limit selection to one duet per menu

### Dessert

#### **Copito de Chocolate**

Rich, moist Chocolate Mousse cake on a bed of Vanilla Cream

**\$55.00 per person**

Plus 7.75% tax and 18% service charge