

AVILES LUNCH MENU

Served 11:30 p.m. to 4 p.m.

STARTERS, SALADS & SOUP

ASTURIAN BEAN SOUP WITH CHORIZO AND SPINACH

Cup \$4 Bowl \$5.00

AVILES HOUSE SALAD \$8

Artisan Baby Greens with Caramelized Pecans, Dried Cranberries and Orange Segments. Finished With a Papaya Vinaigrette

GOAT CHEESE SALAD \$9

Pan Seared Medallions of Goat Cheese Served With Artisan Baby Greens, Tomatoes, Caramelized Pecans, Dried Cranberries And A Creamy Avocado Vinaigrette

SPANISH CAESER SALAD \$9

Classic Salad with A Latin Inspired Dressing With Chick-Pea Croutons, Fresh Manchego Cheese And Crispy Serrano Ham

*Add Chicken Breast \$5, Steak \$6, Shrimp \$7 To Any Salad Above

FRESH CATCH SALAD \$13

Artisan Baby Greens with Caramelized Pecans, Dried Cranberries, Tomatoes, Avocado and Carrots, Topped With Local Fresh Catch of the Day Prepared Your Way, Blackened, Grilled or Fried Finished With a Spanish Sherry Vinaigrette

PAN-SEARED CRAB CAKES \$12

Finished With Plantain Chips and a Mango-Papaya Salsa

PERUVIAN STYLE CEVICHE \$12

Fresh Seafood Selection Marinated In Fresh Lime, Habanero Peppers, Fresh Corn, Shaved Red Onion and Cilantro Finished With an Aji Amarillo Sauce and Plantain Chips

PULLED PORK EMPANADA \$9

Spanish-Spiced, Tender Pulled Pork, Black Beans, Cilantro, Fresh Corn, Onions And Manchego Cheese Wrapped In Dough And Crisp Fried. Accompanied By a Mango Habanero Chutney

FLATBREAD PIZZAS & SANDWICHES

AVILES MARGHERITA	Serrano Ham, Roma Tomatoes, Goat Cheese, fresh Basil, Tomato Sauce	\$9
TUNA MEDITERRANEAN	Seared Ahi Tuna, Sundried Tomato; Artichoke Hearts, Red Onion, Chives, Feta Cheese	\$11
CATALAN CHICKEN	Grilled Chicken Breast, Roma Tomatoes, Capers, Olives, Spinach, Manchego Cheese	\$10
MOJO STEAK	Grilled Prime rib, Manchego Cheese, Black Beans, Mango Habanero BBQ Sauce, Red Onion, Mojo Sauce	\$11
VEGETARIAN	Zucchini, Squash, Spinach, Roma Tomato, Eggplant, Red Onion, Piquillo Peppers, Goat Cheese	\$9
SPANISH PIZZA PIE	Chorizo Sausage, Serrano Ham, Roma Tomatoes, Manchego Cheese, Tomato Sauce, Parsley	\$10

THE "CLASSIC" STEAK BURGER \$10

1/2 Pound Of Freshly Ground Prime, Grilled To Order, Topped With Your Choice Of Cheddar, Swiss, Provolone, Goat Cheese, Smoked Blue Cheese Or Manchego Cheese. Served with Bibb lettuce, Tomato, Red Onion and Pickle on a Toasted Brioche Bun
Add the Extras for \$0.75 Each
Piquillo Peppers, Avocado, Bacon, Onions and/or Mushrooms

AVILES STEAK SANDWICH \$10

Grilled Prime Rib, Goat Cheese, Black Bean And Roasted Corn Relish, Tomatoes, Spinach And Avocado

FRESH CATCH SANDWICH \$11

Fresh Catch Of The Day, Prepared Blackened, Fried Or Grilled. Served on a Toasted Brioche Bun with Bibb lettuce, Tomatoes, Red Onion With Pickle. Accompanied With a Side Of Spanish Remoulade

AVILES CUBAN SANDWICH \$10

Spanish Spiced Tender, Pulled Pork, Black Forest Ham, Spanish Mustard Sauce, Ementhaler Cheese And Pickles, Toasted Panini Style

SPECIALTIES

POLENTA DEL MAR \$13

Crispy Polenta Cakes Served With Your Choice Of Shrimp Or Fresh Catch Of The Day. Topped With Spinach and A Creole Tomato Sauce With Manchego Cheese

SHELLFISH "BOUILLABAISSE" \$12

Clams and Mussels in A Rich Seafood Saffron Broth with Chorizo and Crusty Bread for Dipping

MEDITERRANEAN PASTA \$11

Artichoke Hearts, Sundried Tomatoes, Fresh Basil, Spinach, Feta Cheese and Lemon Butter Tossed With Fettuccine Pasta

Add Grilled Chicken \$5

Add Grilled Steak \$6

Add Shrimp \$7

Consuming Raw Or Undercooked Meats, Seafood, Shellfish Or Eggs
May Increase The Consumer's Risk Of Food Borne Illness.
A 20% Gratuity Will Be Added To Parties Of 5 Or More.