



Mallorca
P I T T S B U R G H

Appetizers

CHAMPINONES PORTABELLO GF | 13.95
Roasted Portobello with balsamic vinaigrette and fresh mozzarella cheese

CALAMARES FRITOS | 13.95
Tender fried calamari with tartar and spicy tomato sauce

CAMARONES AL AJILLO GF | 13.95
Sautéed shrimp with garlic, white wine, and lemon

PULPO A LA PLANCHA | 14.95
Grilled octopus served in a bilbaina sauce with garlic, olive oil, and red peppers

PULPO A LA VINAGRETA GF | 16.95
Steamed octopus in a vinaigrette

QUESOS Y FRUTAS ESPANOLAS | 15.95
Spanish cheese and fruit plate

PIQUILLOS RELLENOS GF | 12.95
Sweet Piquillo peppers stuffed with ratatouille served with marinara sauce

SMOKED SALMON CARPACCIO GF | 12.95
Smoked salmon with shallots, capers, fresh dill lemon olive oil vinaigrette

JAMON SERANO | 13.95
Finely sliced Spanish Prosciutto

JAMON Y QUESO CROQUETTA | 8.95
Spanish Ham and Cheese fritter

TOMATO BRUSCHETTA | 6.95
Grilled bread with traditional diced tomato topping

MUSHROOM BRUSCHETTA | 8.95
Grilled bread topped with a mushroom medley

Soup & Salad

SOPA DE AJO GF without croutons | 5.95
Spanish-style garlic soup with poached egg and croutons

SOPA DEL DIA | 5.95
Soup of the day

GOAT CHEESE SALAD GF | 17.95
Fresh mixed greens with apples, walnuts, cherry tomatoes, cucumber, and crumbled goat cheese in a balsamic dressing

COMBINATION SALAD GF | 20.95
Fresh mixed greens served with choice of blackened chicken or salmon with cherry tomatoes, cucumber, hard-boiled egg, and black olives

Meat & Poultry

POLLO FRANÇESE GF | 19.95
Chicken breast with shrimp in a white wine and lemon sauce

POLLO AL AJILLO GF | 19.95
Chicken breast in a garlic sauce

DUCK BREAST IN CHERRY BRANDY SAUCE GF | 39.95
Pan seared duck breast in a cherry brandy sauce served with fresh green beans and roasted fingerling potatoes

FILET MIGNON A LA PORTUGUESE GF | 34.95
8 oz filet with Spanish ham and fried egg served with potatoes in a garlic paprika a jus sauce

DELMONICO STEAK GF | 29.95
Grilled 16oz Delmonico Steak with gorgonzola cheese in a cremini mushroom sauce with roasted fingerling potatoes and green beans

Fish & Seafood

MARISCADA IN A GREEN OR RED SAUCE | 34.95
Lobster, shrimp, clams, mussels, & scallops available in a green or red sauce

CAMARONES ENCHILADAS | 24.95
Shrimp with peppers and onions in a spicy tomato sauce

TROUT MEUNIERE SAUCE | Market Price
Pan seared trout in a lemon butter parsley sauce served with rice and asparagus

SALMON A LA PLANCHA | 20.95
Salmon served grilled or blackened in a dill cream sauce served with asparagus

GRILLED TUNA STEAK | 27.95
8oz. Tuna steak in a black pepper crust in a balsamic reduction served with sautéed asparagus and artichokes

Paellas

PAELLA VALENCIANA | 34.95
Rice with lobster, shrimp, clams, mussels, scallops, calamari, chicken, and chorizo

Sides

MASHED POTATOES | 5.95

SPINACH | 5.95

SAUTEED MUSHROOMS | 5.95

SPANISH RICE | 5.95



Desserts

TRIPLE CHOCOLATE CAKE | 7.95

FLAN | 7.95

CREME BRULEE | 7.95

SORBET | 7.95

Orange, watermelon, coconut or lemon

CARAMEL CHEESECAKE | 7.95

NEW YORK STYLE CHEESECAKE | 7.95

ALMOND CAKE | 7.95

TIRAMISU | 7.95