



*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 | 38.95**  
8 oz filet with Spanish ham and fried egg served with potatoes in a garlic paprika a jus sauce

**DELMONICO STEAK GF | 34.95**  
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 | 24.95**  
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