







¡Bienvenidos! (Welcome!)

Don Quijote de la Mancha, the 17th century novel by Miguel de Cervantes Saavedra, achieved international recognition as a literary classic. It is an important part of Spain's rich heritage which has been shared with the rest of the world through translation. Restaurante don Quijte takes its name from this novel's renowned protagonist.

We wish to share with you another aspect of our Spanish heritage: the classic regional cuisines of Spain. Spanish food is unique to the country of Spain. It is not "fast food". Each dish requires careful preparation from natural ingredients, which are used in all authentic Spanish cooking.

We are very proud of our efforts to bring you the best in Spanish regional cuisine. We are equally proud of our loyal clientele, who are among the most sophisticated connoisseurs of fine dining in this area.

We thank you for joining us this evening. We hope you enjoy your meal and dining eperience. ¡Buen apetito!













Tapas (Spanish Appetizers)

Empanadas
Savory meat pastry made with peppers, tomatoes and onions. 9.95

Tortilla a la Española
Spanish style omelette made with potatoes, onions and eggs. 6.95

Croquetas
Creamed chicken dipped in egg and bread crumbs then deep fried. 10.95

Mejillones al Natural
Steamed mussels. 9.95

Gambas al Ajillo
Tasty shrimp sautéed with garlic. 10.95

Gambas a la Plancha
Tasty shrimp grilled in the shell. 10.95

Gambas a la Riojana
Tasty shrimp in the shell rioja style (sautéed with garlic in a white wine sauce). 10.95

Calamares a la Romana
French fried squid. 10.95

Calamares en su Tinta
Squid sautéed with onion, garlic and herbs, then simmered in its own ink. 10.95

Pulpo a la Gallega
Galacian style octopus with paprika and olive oil. 12.95

Albóndigas
Uniquely delicious Spanish meatballs. 8.95

Pinchos Morunos
Moorish style skewered pork marinated in wine, paprika, oregano, parsley, garlic and olive oil. 10.95

Chorizo
Mild smoked Spanish sausage simmered in white wine. 8.95

Jamón Serrano
Sliced cured Spanish ham. 12.95

Higaditos de Pollo al Jeréz
Chicken livers sautéed with onions, garlic and herbs in a delicious sherry sauce. 9.95

Higaditos de Pollo Rebozados
French fried chicken livers. 9.95

Champiñones al Ajillo
Fresh mushrooms sautéed with garlic. 7.95

Champiñones a la Plancha
Grilled fresh mushrooms with garlic and olive oil. 7.95

Alcachofas con Jamón
Artichoke hearts sautéed with garlic, roasted red peppers and cured Spanish ham. (Also available without ham). 10.95

Alcachofas Rebozadas
French fried artichoke bottoms. 10.95

Coliflór Rebozada
French fried cauliflower. 8.95

Coliflór al ajo Arriero
Fresh cauliflower sautéed with garlic, paprika and roasted red peppers. 7.95

Patatas Ali-Oli
Cold potatoes in a creamy garlic sauce. 7.95

Patatas Bravas
Potatoes in a spicy tomato sauce. 6.95

Queso Manchego
Semi-soft Spanish cheese. 9.95

Combo Tapa
A sampling of some of our most popular appetizers. Includes tortilla a la Española, albóndigas, chorizo, champiñones al ajillo and patatas bravas.

Small 12.95 Large 18.95

Vegetarian Combo Tapa
A sampling of some of our most popular vegetable appetizers. Includes tortilla a la Española, champiñones al ajillo, coliflór al ajo Arriero and patatas bravas.

Small 12.95 Large 18.95






Sopas (Soups)

Sopa del Dia
Delicious soup of the day -
home made from scratch. 5.95

Gazpacho
Traditional cold vegetable soup. A popular appetizer of southern Spain. (In season). 5.95

Ensaladas (Salads)

Ensalada Mixta - Spanish Style
Selected salad greens, tomatoes, cucumber, peppers, sliced eggs, anchovies and olives. Served with house vinaigrette dressing. 12.95

Salade Niçoise - French Style
Fresh greens, boiled potatoes, green beans, tuna, anchovies, tomatoes and sliced eggs. Served with house vinaigrette dressing. 16.95

Portuguese Salad
Crisp lettuce, artichoke hearts, garbanzos, roasted red peppers, onions, olives and sliced eggs. Served with house vinaigrette dressing. 16.95

Seafood and Avocado Salad
Fresh greens topped with avocado slices, shrimp, mussels and grilled salmon. Served with our chef's creamy dressing. 28.98

Especiales Para Pequeños (Children's Specials)

Arróz con Pollo Spanish style chicken and yellow saffron rice. 11.95

Albóndigas Spanish style meatballs served with yellow saffron rice or fries. 9.95

Hamburger or Cheeseburger with fries. 7.95

French Fried Shrimp with fries. 12.95

Grilled Cheese Sandwich with fries. 7.95

Bebidas (Beverages)

Café Americano 2.00

Café Expreso 4.95

Café Capuchino 5.95

Tea Hot or iced. 2.00

Milk 3.00

Chocolate Milk 3.25

Soft Drinks 2.00

Full Bar What's your pleasure?

Home Made Sangria
A traditional red wine cooler made with citrus fruit.

Home Made Limonada
A white wine cooler made with apples, citrus fruit and cinnamon.

Pitcher 18.95
Half Pitcher 12.95
Glass 6.95









Bocadillos (Sandwiches)

All served with French fries or Spanish rice.

Pepito Madrid style steak sandwich with roasted peppers and onions. 11.95

Bocadillo Calamares
French fried squid sandwich. 11.95

Sandwich Mixto Classic European grilled ham and American cheese. 8.95

Bocadillo Jamón Y Queso Cured Spanish ham and manchego cheese. 12.95

Hamburger or Cheeseburger Deluxe Cooked to your liking. Served with lettuce, tomato and campera salad. 8.95

Side Orders

Extra Bread and Ali-oli 3.95

Yellow Saffron Rice 3.95

Potato French fried, boiled or baked. 3.95

House Salad 3.95

Vegetable 3.95

Sharing an Entree: 4.95

Most major credit cards accepted.

17% gratuity added for parties of 8 or more.





Comidas (Dinners)

Specialties of the House

Paella Marinera for Two
Spain's culinary classic! A traditional shellfish and saffron rice dish famous throughout the world. Includes jumbo shrimp, cod, baby clams, bay scallops, mussels, squid and crab legs. 58.00

Paella Vegetariana
Vegetarian version of the culinary classic. 24.00

Paella Valenciana
A traditional shellfish, chicken and saffron rice dish originating in the region of Valencia. 24.95

Paella de Pollo
Chicken version of the culinary classic. 20.95

Paella Negra
Black rice version of the culinary classic. 25.98

Pinchos Morunos
Moorish style skewered pork marinated in wine, paprika, oregano, parsley, garlic and olive oil. Served with yellow saffron rice and vegetables. 24.95

Plato Combinado
A combination platter of some of our popular tapas. Includes empanada, tortilla a la Española, croquetas, chorizo, albóndigas, and champiñones al ajillo. Served with yellow saffron rice and vegetables. 23.95



Carnes (Meat)

Cordero Asado
Roasted lamb stuffed with green olives. Served with yellow saffron rice and vegetables. 24.95

Lomo de Cerdo con Pimientos
Marinated grilled pork loin with roasted red peppers. Served with boiled potatoes and vegetables. 24.95

Entrecot Madrileño
Strip steak cooked to your liking. Served with grilled tomato slices, baked potato and vegetables. 24.95

Filet Mignon
Tender filet cooked to your liking with a fresh sautéed mushroom sauce. Served with baked potato and vegetables. 29.95

Pescados y Mariscos (Fish and Shellfish)

Emperador
Tender swordfish grilled to perfection and topped with our lemon garlic sauce. Served with boiled potatoes and vegetables. 24.95

Bacalao a la Vasca
Baked north Atlantic cod in a tasty white sauce made with baby clams, shrimp, asparagus, peas, potatoes, wine and garlic. 24.95

Bacalao a la Madrileña
Deep fried north Atlantic cod, typical of the cafés and tascas of Madrid. Served with French fried potatoes and vegetables. 21.95

Lenguado Relleno
Boneless baked flounder stuffed with crab meat. Served with yellow saffron rice and vegetables. 24.95

Lenguado Frito
Tender, boneless flounder dusted with flour, lightly fried and topped with our lemon garlic sauce. Served with boiled potatoes and vegetables. 21.95

Lenguado a la Romana
Tender, boneless flounder dipped in flour and egg, then lightly fried. Served with French fried potatoes and vegetables. 21.95

Trucha a la Navarra
Rainbow trout Navarra style (sautéed with garlic and topped with cured Spanish ham). Served with boiled potatoes and vegetables. 21.95

Centollo
Steamed Alaskan snow crab legs. Served with drawn butter, baked potato and vegetables. 25.95

Gambas a la Riojana
Jumbo shrimp in the shell Rioja style (sautéed with garlic in a white wine sauce). Served with yellow saffron rice and vegetables. 23.95

Parrillada de Mariscos for Two
Grilled shellfish (lobster, shrimp, mussels and crab legs), squid and cod fish. Served with yellow saffron rice and vegetables. 80.00

Langosta a la Americana
Grilled lobster tail. Served with drawn butter, baked potato and vegetables. Market price.

