



# The Spanish Kitchen

authentic mexican

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# BREAKFAST

served from 11am - 3pm

- Huevos Rancheros** 8  
Mexican Style Eggs prepared your way, over Potato Hash, Black Beans, and Fresh Tortillas topped with Salsa Quemada, Sour Cream and Guacamole
- Chorizo con Papas** 9  
Spicy Sausage with Scrambled Eggs, Potatoes and Onions served with a side of Sour Cream, Guacamole, Refried White Beans and Fresh Tortillas
- Huevos Castro** 12  
Two Poached Eggs served on top of thinly pounded Mesquite grilled Steak and Toasted Brioche with Avocado, Roasted Red Pepper Cream Sauce, Tomatoes and Green Onions served with a Potato Hash
- Chilaquiles de Pollo en Salsa Avocado-Tomatillo** 9  
Shredded Chicken and Crispy Tortilla Casserole simmered in an Avocado and Tomatillo Sauce garnished with Fresh Corn, Queso Fresco, Tomatoes, Green Onions and Sour Cream topped with Shredded Cabbage
- Bolilo French Toast** 10  
Fresh Mexican Bolilo Bread dipped in a Spicy Cinnamon batter, grilled and served with Real Maple Syrup and Fresh Fruit
- Eggs Your Way** 9  
Scrambled | Sunny-side up | Over... (comes with a Potato Hash)  
Or  
As an Omelette (Your choice of Three) Spicy Sausage, Chorizo, Apple Wood Smoked Bacon, Manchego Cheese, Goat Cheese, Queso Fresco, Cotija, Avocado, Mushrooms, Tomato, Onions, Spinach, Bell Pepper, Jalapenos (All Egg Whites add \$2)
- Enchilada Sonora** 11  
Two Corn tortillas layered with shredded marinated Chicken, Black Beans and Manchego Cheese, with a Tomatillo and Three Chili Pepper Sauce topped with a Fried Egg, with a side of Potato Hash
- The Spanish Kitchen Breakfast Burrito** 7  
A Large Flour Tortilla filled with a Scramble of Egg, Chorizo, Manchego Cheese, Black Beans, Tomato, Peppers and Onion served with a Potato Hash and a side of our House Salsa

## Sides

- Apple Wood Smoked Bacon 3
- Chorizo 2
- Chicken Breast 4
- Poached Egg 2
- Guacamole 3
- Avocado 3
- Toast 1
- Fresh Corn Tortillas 2
- Potato Hash 2
- Refried White Beans 2
- Black Beans 2
- Spanish Rice 2
- Sauteed Vegetables 3
- Fruit 3

# LUNCH

served from 11am - 5pm

- Sopa de Media Luna** 4  
Half Velvety Black Bean, half Tortilla Soup garnished with Tortilla Strips, Avocado and Crema Mexicana
- Ranch-Style Chicken Soup (Caldo de Pollo)** 5  
Ranch-Style Chicken Soup with Roasted Chicken, Grilled Corn, Fresh Vegetables, Herbs and Spanish Rice
- Ensalada de la Casa** 7  
Fresh Baby Greens, Sweet Pickled Onions and Mexican Goat Cheese tossed in our Homemade Aceite Virgen and Lemon Vinaigrette
- Ensalada Mixta** 10  
Mixed Lettuce with Grilled Chicken, Sautéed Shrimp, Mushrooms, Queso Fresco, with a Vinaigrette de Tamarindo and topped with Pickled Carrots
- Papaya and Avocado Salad** 9  
Plump Avocado, Sweet Papayas, Fresh Baby Greens tossed in a Honey-Lime Vinaigrette and Spiced Pecans topped with Sweet Pickled Onions
- Ensalada Tostada** 9  
Blue Corn Tostada topped with Black Beans, Fresh Baby Greens, Manchego Cheese, Sweet Corn, Guacamole, and Grilled Chicken
- Artichoke-Spinach Salad** 8  
Baby Spinach with Artichoke Chips, Apple Wood Smoked Bacon and Queso Fresca tossed with a Bacon-Tangerine Vinaigrette

- Coconut Salmon Ceviche (Ceviche de Salmon)** 10  
Fresh Salmon Diced and Marinated in Citrus Juices, Coconut Milk, Ginger, Red Chiles and Onions served with Homemade Malanga Chips
- Shrimp and Scallop Passion Fruit Ceviche (Ceviche Cabo de Acha y Camaron)** 10  
Fresh Shrimp and Scallops Marinated in Passion Fruit with Jalapenos, Orange Segments, and Sweet Pickled Onions served with Fresh Homemade Plantain Chips
- Grilled Lobster Ceviche (Ceviche de Langosta y Maiz)** 12  
Char-grilled Lobster Marinated in Citrus Juices, and tossed with Chive Oil, Roasted Corn, Avocado, Roasted Peppers and Onions served with Fresh Homemade Tortilla Chips
- Torta Sandwiches** 8  
Your choice of Grilled Chicken, BBQ Pork or Mesquite Grilled Steak, served on a Mexican Bread Roll, spread with Refried Black Beans, with Guacamole, Lettuce, Tomato and Onion and a side of Tortilla Chips
- Tacos Spanish Kitchen Style** 9  
Your Choice of Chicken, BBQ Pork or Steak served on three Tortillas topped with a Lettuce, Queso Fresco, Sour Cream and Guacamole
- Baja Tacos** 10  
Fresh Fish or Shrimp served on three Tortillas with shredded Cabbage, chopped Onions and our Red Pepper Sauce. Available grilled
- The Wet Burrito Choice of Chicken, BBQ Pork or Steak.** 10  
Large flour tortilla stuffed with Spanish Roce, Black Beans, Lettuce, Tomato, Guacamole and Sour Cream topped with Melted Manchego Cheese and a Three Pepper Sauce. Not authentic, but delicious.
- Enchiladas de Cangrejo** 12  
Seasoned and sautéed Blue Crabmeat wrapped in two Fresh Corn Tortillas topped with a Salsa Poblano-Tequila Lobster Sauce and served with Spanish Rice, Black Beans and Sautéed Vegetables



## Enchiladas Suiza 10

Shredded Marinated Chicken and Manchego Cheese stuffed in two Corn Tortillas, topped with Mushrooms and a Traditional Suizas Cream Sauce served with Spanish Rice, Black Beans and Sautéed Vegetables

## Enchiladas al Carbon 11

Mesquite Grilled Tender Steak with Onions, Cilantro, Shitake Mushrooms and Manchego Cheese topped with a Tomatillo Salsa

## Fajitas

**Steak \$12 • Chicken \$10 • Shrimp \$12 • Vegetarian \$9**

Your choice of Filet, Chicken, Shrimp or Vegetarian flambéed in Madeira Wine with Sautéed Onions, Tri-colored Peppers and Tomatoes, each served with Smokey White Beans, Spanish Rice, Guacamole, Crema Mexicana, Manchego Cheese and Fresh Corn Tortillas.

## Pollo Tikin Xik

### (Open Flame Grilled) 11

Achiote Marinated and Grilled Chicken Breast served with Spanish Rice, Refried Black Beans, Sautéed Vegetables and finished with a Chipotle, Sour Orange and Plum Sauce

## Carne Asada 12

Mesquite Smoked and Grilled Marinated Tender Steak served with Spanish Rice, Smokey White Beans, Guacamole, warm Corn Tortillas and a spicy Salsa de la Casa

## Agua Frescas 4

Homemade Fruit Water Drinks made Daily with Fresh Fruit and Mineral Water  
Ask for our Daily Selection

## Juices and Sodas 4

Orange Juice • Cranberry Juice •  
Pineapple Juice • Grapefruit Juice •  
Coke • Diet Coke • Sprite

## Teas

### Choice of Two Handpicked Teas 4

Camomile (manzanilla) • Orange  
Leaves (hoja de naranja) • Green Tea  
(te verde) • Mint (hierba buena) •  
Lemon (te limon) • Black Tea (te negro)

## Traditional Coffees

### Cafe Dulce 4

Dark Roasted Coffee with Dulce de Leche and Piloncio

### Cafe con Leche 4

Espresso with Cinnamon and Steamed Milk

### Hot Chocolate 5

Vanilla, Mexican Chocolate and Steamed Milk

## Coffees with Liquer

### Cafe Almendrado 9

Dark Roasted Coffee with Almond flavored Tequila

### Cafe Diablo 10

Dark Roasted Coffee with Orange Brandy and Piloncio

### Cafe Menonito 10

Mexican Hot Chocolate with Frangelico

## Specialty Cocktails

### Bloody Maria 8

A Mexican Version of the Classic. Homemade with your choice of Sauza Tequila Blanco or Vodka and our Homemade Sangrita

### Guava Cava 7

A Mexican Twist on the Mimosa. We use Spanish Cava and Fresh Guava juice. These are addicting!

### Morning Margarita 8

A Margarita made with Premium Sauza Blanco Tequila, Fresh lime, a touch of Sweet-n-sour, Citronage and a splash of Fresh Orange Juice

### Baja Michelada 7

Dos Equis Lager Beer in a Pint Glass with Tabasco. Worcester Sauce Soy Sauce, Black Pepper, Lime and a Salted Rim

## DINNER

## Starters (Antojitos)

### Fresh-made Guacamole 8

Made fresh with Avocado, Tomatoes, Onions, Jalapenos, Lime, Salt and Pepper

### The Lobster Crepe 13

### (Langosta y Crepas de Chocolate)

A Mexican Cocoa Crepe . lled with Sautéed Lobster, Leeks, and Manchego Cheese served with a Tequila Lobster Cream Sauce

## Grilled Chicken Skewers

### (Brocheta de Pollo) 9

Chicken Skewers with a Honey-Chipotle Glaze grilled to order with Avocado, Onions, Fresh Corn Tortillas and a Pineapple Salsa

### Tostaditas 10

Three Corn Masa Rounds with Refried Black Beans and Cabbage, one topped with Grilled Carne Asada, one with Shredded Chipotle Chicken and one with Garlic Shrimp, . nished with Sweet Pickled Onions and Avocado

### Tamarind Glazed Shrimp

### (Camarones y Tamarindo) 12

Grilled Shrimp glazed with Tamarind and Pineapple served in Mini Tortilla Cups . lled with a Salsa of Cucumbers, Bell Peppers and Onions on top of a Grilled Cactus Paddle

### Grilled Vegetable Flautas 7

Fresh Flour Tortillas . lled with Marinated Grilled Vegetables and Manchego Cheese served with a Salsa Verde

### Chile Relleno de Camaron 12

A Mexican Beer Battered Roasted Poblano Chile, stuffed with Shrimp, Mushrooms, Tri-Colored Peppers, Shallots and Manchego Cheese served with a Red Pepper Sauce, Chive Oil and Crispy Leeks

### Blue Corn Chicken Taquitos 8

Crispy Blue Corn Tortillas filled with Mesquite Smoked Chicken, Mushrooms, Onions, and Queso Quesadilla served with a Salsa Quemada and Crema Mexicana

### Queso Fundido 13

A Spicy Mexican Cheese Fondue with Mushrooms, Chiles and Chorizo Sausage served with Homemade Tortilla Chips

### Spanish Kitchen Traditional

### Quesadilla 8

Two Traditional Corn Masa Quesadillas . filled with Achiote Marinated Chicken, Onions and Mushrooms served with Salsa Cremosa de Chile Poblano

### Sweet Corn Tamale 7

Sweet Corn Masa wrapped in a corn husk and served with a Salsa Poblano and . finished with Crema Mexicana and Rancho Cheese

**Pepian Chicken Tamale 9**

Seasoned Corn Masa stuffed with Tender Marinated Chicken wrapped in a Banana Leaf served with a Pumpkin-Seed Verde Sauce

**A Taste of Mexico (Sabor de Mexico) \*serves 4-6 45**

A large sampling of some favorite small dishes - Vegetable Flautas, Grilled Chicken Skewers, Tostaditas, Tamarind Glazed Shrimp, Chicken Taquitos, Chicken Quesadilla

**Soups and Salads (Sopas y Ensaladas)**

**Sopa de Media Luna 7**

Half Velvety Black Bean, half Tortilla Soup garnished with Tortilla Strips, Avocado and Crema Mexicana

**Ranch-Style Chicken Soup (Caldo de Pollo) 8**

Ranch-Style Chicken Soup with Roasted Chicken, Grilled Corn, Fresh Vegetables, Herbs and Spanish Rice

**Ensalada de la Casa 8**

Fresh Baby Greens, Sweet Pickled Onions, and Mexican Goat Cheese tossed in our homemade Aceite Virgen and Lemon Vinaigrette

**Ensalada Mixta 12**

A Variety of Mixed Lettuce with Grilled Chicken Strips, Sauteed Shrimp, Mushrooms, Queso Fresco, tossed with a Vinaigrette of Tamarindo and topped with Pickled Carrots

**Papaya and Avocado Salad 11 (Ensalada de Aguacate y Papaya)**

Plump Avocado, Sweet Papayas, Fresh Baby Greens tossed in a Honey-Lime Vinaigrette and Spiced Pecans topped with Sweet Pickled Onions

**Ensalada Tostada 12**

Blue Corn Tostada topped with Black Beans, Fresh Baby Greens, Manchego Cheese, Fresh Sweet Corn, Guacamole, and Grilled Chicken

**Entrees (Platos Fuertes)**

**Enchiladas de Cangrejo 17**

Seasoned and sautéed Blue Crabmeat wrapped in two Fresh Corn Tortillas, topped with a Salsa Poblano-Tequila Lobster Sauce and served with Spanish Rice, Black Beans and Sauteed Vegetables

**Enchiladas Suizas 16**

Shredded Marinated Chicken and Manchego Cheese stuffed in two Corn Tortillas, topped with chopped Mushrooms and a Traditional Suizas Cream Sauce served with Spanish Rice, Black Beans and Sauteed Vegetables

**Enchiladas al Carbon 17**

Mesquite Grilled Tender Steak with Onions, Cilantro, Shitake Mushrooms and Manchego Cheese topped with a Tomatillo Salsa

**Fajitas de Carne 17**

Tender Filet Mignon sliced thin and Flambeed in Madeira Wine, with Sauteed Onions, Tri-Colored Peppers and Tomatoes served with our Smokey White Beans, warm Corn Tortillas, Guacamole, Crema Mexicana and shredded Manchego Cheese

**Fajitas de Pollo 16**

Sauteed Strips of Marinated Chicken Flambeed in Madeira Wine, with Sauteed Onions, Tri-Colored Peppers and Tomatoes served with our Smokey White Beans, warm Corn Tortillas, Guacamole, Crema Mexicana and shredded Manchego Cheese

**Fajitas de Camaron 18**

Fresh Shrimp Flambeed in Madeira Wine with Sauteed Onions, Tri-Colored Peppers and Tomatoes served with our Smokey White Beans, warm Corn Tortillas, Guacamole, Crema Mexicana and shredded Manchego Cheese

**Fajitas Vegetarianas 15**

A Variety of Vegetables Flambeed with Garlic and Madeira Wine and served with Black Beans, warm Corn Tortillas, Guacamole, Crema Mexicana and shredded Manchego Cheese

**Pollo Tikin Xik (Open Flame Grilled) 17**

Achiote Marinated and Grilled Chicken Breast served with Spanish Rice, Refried Black Beans, Sauteed Vegetables and finished with a Chipotle, Sour Orange and Plum Sauce

**Carne Asada 18**

Mesquite Smoked and Grilled Marinated Tender Steak served with Spanish Rice, Smokey White Beans, Guacamole, warm Corn Tortillas and a spicy Salsa de la Casa

**House Specialities**

**(Especiales de la Casa)**

**The Spanish Kitchen Surf and Turf (Langosta y Filete) 38**

Grilled Lobster with a Red Chili, Corn-Lobster Sauce and a Grilled Filet Mignon stuffed with a Poblano Pesto, served with Cream Cheese-Jalapeno Mashed Potatoes

**Pan-Sauteed Seabass (Filete de Pescado en Recado Rojo) 23**

Fresh Seabass Pan-Sauteed in Mexican Beer, White Wine and served with a Salsa de Jitomate (tomato) y Chile Rojo atop Spanish Rice with two Vegetable Flautas

**Paella 27**

The Spanish Kitchenis version of a classic. Fresh Mussels, Clams, Scallops, Shrimp, Chicken and Spicy Sausage sautéed and cooked with Saffron Rice, served in its own individual Paella pan

**Mexican Barbeque Pork (Puerco en Barbacoa) 20**

Tender Mexican Barbeque Pork marinated and slow roasted in Banana Leaves served with our Smokey White Beans, Sauteed Vegetables and warm Corn Tortillas

**Sweet Potato Crusted Salmon (Salmon Envuelto) 22**

A Fresh Salmon Filet wrapped in Sweet Potato, pan-seared with an Orange Piquin Sauce, topped with a Corn-Avocado Salsa and served with Cream Cheese-Jalapeno Mashed Potatoes

**Filet Mignon (Carne a Las Brasas) 29**

Adobo Marinated and Grilled Tender Filet Mignon served with Cream Cheese-Jalapeno Mashed Potatoes and finished with a Port Wine Reduction

**Crab Stuffed Red Snapper (Bomba Huachinango) 25**

A Red Snapper Filet stuffed with Blue Crabmeat, Portobello Mushrooms, Herbs and Manchego Cheese, topped with a Poblano Cream Sauce, Minted Crema Mexicana and served with a Chipotle Potato Cake and Asparagus

**Pollo en Mole Negro 18**

Grilled Chicken Breast with our Homemade Traditional Oaxacan Black Mole Sauce, served with Sweet Pickled Onions, Spanish Rice and Smokey White Beans

**Seafood Bar (Mariscos)**

The Spanish Kitchen proudly features our Seafood Bar (Mariscos). All our fresh seafood is brought in daily and hand selected by our Chef. Taking from the traditions of Veracruz and Merida we offer unique seafood creations including our very own Drunken Peel-n-Eat Shrimp. Enjoy these dishes with one of our many 100%Blue Agave Tequilas, Premium Mezcal, or a cold Mexican Beer. Salud!

**Coconut Salmon Ceviche (Ceviche de Salmon) 12**

Fresh Salmon Diced and Marinated in Citrus Juices, Coconut Milk, Ginger, Red Chiles and Onions served with Homemade Malanga Chips

**Shrimp and Scallop Passion Fruit Ceviche (Ceviche Cabo de Acha y Camaron) 13**

Fresh Shrimp and Scallops Marinated in Passion Fruit with Jalapenos, Orange Segments, and Sweet Pickled Onions, served with Fresh Homemade Plantain Chips

**Grilled Lobster Ceviche (Ceviche de Langosta y Maiz) 15**

Char-grilled Lobster Marinated in Citrus Juices, and tossed with Chive Oil, Roasted Corn, Avocado, Roasted Peppers and Onions served with Fresh Homemade Tortilla Chips

**Mexican Shrimp Cocktail (Coctel de Camaron) 12**

Mexican Shrimp with Citrus Juices, Tomatoes, Onions and our Spicy Cocktail Sauce served with Homemade Tortilla Chips

**Crab Paradise (Salpicon de Congrejo) 13**

Fresh Lump Crab served on top of a diced Mango and Avocado Salad served with Homemade Tortilla Chips

**Peel-n-Eat Drunken Shrimp 17**

Plump Gulf Shrimp Steamed in a Broth of Herbs, Spices, Onions, Garlic, Tomatoes and Mexican Lager Beer

**Seafood Sampler 38**

**(Sabor de Mar)**

A sampler of our Ceviches including Coconut Salmon Ceviche, Shrimp and Scallop Passion Fruit Ceviche, Grilled Lobster Ceviche, our Mexican Shrimp Cocktail, the Crab Paradise and the Peel-n-Eat Drunken Shrimp

**Desserts (Postres)**

**Chocolate Mayan Volcano 10**

A soft pyramid of Chocolate Cake . lled with a Melted Chocolate center . nished with Fresh Fruit

**Vanilla Flan 8**

A traditional Vanilla Bean Custard topped with Fresh Berries

**Cigarros de Chocolate 8**

Three rolled Chocolate Cigars filled with Bitter Sweet Chocolate Mousse, dusted with Cocoa Powder and served with a Coffee Nougatine Sauce

**Tres Leches Brandy Mexicano 7**

Homemade Sponge Cake soaked in Milk and Mexican Brandy topped with a White Chocolate Mousse and garnished with Fresh Seasonal Berries

**Mexican Fried Ice Cream 9**

Battered and fried Dulce de Leche Ice Cream served in a Crispy Cinnamon Bowl with sauteed Apples and Brown Sugar

**Banana Carmelizadas 8**

Open faced Caramelized Red Bananas with Chocolate Ice Cream and Caramel topped with Candied Red Jalapenos

**Capirotada (Bread Pudding) 7**

Bread Pudding with Pears and Chocolate served with a Mexican Brandy Vanilla Sauce and Whipped Cream

**Dessert Platter 16**

Featuring samples of . ve desserts including Chocolate Cigars, TrÈs Leches, Vanilla Flan, Banana Carmelizadas and Capirotada

**Teas**

**Choice of Two Handpicked Teas 4**

Camomile (manzanilla) • Orange Leaves (hoja de naranja) • Green Tea (te verde) • Mint (hierba huena) • Lemon (te limon) • Black Tea (te negro)

**Traditional Coffees**

**Cafe Dulce 4**

Dark Roasted Coffee with Dulce de Leche and Piloncio

**Cafe con Leche 4**

Espresso with Cinnamon and Steamed Milk

**Hot Chocolate 5**

Vanilla, Mexican Chocolate and Steamed Milk

**Coffees with Liquer**

**Cafe Almendrado 9**

Dark Roasted Coffee with Almond flavored Tequila

**Cafe Diablo 10**

Dark Roasted Coffee with Orange Brandy and Piloncio

**Cafe Menonito 10**

Mexican Hot Chocolate with Frangelico

**Madeira and Ports**

**San Antonio Madeira 8**

Caramel and toasted vanilla

**La Quinta Syrah Port 9**

Chocolate covered Raspberries

**Quinta De La Rosa Reserve 15**

Raspberries and Blackberries

**Royal Oporto 10yr Tawny 17**

**Porto**

Nutty, Dried Fruit and Caramel

**Quinta De La Rosa Lote 60 13**

Cocoa, Raspberries and Vanilla



**\*We also serve a full line of Mexican Coffee Beverages\***

**LET US HELP YOU CELEBRATE YOUR BIRTHDAY - ASK FOR DETAILS**

