



DESPAÑA

RESTAURANT & MARKET

PRINCETON

NEW YORK

www.despanaprinceton.com

Tapas

PULPO A LA PARRILLA - Grilled Imported Spanish Octopus with EVO and Mashed Potatoes.	\$20.00
PULPO A LA GALLEGA - Galician Style Octopus with EVO, Paprika & Coarse Sea Salt.	\$19.00
GAMBAS AL AJILLO - Sautéed Garlic Shrimp, Garnished with Guindilla Peppers.	\$15.00
CALAMARES FRITOS O A LA PARRILLA - Fried or Grilled Baby Squid Served with Piquillo Pepper Aioli.	\$14.00
TARTAR DE SALMON - Wild Caught Atlantic Salmon Tartar with Spanish Guacamole and Caper Berry Sauce.	\$18.00
TARTAR DE ATUN - Wild Caught Tuna Tartar with Sherry Vinegar, Onion, Pepper, Tomatoes and Avocados.	\$20.00
MEJILLONES DESPAÑA - Fresh Mussels Cooked in White Wine with Garlic, Fennel, Tomato and Onion.	\$14.00
PAN CON TOMATE - Rustic Bread with Tomato-Garlic Spread. *Add Serrano Ham \$3.00	\$7.00
CROQUETAS DE JAMON SERRANO - Traditional Spanish Croquettes Made of Creamy Béchamel & Serrano Ham.	\$12.00
CHORIZO A LA PARRILLA - Grilled Traditional Spanish Chorizo.	\$11.00
PINCHO MORUNO - Marinated Pork or Chicken Skewer with Spanish Style Potatoes.	\$10.00
DATILES CON BACON - Fried Bacon Wrapped Dates.	\$9.00
ALBONDIGAS - Iberico Pork Meatballs Topped with Hand Cut Skinny Fries. (Como las de Casa!!)	\$15.00
TORTILLA DE PATATAS AL MOMENTO - Traditional Spanish Potato, Onion, & Egg Omelet Made to Order.	\$10.00
PIMIENTOS DEL PADRON - Blistered Shishito Peppers Coarse Sea Salt.	\$10.00
PATATAS AL ALIOLI - Fried Potatoes with Aioli Sauce. (Como en Salamanca!!)	\$10.00
PATATAS BRAVAS - Fried Potatoes with a Spicy Pimiento Aioli Sauce.	\$10.00
COLES DE BRUSELAS - Brussel Sprouts Topped with Toasted Garlic and Shavings of Our Famous Jamón Iberico.	\$12.00
BERENJENAS AL ESTILO DEL CHEF - Grilled Eggplants with Manchego Cheese and Chef's Secret Tomato Sauce.	\$15.00
PARRILLADA DE VERDURAS - Grilled Vegetable Platter Of Zucchini, Yellow Squash, Eggplant, Asparagus, Carrots, Green Onions & Tomato.	\$14.00
SALTEADO DE VERDURAS - Sautéed Vegetables, Asparagus, Yellow Squash, Yellow Zucchini, Bell Peppers and Onion, with Organic Honey and Almond Shaves.	\$15.00

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, Chicken and Mushrooms)	
PAELLA DE VERDURAS - (Organic Asparagus, Broccoli, Carrot, Pepper, Yellow Squash and Zucchini)	
PAELLA MARINERA - (Calamari, Clams, Mussels, Baby Scallops, Shrimp and Sea Bass)	\$38.00 sm \$54.00 lg

* 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.

Sopas (Soups)

GAZPACHO - Traditional Spanish Chilled Tomato Soup.	\$10.00
SOPA DE MARISCOS - Seafood Soup with Shrimp, Clams, Mussels, Calamari and a Hint of Lemon and Paprika.	\$12.00
SOPA DEL DIA (POLLO, VERDURAS, PESCADO) - Traditional Spanish Soup of the Day.	\$9.00

Ensaladas (Salads)

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

PARADISO - Tomato, Mango, Avocado and Shrimp- Drizzled with Mango Sauce and Chef's Salsa Rosa.	\$18.00
COLORES - Beets, Tomatoes, Guacamole, Black Olives, Onions with Sherry Vinaigrette.	\$13.00
TROPICAL - Romaine Lettuce, Tomato, Avocado, Corn, Pineapple, Mango, and Chef's Salsa Rosa.	\$12.00
AGUACATE - Romaine Lettuce, Avocado, Plum Tomatoes, Onions, with Sherry Vinaigrette.	\$12.00
CITRICOS - Mango, Orange, Onions and Grapefruit with Shrimp, and Mustard Citrus Vinaigrette.	\$12.00
DESPAÑA - Romaine Lettuce, Tomato, Asparagus, Manchego Cheese, Serrano Ham and Olives with a Vinaigrette.	\$12.00

Nuestros Pescados (Fish)

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

PEZ ESPADA - Sword Fish Drizzled with a Parsley-Garlic Sauce.	\$30.00
LUBINA - Oven Baked Bronzini Fillet with Sautéed Garlic.	\$30.00
PARGO ROJO - Oven Baked Red Snapper Fillet.	\$30.00
MERO - Oven Baked Grouper Fish Fillet.	\$35.00
SALMON A LA PARRILLA - Grilled Wild Atlantic Salmon Fillet.	\$25.00
SEA BASS - Slow Cooked Sea Bass Fillet.	\$36.00

Nuestras Carnes (Meat)

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

CHULETON DE TERNERA - Bone-In Black Angus Rib Eye Steak.	\$34.00
FILET MIGNON - Tenderloin Steak Grilled to Perfection.	\$30.00
CHULETILLAS DE CORDERO - Seared New Zealand Lamb Chops.	\$25.00
POLLO ASADO - Organic Oven Roasted Chicken.	\$17.00
RABO DE TORO - Oxtail Cooked in Rioja Red Wine. Our Chef's Specialty.	\$25.00
CORDERO AL HORNO - Baked Rack of Lamb.	\$27.00
LOMO DE CERDO AL ROMERO - 11 oz of Baked Pork Loin with Rosemary.	\$18.00
SOLOMILLO DE CERDO - Pork Fillet, Cooked in Cream of Mushroom or Blue Cheese [Valdeon Cheese from Spain].	\$20.00

Los Favoritos del Chef (Chef's Selection)

RISOTTO VEGETARIANO \$25.00
Our Way Vegetarian Risotto.
extra Toasted Iberico Ham for \$5.00

HAMBURGUESA DESPAÑA \$18.00
10 oz. Ground Beef Hamburger, Lettuce, Tomato,
Caramelized Onions, Manchego Cheese, Served with a Side of our Hand Cut Fries.

Jamón & Queso (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.	\$15.00
* ALL THREE JAMONES - Sample All Three Hams: Iberico De Bellota, Jamon Iberico, and Jamon Serrano.	\$28.00
TABLA DE QUESOS - Chef's Selection of Spanish Cheeses Paired with Dry figs, Walnuts and Organic Honey.	\$17.00
CHARCUTERIE PLATTER - Charcuterie Assortments, and Iberico Meats Selection.	\$23.00
CHEESE AND MEAT PLATTER - Despana's Brand Charcuterie Meats, Serrano Ham, and a Chef's Selection of 3 Cheeses.	\$25.00

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 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.

