



## Nouveau Latin Cuisine

### Aperitivos    Appetizers

#### Calamares Al Fuego - 9.00

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

#### Pa Amb Tomate Al Horno - 6.00

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

#### Tapas Frías - 7.75

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

#### Alegria Nachos - 8.25

A platter of crisp tortilla chips showered with black beans, mixed cheeses, sour cream, "Pico de Gallo" salsa, fresh guacamole, cilantro and black olives topped with homemade chorizo (Mexican Style).

Add \$ 1.50 for chicken

Add \$3.00 for shrimp

#### Ceviche De Camaron - 8.75

Fresh shrimp finely chopped and marinated in a refreshing citrus lime juice, and "pico de gallo" salsa, surrounded by thinly sliced cucumbers, topped with fresh chopped mango and fresh jalapenos served with crisp tortilla chips.

### Jamon Serrano ~ 7.95

Imported cured ham thinly sliced and garnished with marinated cheeses fresh tomatoes, red onions and watercress drizzled with chili oil.

### Tiraditos ~ 10.50

Fresh Ahi Tuna, orange cluster tomatoes, cucumbers, red onions and fennel tops marinated in a lime and extra virgin olive oil, finished with deep fried bread.

### Empanadas De Pollo ~ 8.25

Puff pastries stuffed with marinade chicken and vegetables, served with a spicy tomato sauce!

### Ropa Vieja ~ 6.95

Crispy mini tortillas topped with braised shredded beef,  
Served with feta cheese and pinto beans.

### Humitas Chilenas ~ 8.95

Homemade sweet corn tamale soufflé  
topped with sautéed diced shrimp in a cayenne cream sauce, sprinkled with chives.

### Plato Grande

Take an Appetizer sampler tour of our most popular appetizers,  
served on a three tier tower!

11.50 per. person - made for two or more orders only.

## Sopas    Soups

### Sopa Del Día – 5.25

Daily homemade soup of the day

### Sopa De Tortilla – 6.95

Old style chicken and tomato broth soup, simmered with fresh cut corn and bell peppers, topped with tortilla strips, mozzarella cheese, diced avocados, sprinkled with fresh cilantro.

### Zarzuela De Mariscos – 17.50

A Spanish fisherman's favorite meal, fresh catch of the day fish, fresh manila clams, mussels, crawfish and tender calamari, all stewed in a light spicy saffron tomato broth served with grilled country bread.

## Ensaladas Salads

All Of Our Salads Are Carefully Selected Using Only The Freshest Organic Lettuce, Mixed Baby Greens And Top Quality Produce.

Looking For A Light Dinner?

Try One

Of These Delicious Entrée Size Salads

### **ENSALADA LATINA – 7.95**

A unique blending of jalapeno, cilantro and extra virgin olive oil, tossed with fresh romatic lettuce, tomato wedges, kalamata olives and cucumber slices.

### **PICADA SALAD – 6.95**

Fresh chopped lettuce tossed in a vinaigrette dressing topped with chicken kalamata olives, chives, tomatoes, cucumbers and finished with feta cheese.

### **ATUN Y TOMATE – 11.25**

Seared Ahi tuna set over broiled tomatoes and fresh watercress, accompanied with steamed mussels finished with wasabi dressing and toasted sesame seeds.

### **ALEGRIA SALAD – 8.25**

Mixed organic baby greens, tossed with fresh seasonal fruit and walnuts, dancing in a Brazilian raspberry vinaigrette dressing!  
Add 3.00 with chicken

### **MADRID STYLE CAESAR SALAD – 7.95**

Alegria's own Caesar dressing over crisp romaine lettuce, topped with marinated spicy tomatoes and Romano cheese shavings.  
Add 3.00 with chicken

Small Side Caesar \$4.95

## *Main Entrees*

*Chef Walter Cotta has created a beautiful tasty menu with a rustic Latin flair! There is no other style of cooking that brings warmth and comfort like the dishes of Latin America! From start to finish this menu will have you excited and ready to try all our dishes!*

### *Platos Principales*

### *Entrees*

## *Pescados y Mariscos*

### *Pescado Negro ~ 17.75*

Blackened butterfish set over jalapeno mashed potatoes topped with an avocado infusion accompanied with roasted tomato and grilled cactus.

### *Camarones Al Ajillo ~ 18.50*

Jumbo black tiger prawns sautéed in a garlic cayenne-tequila sauce accompanied with white rice.

### *Salmon Con Whiskey ~17.75*

Grilled salmon fillet covered with a roasted bell pepper whiskey sauce, nestled over jalapeno flavored mashed potatoes and sautéed spinach.

### *Paella Valenciana ~ 17.50*

Our saffron rice dish with reminiscent flavors of aromatic herbs, sautéed in a cast-iron skillet with seasoned beef, tender chicken breast, imported sweet ham, fresh manila clams, mussels, and fresh fish sautéed with diced mixed vegetables and roasted bell peppers.

### *Paella Del Oceano~ 16.95*

Our saffron rice dish with reminiscent flavors of aromatic herbs, sautéed in a cast-iron skillet with fresh manila clams, mussels, fresh seasonal fish and tender calamari, sautéed with mixed vegetables and garnished with crawfish and shrimp.

## Carnes – Meats

### El Gaucho – 17.95

A classic dish from Argentina “Chimichury” sauce (mixed herbs and citrus) over grilled marinated tender beef served with sautéed spinach and roasted potatoes.

### Fideos Con Chipotle – 13.95

Sautéed spaghetti with chicken, sun dried tomato, field mushrooms and green onions in a chipotle cream sauce topped with feta cheese.

### Pollo En Mole – 15.50

A Mexican favorite dish of roasted chicken smothered in a traditional homemade Oaxaca mole sauce (a sweet and spicy sauce made with 18 different spices).  
Our unique recipe is over 100 years old! Served over a bed of white rice.  
Prepared with choice of dark meat or white meat.

### Enchiladas Con Mole – 13.95

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

### Solomillo – 18.95

Fillet Mignon topped with red wine cinnamon mushroom sauce, served with potato cakes and sautéed spinach

### Pechuga De Pollo – 14.95

Grilled chicken breast showered with a rustic Chilean roasted “Chile Ancho” sauce, Served with vegetables and our homemade sweet tamale.

### Costillas De Puerco – 16.95

Braised baby pork ribs set over white rice finished with tomatillo sauce!

### Lasagna Exótica – 13.50

Homemade flour tortillas, layered with wild mushrooms, butternut squash, ricotta, Oaxaca cheese, set over a “Huitlacoche” (Mexican corn truffle) Tomatoes and epazote sauce! All vegetarians will love this dish!