



## Lunch Menu

Spain's cuisine is a source of national pride. The exquisite delicacies of its many regions are based on the high quality and variety of the local products used in the preparation of the dishes.

Traditional recipes are prepared using natural ingredients such as olive oil, herbs, fresh meat or seafood. Flavor enhancing spices such as garlic, paprika and saffron are staples in Spanish kitchens.

Spanish cooking is renowned for the professionalism of its experts. Spanish chefs are revered world-wide.

# Spain

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**Chef Andres**  
Welcomes you to enjoy a  
culinary voyage

## Lunch Menu

**Monday - Friday 11:30 am - 2:00 pm**

All entrees are served with potatoes, vegetables and Saffron rice.  
All sandwiches are served with French fries.  
Children's menus are available.

Ask About Our \$6.95 Lunch specials -  
includes lunch, dessert and beverage

### NY Strip Loin Steak \$9.95

Prime 8 oz. strip loin broiled to perfection

### Veal Parmigiana \$8.95

Breaded veal cutlet with mozzarella cheese served over linguini with tomato sauce

### Veal Corunesa \$8.95

Veal cutlets cooked in mushrooms, brandy and dry cherry wine

### Pollo Ajo \$7.95

Chicken cutlets cooked in white wine and garlic

### Pollo ala Parrilla \$7.95

Grilled chicken breast with lemon, wine and herbs

### Paella \$10.95

Combination of Clams, Mussels, Shrimp, Scallops, Spanish Sausage and Chicken in Saffron rice

### Mariscada Marinera \$10.95

Combination of Clams, Mussels, Shrimp and Scallops cooked in a brandy tomato sauce and served over linguini

### Salmon Relleno \$9.95

Fillet of salmon stuffed with crabmeat, scallops and shrimp

### Camarones Frito \$8.95

Fresh shrimp breaded and deep fried to perfection

**Steak Salad \$8.95**

Slices of New York strip grilled and served on greens with chef's special dressing

**Chicken Caesar Salad \$7.95**

Grilled chicken breast, cut into strips and served warm on greens with Caesar dressing

**Paella de Vegetables \$7.95**

Chef's combination of fresh vegetables cooked in Saffron rice

**Spanish Steak Sandwich \$6.95**

New York Strip grilled with peppers and onions

**Chicken Sandwich \$5.95**

Chicken cutlet broiled in house garlic sauce

**SPAIN**



**Spain Restaurant**  
888 E. Dublin Granville Road  
Columbus, Ohio 43229

**614.840.9100**

[www.spain-dining.com](http://www.spain-dining.com)



## Dinner Menu

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## Dinner Menu

**Monday - Thursday 5:00pm - 10:00pm    Friday - Saturday 5:00pm - 11:00pm**

All entrees include soup of the day, saffron rice, vegetables and Spanish Potatoes.

There is a \$5.00 charge for sharing a dinner order.

All our meals are made to order, please allow 20-30 minutes for preparation.

Children's menus are available.

### Mariscos y Pescados Seafood and Fish

#### Paella Valenciana \$20.95

Combination of Langastinos, Clams, Mussels, Shrimp, Scallops, Sausage and Chicken, cooked in saffron rice

#### Paella Marinera \$20.95

Combination of Langastinos, Clams, Mussels, Shrimp and Scallops, cooked in saffron rice

#### Mariscada Marinera \$20.95

Combination of Langastinos, Clams, Mussels, Shrimp and Scallops, cooked in brandy, and a light tomato sauce

#### Zarzuela Mariscos \$18.95

Combination of Langastinos, Clams, Mussels,

### Carnes y Pollo Meat and Poultry

**Our Steaks are USDA Prime, aged up to 30 days and cut by hand**

#### Bistec de Lomo

16 oz. cut \$17.95

32 oz. cut \$25.95

New York Strip Loin with house garlic sauce

#### Solomillo a la Sevillana

8 oz. cut \$17.95

16 oz. cut \$26.95

Broiled Filet Mignon with mushroom sauce on the side

#### Ternera en Salsa Blanca \$17.95

Veal cutlets in cream sauce with spinach and provolone cheese

Shrimp and Scallops,cooked in saffron rice

**Camarones de Ajo \$18.95**

Shrimp cooked in garlic, Spanish paprika and olive oil

**Camarones Diablo \$18.95**

Shrimp cooked in a spicy tomato sauce with onions and peppers.

**Camarones a la Vino \$18.95**

Shrimp cooked in a wine, lemon and butter

**Salmon \$14.95**

**Stuffed with crabmeat \$16.95**

14 oz. Fillet of Salmon broiled in lemon, wine and butter



**Filete Mero Relleno \$18.95**

Fillet of Grouper stuffed with crabmeat, cooked in white wine, garlic and parsley

**Pargo a la Marinero \$16.95**

Fillet of Red Snapper cooked in garlic, tomato, brandy with clams and mussels



provolone cheese

**Ternera Maleguena \$17.95**

Veal cutlets cooked in Madeira wine, mushrooms and garlic

**Ternera Chef Especial \$17.95**

Veal cutlets sautéed in wine, bacon, brandy, roasted peppers with fresh asparagus



**Veal Parmigiana \$17.95**

Breaded Veal cutlet with mozzarella cheese served over linguini with tomato sauce

**Costilletas de Cerdo \$15.95**

Pork chops grilled with garlic and brandy sauce

**Pollo en Salsa de Ajo \$14.95**

Chicken cutlets cooked in the house garlic sauce

**Pollo ala Cedeira \$14.95**

Chicken cutlets cooked in wine, bacon and shrimp

**Arroz con Pollo \$14.95**

Boneless chicken cooked in saffron rice with Spanish Sausage

**Mar Y Tierra \$25.95**

An 8 oz Prime cut of Filet Mignon and an 8 oz. Lobster Tail, broiled to perfection

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