

## Create your own LUNCH menu

**Pricing is on food only, not inclusive of tax and 19% gratuity.  
These menu choices are for parties of 10 or more in  
Alegria Dali Room or Gypsy Room  
Sit-Down Service Only.**

### **Menu 1 - \$15.95 per person**

One Appetizer  
Madrid Style Caesar Salad  
Choice of:  
Two Entrees

### **Menu 2 - \$17.95 per person**

Two appetizers  
Alegria Salad  
Choice of 3 entrées  
Ice Tea, Coffee, or Soda

### **Menu 3- \$19.95 per person**

Two appetizers  
Choice of Salad  
Choice of 3 entrées  
Choice of Dessert  
Ice Tea Coffee or Soda

All appetizers are served on platters  
A small menu is customized for your guest  
with all your selections.

## **TAPAS ~ APPETIZERS**

### **CALAMARES AL FUEGO**

Tender deep fried calamari served with a classic Spanish romesco sauce.

### **PA AMB Y TOMATE**

Baked Roma tomatoes in garlic and fresh basil, served with roasted corn, pine nuts and homemade country bread grilled and drizzled with extra virgin olive oil.

## **TAPAS FRIAS**

Enjoy a variety of Alegria cold tapas, mixed Spanish black and green olives, mixed cheeses, sherry spiced field mushroom buttons all marinated in extra virgin olive oil, mixed herbs and spices.

## **ENSALADAS ~ SALADS**

### **MADRID STYLE CAESAR SALAD**

Alegria's own Caesar dressing over crisp romaine lettuce, topped with marinated spicy tomatoes and Romano cheese shavings.

### **ENSALADA LATINA**

Crisp romaine lettuce, tomato wedges, calamata olives and cucumber slices, tossed in a jalapeno cilantro dressing

### **ALEGRIA SALAD**

Mixed organic baby greens, tossed with fresh seasonal fruit and walnuts dancing in a Brazilian raspberry vinaigrette dressing.

## **PLATOS PRINCIPALES ~ ENTRÉES**

\*You can select entrée choices from this list

### **ENCHILADAS CON MOLE**

Corn tortillas stuffed with chicken and cheese smothered with our Homemade mole sauce, served with rice.

### **PESCADO DE LA CASA**

Grilled Swordfish steak topped with a mango, caper, jalapeno and tomato liquor sauce.  
Served with jalapeno mashed potatoes and mixed vegetables.

### **EL GAUCHO**

A classic dish from Argentina "Chimichury" sauce (mixed herbs and citrus) over grilled marinated tender beef medallion, served with sautéed spianch and roasted potatoes.

### **FIDEOS CON CHIPOTLE**

Spaghetti with chicken, sun dried tomatoes, field mushrooms and green onions, in a chipotle cream sauce topped with feta cheese.

## **PAELLA VALENCIANA**

Classic saffron rice dish with reminiscent flavors of aromatic herbs sautéed with mixed vegetables, beef, chicken, ham, clams and mussels.

\*You may also make selections from our lunch menu entrée's.

Interested in a special Banquet, Cater Event or Restaurant Buy-outs, please contact Jose ([jose@www.alegriacocinalatina.com](mailto:jose@www.alegriacocinalatina.com))

## **POSTRES ~ DESSERTS**

### **FLAN**

Traditional Vanilla custard with caramel sauce topped with mandarin oranges and strawberries.

### **TIRAMISU**

Sponge cake soaked in espresso, Kahlua, and Bacardi Anejo with layers of mascarpone cheese.

### **TRES LECHES DE CHOCOLATE**

Moist chocolate cake soaked in three different types of milk. Topped with a velvety chocolate mousse and drizzled with raspberry sauce.

Buffet style parties available for parties of 40 or more with a minimum of \$18.95 per person. Please refer to the lunch menu for listings of all menu items.



Banquet menu  
Dali Room  
Gypsy room

115 Pine Ave.