

ENTREMESES – APPETIZERS

Jamon Serrano y Queso Manchego

(Cured Spanish Ham & Manchego Cheese)

\$17.95

Chorizos

(Broiled Spanish Sausages)

\$12.95

Gambas Al Ajillo

(Shrimps In Garlic Sauce)

\$14.95

Calamares Fritos

(Fried Baby fresh Calamari)

\$17.95

Aguacate Relleno con Marisco

(Avocado Stuffed with Seafood)

\$18.95

Cocktail de Camarones

(Shrimp Cocktail)

\$12.95

Croquetas

(Shrimp Bechamel)

\$12.95

Pulpo A La Parrilla

(Broiled Octopus w/ Spanish Extra Virgin Olive Oil,

Paprika, Garlic & Potato)

\$25.95

SOPAS – SOUPS

Sopa de Frijoles Negros

(Black Bean Soup)

\$8.95

Gazpacho Andaluz

\$8.95

Bisque de Langosta

(Lobster Bisque- Carlos I)

\$10.95

ENSALADAS – SALADS

Ensalada Mixta

(Mixed Green Salad)

\$10.95

Caesar Salad for One

\$11.50

Tomato & Mozzarella

\$14.95

Live Music- Harpist Victor Gonzalez

ENTREES

Lenguado al Jefe

(Filet of Sole Stuffed with crabmeat & lobster sauce)

\$38.95

Salmon y Camarones en Salsa Verde

(Salmon & Shrimp in a Parsley Green Sauce)

\$35.95

Paella Valenciana or Marinera con Langosta

(Seafood, Chicken, Rice, Sausage, and Lobster)

\$39.95

Zarzuela de Mariscos "Marbella"

(Lobster & Seafood Casserole in a Lobster Sauce or Salsa Verde)

\$39.95

Lubina a la Vasca

(Seabass served w/ Shrimp & Clams in a Parsley Green Sauce)

\$38.95

Pollo a la Madrid

(Breast of Chicken in a Lemon Wine Sauce)

\$29.95

"Entrecote" a la Parilla

(Broiled Sirloin Steak)

\$48.95

Chuletas De Cordero

(Broiled Baby Lamb Chops)

\$48.95

Gambas al Ajillo

(Shrimp in a garlic Sauce)

\$34.95

Chicken Parmigiana

\$29.95

Ravioli

(Cheese Or Meat)

\$22.95

718-423-0100



**Live Music Thursday Thru
Sunday's**

Monthly Flamenco Dinner Show

**Pre-Fixe Menu Tuesday Thru
Friday**

Open Tues-Sunday 11:30 am

www.marbella-restaurant.com

718-423-0100

**Mother's Day A
La Carte Menu**

