



DESPAÑA

RESTAURANT & MARKET

PRINCETON
NEW YORK



www.despanaprinceton.com

Tapas

- PULPO A LA PARRILLA**- \$20 Grilled Imported Spanish Octopus with EVO and Mashed Potatoes.
- PULPO A LA GALLEGA**- \$19 Galician Style Octopus with EVO, Paprika & Coarse Sea Salt.
- GAMBAS AL AJILLO**- \$15 Sautéed Garlic Shrimp, Garnished with Guindilla Peppers.
- CALAMARES FRITOS**- \$14 Fried Baby Squid Served with Piquillo Pepper Alioli.
- TARTAR DE SALMON**- \$18 Wild Caught Atlantic Salmon Tartar with Spanish Guacamole and Caper Berry Sauce.
- MEJILLONES DESPAÑA**- \$14 Fresh Mussels Cooked in White Wine with Garlic, Fennel, Tomato and Onion.
- PAN CON TOMATE**- \$7 Rustic Bread with Tomato-Garlic Spread *Add Serrano Ham for \$3.00
- CROQUETAS DE JAMON SERRANO**- \$12 Traditional Spanish Croquettes Made of Creamy Béchamel & Serrano Ham.
- CHORIZO AL VINO BLANCO** - \$11 Traditional Spanish Chorizo Sautéed in a White Wine Sauce.
- PINCHO MORUNO**- \$10 Marinated Pork or Chicken Skewer with Spanish Style Potatoes. .
- DATILES CON BACON**- \$9 Fried Bacon Wrapped Dates.
- ALBONDIGAS**- \$15 Iberico Pork Meatballs Topped with Hand Cut Skinny Fries. (Thanks mom, for the recipe!)
- TORTILLA DE PATATAS AL MOMENTO**- \$10 Traditional Spanish Potato, Onion, & Egg Omelet Made to Order.
- PIMIENTOS DE PADRON**- \$10 Blistered Shishito Peppers Coarse Sea Salt.
- PATATAS CON ALIOLI** - \$10 Fried Potatoes with Aioli. *Todo un Clasico!!*
- PATATAS BRAVAS**- \$10 Fried Potatoes with a Spicy Pimiento Aioli Sauce.
- COLES DE BRUSELAS**- \$12 Brussel Sprouts Topped with Toasted Garlic and Shavings of Our Famous Jamón Iberico.
- SALTEADO DE VERDURAS** - \$15 Sauteed Vegetables, Eggplant, Asparagus, Yellow Squash, Bell peppers and Onion with Organic Honey and Almond Shaves.
- PARRILLADA DE VERDURAS**- \$14 Grilled Vegetable Platter Of Zucchini, Yellow Squash, Eggplant, Asparagus, Carrots, Green Onions & Tomato.

Jamón & Queso (Ham and Cheese)

- JAMON IBERICO DE BELLOTA** -\$33 Cured Ham From The Legendary 100% Acorn Fed. Black Footed Pigs Of Spain.
- JAMON IBERICO** - \$26 Cured Ham From The Famous Black-Footed Iberico Pigs Of Spain.
- JAMON SERRANO** - \$15 Dry Cured Ham From White Pigs Of Spain.
- *ALL THREE JAMONES**- \$28 Sample All Three Hams: Iberico De Bellota, Jamon Iberico, And Jamon Serrano.
- TABLA DE QUESOS**- \$17 Chef's Selection of Spanish Cheeses Paired with Dry figs, Walnuts and Organic Honey.
- TABLA MIXTA DE IBERICOS Y QUESO**- \$27 Tabla de Ibericos accompanied with a Chef's Selection of Spanish Cheese.

Sopas (Soups)

- GAZPACHO**- \$10 Traditional Spanish Chilled Tomato Soup "Como en Casa"
- SOPA DE MARISCOS**- \$12 Seafood Soup with Shrimp, Clams, Mussels, Calamari And A Hint Of Lemon And Paprika
- SOPA DEL DIA**- \$9 SOUP OF THE DAY (Ask Your Server About the Chef's Soup Of The Day)

Ensaladas (Salads)

- CITRICOS**- \$12 Mango, Orange, Onions And Grapefruit Served With Shrimp And A Mustard Citrus Vinaigrette.
- TROPICAL**- \$12 Romaine Lettuce, Tomato, Avocado, Corn, Pineapple, Mango, and Chef's Salsa Rosa.
- AGUACATE**- \$12 Romaine Lettuce, Avocado, Plum Tomatoes, Spanish Onion, With A Sherry Vinaigrette.
- DESPAÑA** - \$12 Romaine Lettuce, Tomato, Asparagus, Manchego Cheese, Serrano Ham, and Olives with a Vinaigrette.
- PARADISO** - \$18 A Jaw Dropping Spread of Tomato, Mango, Avocado and Shrimp- Drizzled with Mango Sauce and our Chef's Salsa Rosa.

**ADD SHRIMP OR CHICKEN TO ANY SALAD FOR \$4.00

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE VISIT US ON FACEBOOK FOR UPCOMING SPECIALS & EVENTS

Nuestros Pescados (Fish)

Served with two of the following: Mashed Potatoes or Boiled Potatoes, French Fries, Vegetables or rice.

PEZ ESPADA- \$30 Sword Fish Drizzled with a Parsley-Garlic Sauce.

LUBINA- \$30 Oven Baked Bronzini with Sautéed Garlic (whole fish or fillet)

PARGO ROJO- \$30 Oven Baked Red Snapper (whole fish or fillet).

MERLUZA- \$28 Wild Spanish Hake with a Seafood Sauce, Clams, Mussels and Baby Scallops.

SALMON A LA PARRILLA- \$25 Grilled Wild Atlantic Salmon Fillet.

BACALAO- \$26 Oven Cooked Cod Fish from Spain.

PARRILLADA DE PESCADOS- \$30 Grilled Salmon, Cod, Bronzini, Calamari, and Shrimp.

Nuestras Carnes (Meat)

Served with two of the following: Mashed Potatoes or Boiled Potatoes, French Fries, Vegetables or rice.

CHULETON DE TERNERA- \$34, Bone-In Black Angus Rib Eye Steak.

FILET MIGNON- \$30 Tenderloin Steak Grilled to perfection.

CHULETILLAS DE CORDERO- \$25 Seared New Zealand Lamb Chops.

SOLOMILLO DE CERDO- \$20 Pork Fillet, Cooked in Cream of Mushroom or Blue Cheese (Valdeon, from Spain).

POLLO ASADO - \$17 Organic Oven Roasted Chicken, Pio Pio!

RABO DE TORO - \$25 Oxtail Cooked in Rioja Red Wine. Our Chef's Specialty, Olé!

HAMBURGUESA DESPAÑA— \$18 10oz Ground Beef Hamburger, Lettuce, Tomato, Caramelized Onions, Melted Manchego Cheese, and Served with a side of our Hand cut fries.

RISOTTO CON SETAS, LANGOSTA & GAMBAS \$30
Our Way Risotto, Wild Mushrooms, Shrimp and Lobster

Paellas (Rice Dishes)

\$36 Small (perfect for 2) / \$52 Large (perfect for 3)

PAELLA MIXTA

(Chorizo, Chicken Breast, Sea Bass and Shrimp)

PAELLA NEGRA

(Calamari, Sea Bass, Shrimp And Mussels In Black Squid Ink Rice)

PAELLA DESPAÑA

(Hot Chorizo, Iberico Pork Loin And Chicken)

PAELLA DE VERDURAS

(Organic Asparagus, Broccoli, Green Peas, Yellow Squash And Zucchini)

PAELLA MARINERA

\$38 Small (perfect for 2) \$54 Large (perfect for 3)
(Calamari, Clams, Mussels, Baby Scallops And Shrimp)

***EVERY PAELLA IS MADE FROM SCRATCH USING THE HIGHEST QUALITY INGREDIENTS. EVERY PAELLA IS COOKED FOR THE PERFECT SOCCARAT AND TAKES ABOUT 30 MINUTES TO COOK.**

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

VISIT US ON FACEBOOK FOR UPCOMING SPECIALS & EVENTS

Menu de Niños (Children's Menu)

(Children age 10 and under)

\$10.00

ARROZ CON POLLO

Chicken Breast Cooked with a Side of Spanish Rice

MILANESA DE POLLO

Breaded Chicken Milanese with French Fries

MACARRONES CON CHORIZO EN SALSA DE TOMATE

Penne Pasta with Spanish Sausage and Tomato Sauce

Mineral Water & Cold Beverages

ACQUA PANNA NATURAL SPRING WATER- \$6 1.0 Liter Still Mineral Water From Tuscany, Italy

LARGE BOTTLE SAN PELLEGRINO- \$6 Sparkling Water With A High Content Of Natural Minerals

SMALL BOTTLE SAN PELLEGRINO- \$3.50 Sparkling Water With A High Content Of Natural Minerals

IMPORTED "KAS" SODA- \$3.00 KAS Naranja (Orange), KAS Limon (Lemon), KAS Manzana (Apple) "Made with Fruit Juice"

DOMESTIC BEVERAGES- \$2.50 Coca-Cola, Diet Coke, Sprite

HONEST TEA- \$3 Half & Half, Peach White Tea, Honey Green Tea

ORGANIC UN-SWEETENED ICED TEA- \$3

TROPICANA ORANGE JUICE or NANTUCKET BLEND PEACH ORANGE JUICE- \$3

TROPICANA APPLE JUICE- \$2.50

SANGRIA

(Dry Mix \$14)

Large Pitcher of House Blended Sodas, Fruit Juices And Sliced Fresh Fruits

Purchase One of Our DESPANA RED or WHITE WINE ½ Bottles To Mix Into Our Pitcher Or Your Own Wine And Stir.

Dry Mix Also Available To Go- Bring the Despaña Party Home!



18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

VISIT US ON FACEBOOK FOR UPCOMING SPECIALS & EVENTS