



DESPAÑA

RESTAURANT & MARKET

PRINCETON

NEW YORK

www.despanaprinceton.com

TAPAS - APPETIZERS

CROQUETAS DE JAMON SERRANO - Traditional Spanish Serrano ham croquettes with béchamel	\$12.00
DATILES CON BACON - Fried dates wrapped in bacon	\$10.00
ALBONDIGAS - Iberico pork meatballs with homemade skinny fries - ¡¡Como las de casa!!	\$15.00
PIMIENTOS DE PADRON - Fried shishito peppers with coarse sea salt	\$12.00
PATATAS CON ALI-OLI - Fried potatoes with ali-oli sauce	\$12.00
PATATAS BRAVAS - Fried potatoes with spicy mayonnaise salsa	\$12.00
TORTILLA DE PATATAS - Traditional Spanish potato, onion, egg omelet - Made to order	\$12.00
COLES DE BRUSELAS - Brussel sprouts with garlic & Serrano ham	\$12.00
BERENJENAS AL ESTILO DEL CHEF - Eggplant au gratin with Manchego cheese & tomato sauce	\$15.00
GAMBAS AL AJILLO - Sautéed garlic shrimp with Guindilla peppers & olive oil	\$15.00
CALAMARES FRITOS - Fresh fried squid served with aioli	\$15.00
CALAMARES A LA PARRILLA - Grilled squid with olive oil, parsley & garlic	\$15.00
SALTEADO DE VERDURAS - Sautéed vegetables	\$15.00
ESPARRAGOS TRIGUEROS - Baked Asparagus with Manchego cheese	\$15.00
CHORIZO A LA PARRILLA - Grilled traditional Spanish chorizo	\$12.00
PAN CON TOMATE - Rustic bread rubbed with tomato and olive oil *Add Serrano ham \$4.0	\$ 8.00
LANGOSTINOS A LA PLANCHA -6 Grilled Jumbo langoustines - ¡¡Como en la playa!!	\$29.00
PULPO A LA PARRILLA - Grilled Galician octopus with olive oil & mashed potatoes	\$22.00
PULPO A LA GALLEGA -Boiled Galician style octopus with olive oil, paprika, coarse salt & sliced potatoes	\$22.00

ENSALADAS - Salads

ADD SHRIMP OR CHICKEN TO ANY SALAD FOR \$4.00

PARADISO - Iceberg lettuce, Tomato, mango, avocado & shrimp, drizzled with mango sauce & salsa Rosa	\$18.00
COLORES - Yellow and purple beets, tomatoes, avocado, shrimp with sherry vinaigrette	\$17.00
AGUACATE - Iceberg lettuce, avocado, plum tomatoes, onion with sherry vinaigrette	\$12.00

SOPAS - Soups

SOPA DEL DIA - Soup of the day	\$ 8.00
MARISCOS - Seafood soup with shrimp, clams, mussels & calamari	\$12.00

NUESTROS PESCADOS - Fish

Served with one of the following: Mashed Potatoes, French Fries, Vegetables, Rice or Chef's Salad

LUBINA - Grilled Bronzino fillet	\$30.00
SALMON A LA PARRILLA - Grilled wild caught Atlantic salmon fillet	\$25.00
SEA BASS - Grilled sea bass fillet drizzled with parsley-garlic sauce	\$38.00
RODABALLO - Grilled Turbot fish imported from Spain	\$36.00
LENGUADO - Grilled whole Dover Sole fish topped with Meuniere sauce	\$36.00
* VIEIRAS AL ESTILO DEL CHEF - Jumbo sea scallops & black rice	\$28.00
* BACALAO AL HORNO - Baked hydrated salted cod loin, tomato sauce, bell peppers & sautéed potatoes	\$30.00
** Menu items does not include sides **	

NUESTRAS CARNES - Meats

Served with one of the following: Mashed Potatoes, French Fries, Vegetables, Rice or Chef's Salad

ENTRECOT DE TERNERA - Grilled black angus rib eye steak	\$34.00
FILET MIGNON - Grilled tenderloin steak! Cook to perfection!	\$36.00
PECHUGA DE POLLO - Sliced Grilled chicken with Portobello sauce	\$20.00
CHULETILLAS DE CORDERO - Grilled lamb chops (Imported from New Zealand)	\$28.00
RABO DE TORO AL VINO - Oxtail cooked in Rioja Red Wine! Como en Córdoba!	\$28.00

PAELLAS - Rice Dishes

\$38

PAELLA MIXTA - Chicken breast, shrimp, grouper, chorizo	
PAELLA NEGRA - Calamari, grouper, shrimp & mussels, baby scallops in black squid ink rice	
PAELLA DE VERDURAS - Asparagus, broccoli, carrots, bell peppers, yellow squash & zucchini *Add chicken for \$8.00*	
PAELLA MARINERA - Calamari, clams, mussels, baby scallops, shrimp & grouper	

EVERY PAELLA IS MADE FROM SCRATCH USING THE HIGHEST QUALITY INGREDIENTS.
EVERY PAELLA IS COOKED FOR THE PERFECT SOCCARAT.

JAMONES & QUESOS - Ham and Cheese

JAMON IBERICO DE BELLOTA – Cured ham from the legendary 100% acorn fed black-footed pigs of Spain	\$33.00
JAMON IBERICO – Cured ham from the famous black-footed Iberico pigs of Spain	\$26.00
JAMON SERRANO – Dry cured ham from white pigs of Spain	\$16.00
ALL THREE JAMONES – Sample of the three hams: Iberico De Bellota, Jamón Iberico & Jamón Serrano	\$28.00
TABLA DE QUESOS – Chef's selection of Spanish cheeses with dates & fruits jam	\$17.00
CHEESE AND MEAT PLATTER – Despana's brand Charcuterie meats, Serrano ham & a Chef's selection of 3 cheeses	\$25.00

SANGRIA

(Dry Mix \$14.00)

Large pitcher of house blended sodas, fruit juices & sliced fresh fruits

Purchase one of our DESPAÑA's Red or White Wine ½ bottles and mix into our pitcher or your own wine and stir.

Dry mix also available to Go - Bring the DESPAÑA party home!

Children's menu available upon request

* 18% Gratuity added to parties of 6 or more *

* Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



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