



Desserts

Natilla (Spanish Cream).....	7.50
Flan (caramel custard).....	7.50
Pastel (cake selection varies).....	8.50
Coffee or tea	3.75
Espresso coffee.....	4.50
Cappuccino coffee.....	5.50

House specials

One stuffed lobster	Market Price
Two 1 lb broiled lobster.....	Market Price
Rack of lamb (for two).....	65.00
Seafood salad.....	27.50

Lunch specials

Lunch served from 12pm thru 3 pm

Monday

Camarones a la Gabardina.....	13.75
(Fried shrimps dipped in flour and eggs serve with rice and black beans)	
Pollo al Jerez.....	13.75
(Chicken in Jerez wine sauce)	

Tuesday

Paella Valencia.....	13.75
(Spanish rice sausages, chicken and seafood)	
Veal al chef.....	15.50
(Nature veal sautéed with tomato sauce and gratined cheese)	

Wednesday

Fish of the day.....	13.75
(Sautéed in albariño and capers)	
Pollo al Limon.....	13.75
(Chicken in lemon sauce)	

Thursday

Paella Valencia.....	13.75
(Spanish rice sausages, chicken and seafood)	
Solomillo de cerdo.....	13.75
(Pork loin served with rice and black beans)	

Friday

Camarones Enchilados.....	13.75
(Shrimps sautéed in tomato pepper and onion)	
Fish of the day.....	13.75
(Sautéed in green sauce)	

Thank you

For your patronage



718 second Ave

New York N.y.

TEL (212)889-6680

Fax (212)213-9219

www.elpote.com

Appetizers

Mussels in wine sauce.....	12.50
Shrimp cocktail.....	12.75
Spanish sausage.....	12.75
Shrimp in garlic sauce.....	12.75
Sautéed chicken liver.....	10.95
Artichokes in butter sauce.....	12.00
Spanish white asparagus.....	10.75
Stuffed Mushrooms.....	12.75
Snail in butter sauce.....	12.75
Stuffed piquillo peppers.....	12.95
Octopus a la feria.....	20.50
Anchovies salad in vinegar.....	12.75
Squid in their own ink.....	12.75
Spanish Serrano ham.....	13.50
Queso Manchego.....	12.50

Soups

Garlic soup.....	7.50
Seafood soup.....	9.50
Vegetable soup.....	7.50
Gazpacho.....	7.50



Meats

Lamb chops (4).....	35.50
Veal cordon bleu.....	26.75
Veal with Almond sauce.....	25.50
Veal broiled.....	28.00
Scallops of veal in sherry wine.....	27.50
Veal chops sautéed with artichoke Asparagus mushrooms and wine.....	37.50



Pork chops in wine with red Pimientos.....	22.95
Sirloin steak broiled	35.00
Chicken sautéed with vegetables.....	20.75
Chicken sautéed with lemon and garlic.....	20.75
Chicken breast AL CHEF sautéed in wine and mushrooms	21.50
Chicken with rice and sausages.....	20.75
Spanish omelette.....	17.00

ALL ENTREES SERVED WITH VEGETABLE
OR RICE.
EXTRA PLATE OR SIDE DISH6.00

Seafood's

Scallops Galician style.....	30.50
Catch of the Day (broiled).....	28.00
Catch of the Day a la Vasca (in a green sauce.).....	28.50
Filet of Sole with butter and lemon.....	26.50
Paella Marinera (Spanish rice, lobster and seafood).....	30.50
Paella Valencia (classical chicken, seafood and rice dish).....	24.00
Shrimp in Green sauce.....	24.50
Shrimp in Wine sauce.....	24.50
Mariscada Salsa Verde (seafood, combination in green sauce).....	30.50
Zarzuela de Mariscos (seafood, combination in red sauce).....	30.50
Lobster in White sauce.....	49.75
Pollo con Langosta (chicken and Lobster).....	32.50

