

APERITIVOS

Scallops Bourguignon <i>Baked scallops with sweet garlic butter.</i>	\$10
Coconut Shrimp <i>Deep fried and rolled over shredded coconut served with oyster sauce.</i>	\$20
Carpaccio de Pescado <i>Thinly sliced tuna or smoked salmon in zesty lemon served with balsamic vinaigrette, capers, and olive oil.</i>	\$18
Octopus Trifolati <i>Served on a hot grill pan.</i>	\$19

SOPAS

Tortilla soup <i>Authentic "guajillo" chicken broth with epazote herbs.</i>	\$8
Onion Soup <i>French recipe.</i>	\$9
Gazpacho de Aguacate <i>Avocado Gazpacho soup.</i>	\$10

ENSALADAS

Caprese Salad <i>Don Corleone style with tomatoes, basil, mozzarella and balsamic vinaigrette.</i>	\$10
Caesar Salad <i>Original Salad made at your table. Served for two persons</i>	\$24
Pablo's Salad <i>Organic mixed greens strawberry vinaigrette, nuts and feta cheese.</i>	\$9
Carpaccio de Betabel <i>Beet. arugula, spinach, feta cheese, nuts, balsamic vinaigrette reduction dressing.</i>	\$10

ESPECIALIDADES

Veal Scaloppine <i>Your choice: Marsala or Piccata or Parmesana Served with pasta of the day.</i>	\$26
Sea Bass <i>Your Choice: Provencale or garlic meunier or Florentine style (spinach souce)</i>	\$28
Gambas al Tequila <i>Sauteed and flambéed jumbo shrimp whit tequila and Kahlua sauce or grilled scampy.</i>	\$30
Langosta (Lobster Tail) <i>Your Choice: Steamed in white wine (vino blanco) or Grilled with lemon butter</i>	\$6 x oz.
Suprema de Pollo (Chicken Breast) <i>Your Choice: Marinated in fine herbs garlic & citrus or Parmesana.</i>	\$19
Filet Mignon al Chipotle <i>Filet mignon served with mashed potatoes, vegetables, and stunning chipotle sauce.</i>	\$34
Cordero al grill <i>Grilled rack of lamb chops served with garlic, mashed potatoes, fresh herbs, vegetables and stunning mint sauce.</i>	\$38
Entrecote Perfecto <i>New York steak Prime Quality.</i>	\$4 x oz.
Ravioli Florentini <i>Stuffed with spinach and prosciutto ham.</i>	\$22
Chateaubriand <i>French style filet of beef with green pepper corn or bearnise sauce serving for two.</i>	\$58
Chile relleno de camarón y queso chihuahua <i>Topped with hollandaise sauce gratin.</i>	\$28
Tuna Medallions <i>Seared with ginger orange and soy sauce (in season).</i>	\$26

SE COCINA COMO SE ES.

Pablo Vélez



Restaurante El Matador
Cocina con arte

Tax and gratuities are not included