

SPANISH PAVILLION

Restaurant - Catering

Bar-Tapas-Steaks-Paella

www.SpanishPavillion.com

Est. 1976

Harrison, New Jersey

The first Spanish restaurant in New Jersey opened in 1963 by our grandparents, Antonio and Estrella Martinez. It was difficult introducing this new cuisine, but little did they know the effect it would have on dining in New Jersey.

The idea was simple: Give traditional Spanish food at a reasonable price with warm, friendly and efficient service. As the third generation continues the family tradition, we try to be innovators in the Culinary tradition from Spain, a tradition taught to us by our grandparents. We not only welcome you as customers to our restaurant, we welcome you as friends into our home.

Sit back, relax and enjoy some friendly service while your mouth-watering meals are being prepared by some of the same chefs who have been with our family for years.

Your Hosts,

The Fernández and Spanish Pavillion Family

Make it easy, order from our "House Specialties"

Tapas: - Bacon wrapped Blue Cheese Stuffed Dates - Langostinos (2)
- Empanadillas (Beef or Chicken)

HOUSE
SPECIALTY
@the SP

Appetizers: - Calamares al Pavillion - Shrimp & Garlic

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Entrees: - Traditional Paellas (Short grain rice from Spain or Long Grain rice)
Camarones al Vino - Langostas "a la Plancha" - Chicken & Garlic
Veal Scaloppini - Pavillion Burger - Mediterranean Chicken Salad

Homemade Desserts: - Flan / Crema Catalana / Rice pudding

Private Catering room available for 20-80 people

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12/7/2015



Tapas Calientes - Hot Tapas

Tapas

Typically serves one.

Fabada a la Gallega \$3.95
Galician Stew with Chorizo and Ham

Pimientos de Pequillo con Cangrejo \$5.95
Imported Pequillo Peppers with Crab

Champiñones con Cangrejo \$4.95
Mushrooms Stuffed with Crab


Patatas Bravas \$4.95 
Fried Potatoes, Garlic Alioli & Paprika

Sardinas Fritas \$4.95
Fried baby Sardines

Panceta de Cerdo Estofada \$4.95
Braised Pork Belly

Albondigas de Cordero \$6.95^(*)
Lamb Meatballs in tomato sauce

Chupitos de Cordero \$8.95^(*)
New Zealand Rack of Lamb

Pan con Tomate \$3.95 
Grilled Bread with Tomato

HOUSE SPECIALTY
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Empanadillas \$3.50 ea (2) \$5.50^(*)
Beef or Chicken


Mejillones Rellenos de Tomate \$4.95
Mussels stuffed with Tomato

Tapas Frias - Cold Tapas

Jamón Serrano \$5.95
Imported Serrano Ham

Queso Manchego \$5.95 
Imported Manchego Cheese

Tortilla \$3.95 
Spanish Omelet with potatoes, onions & peppers

Aceitunas Mixtas \$3.95 con Queso \$5.5 
Imported Mixed Olives with optional Manchego

Boquerones y Alcachofas Vinagreta \$4.5
Imported White Anchovies & Artichokes Vinaigrette

Tapas

Dátiles con Queso \$4.95 / \$8

Bacon wrapped Dates stuffed with Blue Cheese topped with a Sherry Vinaigrette

Croquetas de Patata \$4.95 
Potato Croquettes with Smoked Paprika Aioli

Alcachofas Madrileña \$5.95 
Artichoke Hearts Madrileña

Garbanzos al Ragu \$4.95 
Stewed Garbanzo beans Peppers, Onions, Tomatoes

Sofrito de Gambas \$5.95
Large Shrimp Sofrito & a Garlic Saffron Aioli

Large Langostinos
"a la Plancha" (2) \$9.95^(*)

Pinchos de Pollo \$5.95
Chicken Kabob

Pinchos Morunos \$5.95
Pork Kabob

Queso Manchego Frito \$6.95 
Fried Manchego Cheese with a Smoked Paprika Alioli

GORDON RAMSAY
@the SP

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1/2 Price Tapas
every Saturday & Sunday

12-5pm

with purchase ^()certain tapas not included

Escargot \$8.95

Escargot in a Port wine, Garlic butter sauce

Almejas Crudas (6) -\$6.5 (12) -\$12^(*)
Clams on the half shell with cocktail sauce

Ostras (6) \$9.95 (12) \$16.95^(*)
Blue Point Oysters

Mejillones Vinagreta \$4.95
Mussels with a Vegetable Vinaigrette

Coctel de Camarón \$4.5
Chilled Shrimp Cocktail

Big enough to share!

Aperitivos - Appetizers

HOUSE SPECIALTY @the SP

Camarones Ajillo \$11.5
Bite Size Shrimp & Garlic

Calamares Pavillion \$10.95
Fried Calamar with Cherry Peppers & Garlic

Pulpo a la Feira \$12
Octopus, Hot Paprika, Potatoes,
Virgin Olive Oil & Garlic

Pulpo a la Plancha \$12
Grilled Octopus with Onions, Peppers & Garlic

Portobello Ajillo \$8.95 
Portobello Mushrooms in Garlic

Chorizo Asado \$10.95
Sliced Grilled Chorizo

Almejas Casino \$10.95
Stuffed baked Clams Casino

Almejas al Gusto \$10.95
Clams Marinera, Salsa Verde or Basil sauce

Vieiras a la Plancha \$12.5
Dry Sea scallops a la Plancha over Spinach

Mejillones Marinera \$8.95
Mussels Marinera

Soup of the day comes
with almost every entrée

Sopas - Soups

Sopa de Ajo \$4
Garlic Soup

Caldo Gallego \$4.5
Collard Green Soup

Sopa y Ensalada \$6.5
Soup & Salad

Sopa del Día \$4
4Soup of the day

Ensaladas / Salads

Lunch sizes available until 5pm

HOUSE SPECIALTY @the SP

Mediterranean Chicken Salad \$10.95/\$12.95
Grilled Chicken, Egg, Tomato, Imported Serrano Ham & Manchego Cheese, Balsamic dressing


Ensalada Pequeña \$3.50 
Field Greens with Tomato & Onions topped with
our House dressing

Churrasco con Ensalada \$11.95/14.95
Sliced Skirt Steak over field greens,
mushrooms & Imported Pequillo Peppers

Salmon con Espinaca \$10.95/\$13.95
Grilled Salmon over a Spinach Salad, Almonds
and a Honey Mustard Dressing

Ensalada Mixta con Atún \$11.95/\$14.95
Imported Tuna over Field Greens,
with Tomato, Egg & Red Wine Vinaigrette

Ensalada de Pulpo \$12.95
Octopus Salad - Poached Octopus
with a Red Wine Garden Vinaigrette

Caesar Salad \$5.95 
Romaine Lettuce with Croutons, Parmesan
Cheese and Caesar dressing
***Add 6 Shrimp for \$8.95 Chicken for \$5.95**

Small House Salad
comes with almost
every entrée

Bocatas – Sandwiches

Soup & Salad not included

Sliced Sirloin Cheese Steak Sandwich \$9.95

Sliced Sirloin, Onions & Peppers

Jamón Serrano y Queso \$9.95

Serrano Ham & Manchego cheese
& Tomato Spread

Bocadillo de Lenguado \$8.95

Fried Filet of Sole Sandwich
with Lettuce, Tomato and Tartar Sauce

Bocadillo de Febras \$7.95

Grilled, marinated Pork Sandwich
with an alioli spread

Bocadillo de Pollo a la Plancha \$7.95

Grilled Chicken with Lettuce, Tomato
and our homemade Alioli spread

Chicken Mediterranean Sandwich \$8.95

Breast of Chicken topped with sautéed cherry peppers and cheese

Hamburguesas / Burgers

8oz Angus Burgers with Lettuce & Tomato & Fries
Soup & Salad not included

HOUSE
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Pavillion Burger \$10.95

Smothered with our Brandy, Mushroom
Gravy & Manchego Cheese

Ibérico Burger \$12.55

Topped with toasted Jamón Serrano
& Manchego Cheese

Americano Burger \$8.95

Plain Classic Hamburger add cheese for \$1

Vegetarian Burger \$11.95

Grilled Portobello, Spinach, Piquillos
& Manchego Cheese



Piquillo Burger \$10.95

Topped with Caramelized Onions & Piquillos

Blue Cheese & Bacon \$11.95

Topped with Blue Cheese & Bacon

Camarones ~ Shrimp

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Camarones al Vino \$19.95

Shrimp & Wine Sauce

Camarones Enchilados \$19.95

Shrimp Enchiladas (Shrimp prepared in a spicy
tomato sauce with onions and peppers)

Verde / Marinera / Ajillo \$19.95

Shrimp prepared in your choice of sauce
Marinera / Green Sauce / Garlic Sauce

Langostinos \$22.95

Grilled Langoustine Shrimp
(Whole grilled shrimp, with the head on)

Camarones Fritos \$17.95

Fried Shrimp served with Alioli or cocktail sauce

* Add 6 Shrimp "a la Plancha" to any Meat Dish \$8.95



Vegetarian

Paellas/Mariscos-Seafood

Calaspara Rice - Imported from Murcia, Spain, it is a short grain rice typically used all over Spain

Please note, Our Paellas are made fresh to order and do take some time, minimum 30 minutes.

HOUSE
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RAMSAY
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Used Calaspara
Rice

Enjoy a Tapa
while you wait.

Paella de Mariscos \$22.95 (for two) \$43.95

Rice & Seafood Saffron *Calaspara Rice*, Shrimp, Clams, Mussels, Scallops & Calamar

Paella Marinera \$26.95 (for two) \$49.95

Saffron *Calaspara Rice*, Shrimp, Clams, Mussels, Scallops & Calamar, topped with Langoustines

Paella Valenciana \$26.95 (for two) \$49.95

Saffron Calaspara Rice, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar, Langoustines

ORIGINAL
RECIPE
@the SP

Paella Marinera Americana

\$26.95 (for two) \$49.95

Saffron *Long grain Rice*, Shrimp, Clams, Mussels, Scallops & Calamar, with a North American Lobster

Paella Valenciana Americana

\$26.95 (for two) \$49.95

Saffron *Long grain Rice*, Chicken, Chorizo, Shrimp, Clams, Mussels, Scallops, Calamar, Lobster

Paella Vegetariana \$12.95

Saffron, Calaspara Rice & Vegetables
Made with Vegetable Broth



Paella de Camarones \$17.95

Shrimp and Calaspara Rice
(Also available with Long grain rice)

Mariscada Salsa Verde, a la Marinera, o Ajillo \$26.95

Half a Lobster, Clams, Mussels, Shrimp, Scallops & Calamar in your choice of sauce

Colas de Langosta al Horno \$35.95

Broiled Lobster Tails
(TWO 6oz South American lobster tails)

Mar Y Tierra \$35.95

Surf and Turf (8oz. Filet Mignon combined with a 6oz. Brazilian Lobster Tail)

Dos Langostas de 1 1/4lb. "a la Plancha" One-\$18.95 Two-\$35.95 (*)

Two 1 1/4lb. Twin Lobsters "a la Plancha"

(*)Price may change
due to market

Pescados - Fish

Ask about the fresh fish of the Day

Pargo Pastelera \$20.95

Whole Baked Caribbean Red Snapper
with Lemon, Wine, Clam juice & Español sauce

Salmon Montañesa \$19.95

Filet of Salmon Montañesa
(Salmon, broiled and topped with Roasted Garlic)

Pargo Frito \$18.95

Whole Pan Fried Caribbean Red Snapper

Salmon Costa Brava \$22.95

Filet of Salmon with Clams, Mussels & Shrimp in our Marinera sauce

Lenguado Madrileña \$16.95

Egg battered Filet of Sole, Lemon, Butter
& White Wine

Bacalao Asado \$23.95

Baked Cod fish
with peppers, onions garlic & olive oil

Lenguado Relleno \$25.95

Filet of Sole Stuffed with Crab meat,
Lemon White Wine Sauce

Rape Ajillo \$19.95

Monk Fish in Garlic, pan seared
with Olive Oil, Garlic, Lemon & Seasonings

Cerdo y Ternera - Pork & Veal

Chuletas de Ternera a la Parrilla

Veal Chops 2-14oz. \$35.95 1-14oz. \$18.95

Scaloppini de Ternera Pavillion \$17.95

Veal Scaloppini Pavillion, sautéed with Onions & Peppers in a Brandy, Mushroom sauce

Ternera Milanesa \$16.95

Breaded Veal Cutlet with French Fries

Ossobuco de Cerdo \$15.95

Braised Pork Ossobuco

Chuletas de Cerdo al Arriero

Pork Chops (dbl cut) 2-\$19.95 1-\$11.95
topped off with a roasted garlic, olive oil marinade

Picadillo \$13.95

Marinated Pork Picadinho, Potato, Pickles & Olives

Ternera a la Plancha \$16.95

Seared Veal Steak with French fries

* Add 6 Shrimp "a la Plancha"
to any Meat Dish \$8.95

Carne - Meat

Bistec de Lomo Deshuesado

N.Y. Strip Steak 16^{oz} - \$26.95 10^{oz} - \$15.95

Iron Charred NY Strip Steak

Solomillo Pavillion

Filet Mignon 16^{oz} - \$31.95 8^{oz} - \$16.95

Iron Charred, with a Brandy Mushroom Sauce

GORDON
RAMSAY
@the SP

Costillas de Res Cocidas en Fuego Lento \$25.95

Red Wine Braised Short Rib

Slow cooked in oven, tender large Short Rib cooked in Red Wine

Churrasco \$22.95

Grilled Skirt Steak

Chuletas de Cordero

New Zealand Rack of Lamb 1-\$28.95 1/2 - \$14.95

Pollo - Chicken

HOUSE
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Pollo al Ajillo \$17.95

Chicken and Garlic

(Chicken, sautéed in olive oil, garlic & white wine)

Arroz con Pollo y Chorizo \$16.95

Chicken & Calaspara Saffron rice**
with Spanish Sausage

Pechuga a la Plancha \$13.95

Breast of Chicken filets, a la Plancha

MICHAEL'S
FAVORITE
@the SP

Pollo Riojana \$17.95

Breast of Chicken, light tomato sauce,
Sautéed onions, peppers & Chorizo

Pollo a la Madrileña \$15.95

Breast of Chicken with a Lemon, Butter, White
Wine sauce

Pollo a la Marsala \$15.95

Breast of Chicken with a Marsala wine,
mushroom sauce