

dinner

dinner is served all day

appetizers

almejas riazor

1/2 dozen clams in a light tomato sauce **8.75**

almejas cocidas

1/2 dozen steamed clams in garlic & olive oil **8.75**

almejas crudas

1/2 dozen raw clams on the half shell **8.50**

chorizo

spanish sausage sauteed in red wine and garlic **8.75**

coctel de camarones

steamed shrimp served with cocktail sauce **8.75**

mejillones

mussels in a tangy light red sauce **9.75**

pulpo a la gallega

warm octopus seasoned with paprika and olive oil **10.75**

pulpo

cold octopus salad marinated with olive oil, paprika, onions, and red pepper **10.75**

boquerones en vinagre

fresh anchovies and onions seasoned with a vinagrette dressing **8.75**

tortilla española

thick potato, egg, and onion omelette **7.00**

entremes caliente

hot appetizer breaded seafood combo with mussels, clams, and shrimp **10.75**

camarones al ajillo

shrimp sauteed in garlic and olive oil **8.75**

soups small / large

sopa de pollo chicken soup chicken, vegetables, and rice in a tomato based broth **4.75 / 5.75**

sopa de pescado fish soup fish, vegetables, and rice in a tomato based broth **4.75 / 5.75**

caldo gallego galician soup collard greens, potatoes, white beans, sausage, and pork in light broth **4.75 / 5.75**

salads served with oil & vinegar dressing

ensalada mixta mixed green salad **4.50**

lechuga y tomate lettuce and tomato **4.00**

tomate y cebolla en rebanadas sliced tomatoes and onions **4.75**

sandwiches meats are sauteed with garlic and wine, and served on french bread with lettuce and tomato

bistec steak sandwich **12.75**

ternera veal sandwich **12.75**

chorizo spanish sausage sandwich **12.00**

side orders

arroz blanco

white rice **3.00**

arroz amarillo

yellow saffron rice **3.25**

patatas fritas

french fries **4.00**

patata hervidas

boiled potatoes **3.50**

vegetal del dia

steamed vegetable of the day **4.00**

all entrees are served with house salad and one side dish except for those noted below

seafood

calamares a la romana

fried squid served with tomato mayonnaise sauce **18.75**

calamares a la cazuela

squid sauteed in a tangy tomato, garlic, olive oil, and wine sauce **18.50**

pargo a la parilla

whole red snapper broiled with lemon wedges in a garlic & wine sauce **18.75**

mar y tierra

steamed lobster tail and filet mignon **37.00**

bacalao

cod stewed with potatoes, paprika, garlic & olive oil **18.00**

camarones riazor

shrimp sauteed in a tangy tomato, garlic, & wine sauce **17.75**

camarones en salsa verde

shrimp poached in a thick parsley sauce **17.75**

lubina a la parilla

whole striped bass broiled with lemon wedges in a garlic & wine sauce **18.50**

langosta

whole lobster steamed, then broiled with wine and garlic. served with melted butter and garnished with mussels, clams, & shrimp **30.75**

mariscada riazor

seafood platter of mussels, clams, shrimp, and lobster piece in tangy tomato sauce **19.75**

mariscada en salsa verde

seafood platter of mussels, clams, shrimp, and lobster piece in a thick parsley sauce **19.75**

pescado en salsa verde (merluza o salmon)

hake or salmon steaks poached in a thick parsley sauce **18.00**

pescado a la romana (merluza)

hake steak battered and fried **18.75**

filete de pescado a la gallega (tilapia)

tilapia filet lightly battered and sauteed with lemon and white wine sauce **18.75**

paella de la casa

yellow saffron rice with chicken, sausage, mussels, clams, shrimp, and lobster piece **22.75**

paella marinera

yellow saffron rice with mussels, clams, shrimp, squid, and lobster piece **23.75**

paella negra

rice with squid ink with mussels, clams, shrimp, lobster, & squid **24.75**

meats and poultry

bistec

shell steak broiled with garlic and olive oil **20.00**

filet mignon

filet mignon broiled with red wine, olive oil, and garlic **26.00**

mar y tierra

filet mignon and steamed lobster tail **37.00**

chuletas

pork chops sauteed with tomatoes and onions in a white wine sauce **17.75**

arroz con pollo

yellow saffron rice with chicken, spanish sausage, & olives **18.50**

pollo riazor

half chicken broiled in a tangy mustard and white wine brown sauce **18.50**

pollo asado

half chicken broiled with mild spices **18.00**

pollo al ajillo

half chicken sauteed in a garlic and wine sauce **18.25**

parmigana

breaded veal cutlet topped with tomato sauce and melted mozzarella **18.00**

milanesa a la caballo

breaded veal cutlet topped with two fried eggs **18.00**

costilleta de ternera riazor

broiled veal chop with garlic, olive oil, and wine, garnished with carrots, peas, onions, potatoes, and spanish peppers **24.75**

costilleta de ternera a la plancha

broiled veal chop with garlic, olive oil, and wine **24.75**

ternera a la limon

veal cutlets in a brown wine and lemon sauce **17.50**

ternera envuelta

rolled veal cutlets stuffed with ham and cheese in a brown sauce with wine and mushrooms **18.75**

ternera a la gallega

veal cutlets dipped in an egg parsley batter, and sauteed with a lemon and wine sauce **17.75**

ternera riazor

veal cutlets sauteed in a brown wine sauce with mushrooms and spanish red peppers **18.75**

ternera a la plancha

veal cutlets sauteed with olive oil **17.00**

pernil asado

slices of marinated roast pork **17.00**

all entrees except mariscada, paella, arroz con pollo, bacalao, vegetarian rice, and costilleta de ternera riazor are served with your choice of boiled potatoes, french fries, white rice, yellow rice, or steamed vegetables

daily specials and vegetarian

carne guisada (jueves) **beef stew** (thursday)

traditional stewed beef with potatoes, peas, and carrots; garnished with spanish peppers and served with rice **13.50**

callos (sabado) **spanish tripe stew** (saturday)

tripe stewed in a light brown sauce with chickpeas and spanish sausage **12.75**

cocido (domingo) **spanish boiled stew** (sunday)

hearty stew of steamed beef, pork, chickpeas, spanish sausage, and cabbage **12.00**

arroz vegetariano **vegetarian paella** with assorted vegetables **13.75**

desserts

flan

caramel custard **3.50**

pastel de mousse de chocolate

chocolate mousse cake **4.75**

torta de queso

cheesecake **4.50**

tarta de almendra

spanish dense almond cake **4.50**

nieve de limon o naranja

lemon or orange sorbet **4.00**

helado

ice cream **4.50**

helado con licor 43

ice cream with licor 43 **6.50**

beverages

perrier / saratoga

sparkling / still **3.25 / 6.00**

jugos

juices- orange, grapefruit tomato, pineapple, cranberry, apple **3.00**

coke, sprite, ginger ale, tonic, club soda

coke, sprite, ginger ale, tonic, club soda **2.50**

diet coke, diet 7up

diet coke, diet 7up **2.75**

te

tea **2.00**

te de hierbas

herbal tea **2.25**

cafe / espresso

coffee / espresso **2.50**

cafe descafeinado / espresso descafeinado

decaffeinated coffee / decaffeinated espresso **2.75**

capuccino

capuccino **3.50**

capuccino descafeinado

decaffeinated capuccino **4.00**

cafe con leche

espresso with steamed milk **3.25**

cafe riazor

cappuccino with licor 43 **7.50**

carajillo

black coffee with brandy **8.00**

cafe irlandes

irish coffee **7.50**

not responsible for personal property
we accept cash or american express
20% service charge on parties of five or more