

MALLORCA

Celebrating 25 Years

APPETIZERS

GF LINGUIÇA

Portuguese sausage flamed with brandy tableside
12.95

GF CHORIZO A LA PLANCHA

Grilled Spanish sausage 10.95

GF VG PIQUILLOS RELLENOS

Piquillo peppers stuffed with raisins, pinenuts and
spinach 11.95

GF VG PIMIENTOS ASADOS

Roasted sweet Cubanella peppers 7.95

GF V CHAMPINONES PORTOBELLOS

Portabello mushrooms with buffalo mozzarella,
and balsamic viniagrette 10.95

GF CAMARONES AL AJILLO

Garlic Shrimp 12.95

CALAMAR FRITO

Lightly breaded squid 10.95

GF MEJILLONES EN SALSA PICANTE

Mussels in hot sauce 8.95

CHAMPINONES RELLENOS

Seafood stuffed mushrooms 10.95

GF PULPO

Steamed octopus with spicy paprika and extra virgin
olive oil 18.95

OSTRAS RELLENAS

Oysters filled with sausage stuffed, topped with
cheese 12.95

GF CHIPIRONES

Baby calamari stuffed with prosciutto 10.95

SOUPS

SOPA DE AJO

Garlic Soup 4.95

SOPA DEL DIA

Soup of the day 5.95

ENTREES

GF SOLOMILLO CON MANCHEGO Y

CHAMPINONES

Filet mignon w/ Manchego cheese and mushroom
sauce 41.95

GF FILETILLO A LA PIMIENTA BLANCA

8 oz petite filet in white pepper sauce 28.95

BIFE A LA PORTUGUESA

Sirloin Portuguese Style 29.95

GF **GF** CHULETAS EN SALSA DE AJO

Pork chops in garlic sauce 16.95

POLLO MALLORCA

Chicken breast stuffed with spinach, raisins, and
pine nuts 19.95

POLLO AL AJILLO

Breast of chicken in garlic sauce 14.95

GF DELMONICO STEAK

with mushroom sauce and Gorgonzola
cheese 38.95

POLLO SICILIANA

Chicken breast with cream mozzarella sauce and
chorizo 19.95

ESPECIALIDAD DE LA CASA

GF WAGU PORTERHOUSE

22 oz. Grilled to your specifications* 74.95

GF CHANFANA

Goat in red wine sauce 28.95

GF CHICKEN PIRI PIRI

1/2 chicken, roasted with spicy piri piri sauce
15.95

GF PAELLA

Paella Valenciana (rice with seafood, chicken and
Spanish sausage) 26.95

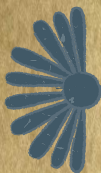
All entrees served with rice, fresh steamed vegetables, and Spanish-style fried potatoes (GF)

*The Chef does not recommend nor is he responsible for steaks cooked past medium.

\$6 extra plate charge

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MARISCOS

CAMARONES COSTA DEL SOL

Large shrimp in white wine sauce 24.95

GF CAMARONES ECHILADOS

Shrimp in lightly spiced tomato sauce 23.95

COLAS DE LANGOSTA EN SALSA BLANCA

Twin lobster tails in white sauce 37.95

LANGOSTA RELLENA

Whole lobster stuffed with seafood, then broiled 36.95

GF MAR Y TIERRA

Petite lobster tail and 8 oz filet mignon 38.95

MARISCADA

Seafood in in your choice of garlic sauce, green sauce or lightly spiced sauce with brandy and wine 27.95

VIERAS EN SALSA DE VINO BLANCO

Scallops in white wine sauce 34.95

GF CANGREJO REAL

King Crab Legs (1 1/4 lbs) 59.95

PESCADOS

GF SALMON A LA PLANCHA

Grilled or Blackened 22.95

GF MONKFISH ENCHILADO

in a spicy tomato sauce 29.95

TRUCHA RELLENA

Trout stuffed with crabmeat and shrimp 27.95

CHILEAN SEA BASS

With lemon butter and caper sauce 42.95

VEGETARIANS

GF **VG** PIQUILLOS RELLENOS

Piquillo peppers stuffed with spinach, raisins, and pine nuts 24.95

V RAVIOLI DE ESPINACA

Pasta stuffed with spinach and roasted garlic, choice of sauces 17.95

PASTAS

RAVIOLI DE LANGOSTA

Pasta stuffed with lobster, choice of sauces 22.95

PENNE PASTA CON MARISCOS

Seafood in a tomato-basil cream sauce 26.95

BEVERAGES

COFFEE, TEA, SOFT DRINKS 2.95

DOMESTIC BEERS

Miller Lite, Coors Lite, Budweiser, Yeungling, Blue Moon 4.00

IMPORTED BEERS

Estrella, Guinness, Heineken, Becdks (NA), Stella Artois, Corona, Negro Modela 5.00

SEASONAL SPECIALTY BEERS

Dogfish Head 60 Minute IPA, Southern Tier, Daura (GF) 6.00

WHITES BY THE GLASS

Chardonnay, Rueda, Vinho Verde, Pinot Grigio, Moscoto, Sauvignon Blanc, Riesling

REDS BY THE GLASS

Merlot, Cabernet Sauvignon, Malbec, Pinot Noir, Shiraz, Portugese Blend, Spanish Red

SANGRIA

Red or White, by the Glass or by the Pitcher

SPECIALTY COFFEES

Irish, Spanish, or Mallorca Coffee

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