



APPETIZERS 12

Almejas Riazor	\$8.75
1/2 dozen clams in a light tomato sauce	
Almejas Cocidas	\$8.75
1/2 dozen steamed clams in garlic & olive oil	
Almejas Crudas	\$8.50
1/2 dozen raw clams on the half shell	
Chorizo	\$8.75
spanish sausage sauteed in red wine & garlic	
Coctel De Camarones	\$8.75
steamed shrimp served with cocktail sauce	
Mejillones	\$9.75
mussels in a tangy light red sauce	
Pulpo A La Gallega	\$10.75
warm octopus seasoned with spanish paprika & olive oil	
Pulpo	\$10.75
cold octopus salad marinated with olive oil, paprika, onions, & red pepper	
Boquerones En Vinagre	\$8.75
fresh anchovies and onions seasoned with a vinagrette dressing	
Tortilla Espanola	\$7.00
thick potato, egg, & onion omelette	
Entremes Caliente	\$10.75
hot appetizer breaded seafood combo with mussels, clams, & shrimp	
Camarones Al Ajillo	\$8.75
shrimp sauteed in garlic & olive oil	

SOUPS 3

Sopa De Pollo	AVAILABLE OPTIONS
(chicken soup) chicken, vegetables, and rice in a tomato based broth	Small: \$4.75
	Large: \$5.75

Sopa De Pescado	AVAILABLE OPTIONS
(fish soup) fish, vegetables, and rice in a tomato based broth	Small: \$4.75
	Large: \$5.75
Caldo Gallego	AVAILABLE OPTIONS
(galician soup) collard greens, potatoes, white beans, sausage, and pork in a light broth	Small: \$4.75
	Large: \$5.75

SALADS 3

Ensalada Mixta	\$4.50
mixed green	
Lechuga Y Tomate	\$4.00
lettuce & tomato	
Tomate Y Cebolla En Rebanadas	\$4.75
sliced tomatoes & onions	

SEAFOOD 17

Calamares A La Romana	\$18.75
fried squid served with tomato mayonnaise sauce	
Calamares A La Cazuela	\$18.50
squid sauteed in a tangy tomato, garlic, olive oil, and wine sauce	
Pargo A La Parilla	\$18.75
whole red snapper broiled with lemon wedges in a garlic & wine sauce	
Mar Y Tierra	\$37.00
steamed lobster tail and filet migno	
Bacalao	\$18.00
cod stewed with potatoes, paprika, garlic & olive oil	
Camarones Riazor	\$17.75
shrimp sauteed in a tangy tomato, garlic, and wine sauce	
Camarones En Salsa Verde	\$17.75
shrimp poached in a thick parsley sauce	
Lubina A La Parilla	\$18.50
whole striped bass broiled with lemon wedges in a garlic & wine sauce	
Langosta	\$30.75
whole lobster steamed, then broiled with wine and garlic. served with melted butter and garnished with mussels, clams, & shrimp	
Paella Negra	\$24.75
rice with squid ink with mussels, clams, shrimp, lobster, and squid	

Paella Marinera	\$23.75
yellow saffron rice with mussels, clams, shrimp, squid, and lobster piece	
Paella De La Casa	\$22.75
yellow saffron rice with chicken, sausage, mussels, clams, shrimp, and lobster piece	
Filete De Pescado A La Gallega (tilapia)	\$18.75
tilapia filet lightly battered and sauteed with lemon and white wine sauce	
Pescado A La Romana (merluza)	\$18.75
hake steak battered and fried	
Pescado En Salsa Verde (merluza O Salmon)	\$18.00
hake or salmon steaks poached in a thick parsley sauce	
Mariscada En Salsa Verde	\$19.75
seafood platter of mussels, clams, shrimp, and lobster piece in a thick parsley sauce	
Mariscada Riazor	\$19.75
seafood platter of mussels, clams, shrimp, and lobster piece in tangy tomato sauce	

MEATS AND POULTRY 18

Bistec	\$20.00
shell steak broiled with garlic and olive oil	
Filet Mignon	\$26.00
filet mignon broiled with red wine, olive oil, and garlic	
Mar Y Tierra	\$37.00
filet mignon and steamed lobster tail	
Chuletas	\$17.75
pork chops sauteed with tomatoes and onions in a white wine sauce	
Pollo Riazor	\$18.50
half chicken broiled in a tangy mustard and white wine brown sauce	
Arroz Con Pollo	\$18.50
yellow saffron rice with chicken, spanish sausage, and olives	
Pollo Asado	\$18.00
half chicken broiled with mild spices	
Pollo Al Ajillo	\$18.25
half chicken sauteed in a garlic and wine sauce	
Parmigana De Ternera	\$18.00
breaded veal cutlet topped with tomato sauce and melted mozzarella	
Milanese De Caballo	\$18.00
breaded veal cutlet topped with two fried eggs	

Costilleta De Ternera Riazor	\$24.75
broiled veal chop with garlic, olive oil, and wine, garnished with carrots, peas, onions, potatoes, and spanish peppers	
Costilleta De Ternera A La Plancha	\$24.75
broiled veal chop with garlic, olive oil, and wine	
Ternera A La Limon	\$17.50
veal cutlets in a brown wine and lemon sauce	
Ternera Envuelta	\$18.75
veal cutlets dipped in egg parsley batter with a lemon and wine sauce	
Ternera A La Gallega	\$17.75
veal cutlets dipped in an egg parsley batter, and sauteed with a lemon and wine sauce	
Ternera Riazor	\$18.75
veal cutlets sauteed in a brown wine sauce with mushrooms and spanish peppers	
Ternera A La Plancha	\$17.00
veal cutlets sauteed in olive oil	
Pernil Asado Con Ensalada De Patata	\$17.00
slices of marinated roast pork	

VEGETARIAN 4

Carne Guisada (thursday)	\$13.50
traditional stewed beef with potatoes, peas, and carrots; garnished with spanish peppers and served with rice	
Callos (saturday)	\$12.75
tripe stewed in a light brown sauce with chickpeas and spanish sausage	
Cocido (sunday)	\$12.00
hearty stew of steamed beef, pork, chickpeas, spanish sausage, and cabbage	
Arroz Vegetariano	\$13.75
vegetarian paella with assorted vegetables	

SANDWICHES 3

Bistec	\$12.75
steak sandwich	
Ternera	\$12.75
veal sandwich	
Chorizo	\$12.00
spanish sausage sandwich	

SIDE ORDERS 5

Arroz Blanco	\$3.00
white rice	
Arroz Amarillo	\$3.25
yellow rice	
Patatas Fritas	\$4.00
french fries	
Patatas Hervidas	\$3.50
boiled potatoes	
Vegetal Del Dia	\$4.00
steamed vegetables	

DESSERTS 7

Flan	\$3.50
caramel custard	
Pastel De Mousse De Chocolate	\$4.75
chocolate mousse cake	
Torta De Queso	\$4.50
cheesecake	
Tarta De Almendra	\$4.50
spanish dense almond cake	
Nieve De Limon O Naranja	\$4.00
lemon or orange sorbet	
Helado	\$4.50
ice cream	
Helado Con Licor 43	\$6.50
ice cream with licor 43	