



Desserts

- Natilla (Spanish Cream).....5.50
- Flan (caramel custard).....5.50
- Pastel (cake selection varies).....7.00
- Coffee or tea2.50
- Espresso coffee.....3.00
- Cappuccino coffee.....4.50

House specials

- One stuffed lobster26.95
- Two 1 lb broiled lobster.....32.95
- Rack of lamb (for two).....58.00
- Seafood salad.....25.50

Lunch specials

Lunch served from 12pm thru 3 pm

Monday

- Camarones a la Gabardina.....11.95
(Fried shrimps dipped in flour and eggs serve with rice and black beans)
- Pollo al Jerez.....11.50
(Chicken in Jerez wine sauce)

Tuesday

- Paella Valencia.....11.95
(Spanish rice sausages, chicken and seafood)
- Veal al chef.....13.95
(Nature veal sautéed with tomato sauce and gratined cheese)

Wednesday

- Fish of the day.....11.95
(Sautéed in albariño and capers)
- Pollo Ajillo.....11.50
(Chicken in garlic sauce)

Thursday

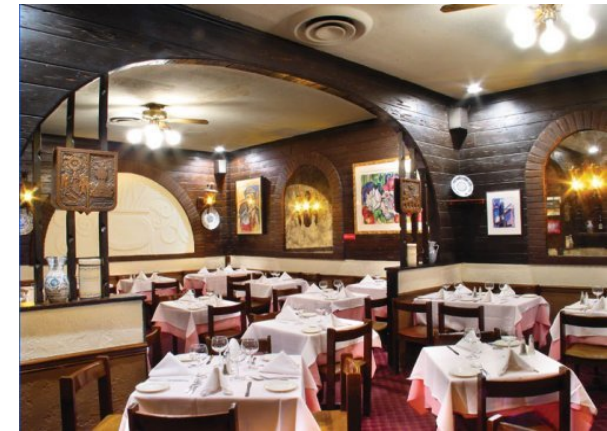
- Paella Valencia.....11.95
(Spanish rice sausages, chicken and seafood)
- Solomillo de cerdo.....11.95
(Pork loin served with rice and black beans)

Friday

- Camarones Enchilados.....11.95
(Shrimps sautéed in tomato pepper and onion)
- Fish of the day.....11.95
(Sautéed in green sauce)

Thank you

For your patronage



718 second Ave

New York N.y.

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www.elpote .com

Appetizers

Mussels in wine sauce.....	9.50
Shrimp cocktail.....	9.75
Spanish sausage.....	9.75
Shrimp in garlic sauce.....	9.75
Sautéed chicken liver.....	8.25
Artichokes in butter sauce.....	9.00
Spanish white asparagus.....	10.00
Stuffed Mushrooms.....	9.75
Snail in butter sauce.....	9.00
Stuffed piquillo peppers.....	9.75
Octopus a la feria.....	15.50
Squid in their own ink.....	9.75
Spanish Serrano ham	10.50
Queso Manchego.....	9.75
Anchovies salad in vinegar	9.75

Soups

Garlic soup	5.50
Seafood soup.....	7.50
Vegetable soup.....	5.95
Gazpacho.....	5.95



Meats

Lamb chops (4).....	30.95
Veal cordon bleu.....	23.50
Veal with Almond sauce.....	22.00
Veal broiled.....	23.50
Scallops of veal in sherry wine.....	22.50
Veal chops sautéed with artichoke Asparagus mushrooms and wine.....	32.00



Pork chops in wine with red Pimientos.....	18.50
Sirloin steak broiled	28.75
Chicken sautéed with vegetables.....	16.50
Chicken sautéed with lemon and garlic.....	16.50
Chicken breast AL CHEF sautéed in wine and mushrooms	17.50
Chicken with rice and sausages.....	16.50
Spanish omelette.....	15.50

ALL ENTREES SERVED WITH VEGETABLE
OR RICE.
EXTRA PLATE OR SIDE DISH

Seafood's

Scallops Galician style.....	23.50
Catch of the Day (broiled).....	23.50
Catch of the Day a la Vasca (in a green sauce.).....	25.50
Filet of Sole with butter and lemon.....	22.50
Paella Marinera (Spanish rice, lobster and seafood).....	27.50
Paella Valencia (classical chicken, seafood and rice dish).....	20.00
Shrimp in Green sauce.....	20.00
Shrimp in Wine sauce	20.00
Mariscada Salsa Verde (seafood, combination in green sauce).....	27.50
Zarzuela de Mariscos (seafood combination in red sauce).....	27.50
Lobster in White sauce	34.50
Pollo con Langosta (chicken and Lobster).....	27.50

