

Marbella Restaurant & Catering

718-423-0100

Valentine's Day February 14th

ENTREMESES – APPETIZERS

Jamon Serrano y Queso Manchego
(Cured Spanish Ham & Manchego Cheese)
\$17.95

Chorizos
(Broiled Spanish Sausages)
\$12.95

Croquetas
(Croquettes with Shrimp)
\$11.95

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

Gambas al Ajillo
(Shrimp in Garlic Sauce)
\$14.95

SOPAS – SOUPS
Sopa de Frijoles Negros
(Black Bean Soup)
\$9.95

Bisque de Langosta
(Lobster Bisque)
\$10.95

ENSALADAS – SALADS

Ensalada Mixta
(Mixed Green Salad)
\$10.95

Cesar Salad
\$10.95

ENTREES

Lenguado al Jefe
(Filet of Sole Stuffed with crabmeat, Shrimp & lobster sauce)
\$38.95

Salmon y Camarones en Salsa Verde
(Salmon & Shrimp in a Parsley Green Sauce)
\$35.95

Gambas en Salsa Verde
(Shrimp in a Parsley Green Sauce)
\$34.95

Gambas al Ajillo
(Shrimp in Garlic Sauce)
\$34.95

Paella Valenciana or Marinera con Langosta
(Seafood, Chicken, Saffron Rice, Sausage, & Lobster
Or Seafood, Saffron Rice & Lobster)
\$39.95

Zarzuela de Mariscos "Marbella"
(Lobster & Seafood Casserole in a Lobster Sauce
or Parsley Sauce)
\$39.95

Lubina a la Vasca
(Seabass served w/ Shrimp & Clams in a Parsley Sauce)
\$38.95

Pollo a la Madrid
(Breast of Chicken in a White Wine & Lemon Sauce)
\$29.95

"Entrecote" a la Parilla
(Broiled Sirloin Steak)
\$48.95

Ossobuco de Cordero a la Rioja
(Roasted Baby Lamb Shank in a Rioja Wine Sauce)
\$42.95

Chuletas de Cordero
(Broiled Baby Lamb Chops)
\$48.95

Mar y Tierra
(Surf & Turf)
\$49.95

