













¡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 Quijote 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 experience. ¡Buen apetito!





Tapas (Spanish Appetizers)

Empanada
Galacian meat pastry made with peppers, tomatoes, onions and chicken. 8.95

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
Tender, tasty shrimp sautéed with garlic. 10.95

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

Gambas a la Riojana
Jumbo 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

Pincho Moruno
Moorish style skewered pork marinated in wine, paprika, oregano, parsley, garlic and olive oil. 7.95

Chorizo
Mild smoked Spanish sausage. 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
Sautéed artichoke hearts with cured Spanish 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
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
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 chef's dressing. 12.95

Salade Niçoise - French Style
Fresh greens, boiled potatoes, green beans, tuna, anchovies, tomatoes and sliced eggs. Served with chef's dressing. 15.95

Portuguese Salad
Crisp lettuce, artichoke hearts, garbanzos, roasted red peppers, onions, olives and sliced eggs. Served with chef's dressing. 15.95

Seafood and Avocado Salad
Avocado slices topped with cold shrimp, mussels and salmon. Served with our chef's creamy dressing. 28.95

Especiales Para Pequeños (Children's Specials)

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

Hamburger or Cheeseburger
Served with French fried potatoes. 7.95

French Fried Shrimp
Served with French fried potatoes. 12.95

Grilled Cheese Sandwich
Served with French fried potatoes. 7.95

Bebidas (Beverages)

Café Americano 2.00

Café Expreso 3.95

Café Capuchino 4.95

Tea Hot or iced. 2.00

Milk 2.75

Soft Drinks 2.00

House Wines
Ask your server for our complete list.

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

Imported Bottled Beer 4.75
Beck's (regular or dark)
Corona
Dos Equis
Estrella

Domestic Bottled Beer 3.95
Miller Lite

Non-alcoholic beer also available.

Mixed Drinks
What's your pleasure?

We Gladly Honor & Welcome Your Discount Coupons & Cards!

To save time and confusion, we ask that you present any discounts to your server when placing your order. We strive to provide an outstanding dining experience to all our valued customers.

Bocadillos (Sandwiches)

Pepito
Madrid style steak sandwich with roasted red peppers and onions. Served with French fried potatoes. 11.95

Sandwich Mixto
Classic European grilled ham and cheese. Served with French fried potatoes. 8.95

Hamburger or Cheeseburger Deluxe
Cooked to your liking. Served with lettuce, tomato, onion, cottage cheese and French fried potatoes. 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

Vegetables 3.95

17% gratuity added for parties of 6 or more.

Most major credit cards accepted.

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, clams, mussels, squid and crab legs. 58.00

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

Pinchos Morunos
Moorish style skewered pork marinated in wine, paprika, oregano, parsley, garlic and olive oil. Served with yellow saffron rice and vegetables. 22.95

Plato Combinado
Empanada, tortilla a la Española, croquetas, chorizo, albóndigas and champiñones al ajillo. Served with yellow saffron rice and vegetables. 22.95

Carnes y Aves (Meat and Poultry)

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. 21.95

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 a baked potato and vegetables. 29.95

Arróz con Pollo
Spanish style chicken and yellow saffron rice. 19.95

Pescados y Mariscos (Fish and Shellfish)

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

Bacalao a la Vasca
Baked north Atlantic cod in a tasty white sauce made with clams, shrimp, asparagus, peas, potatoes, wine and garlic. 22.95

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 dipped in flour, lightly fried and topped with our special 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. 22.95

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 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
Broiled lobster tail. Served with drawn butter, baked potato and vegetables. Market Price.

Postres (Desserts)

Flan Caramel egg custard. 6.95

Helado Ice cream. 4.95

We also offer a variety of other delectable home made desserts!







MILLER LITE $3.95
PALE LAGER | ABV 4.2%

BLUE MOON $4.75
WITBIER | ABV 5.4%
An unfiltered wheat ale brewed with oats for creaminess and spiced with the perfect combination of orange peel and coriander.

CORONA $4.75
PALE LAGER | ABV 4.6%

BELL'S TWO HEARTED $4.75
IPA | ABV 7%
Intense hop aroma and malt balance. Characteristic grapefruit and pine resin aromas. Fruity aromas of Bell's house yeast.

MODELO $4.75
PALE LAGER | ABV 4.5%

ESTRELLA DAURA DAMM $4.75
EURO PALE LAGER | ABV 5.4%
A Gluten-Free light bodied lager beer.

CHIMAY RED $10.00
DUBBEL | ABV 7%
Coppery color. Sweet, fruity taste that makes it a particularly tasty dark ale.