

**\$31.95 THREE COURSE PRIX FIX
DINNER MENU**

First Course

APPETIZERS

MIXED SALAD
CHEFS SOUP OF THE DAY
STUFFED MUSHROOMS
SHRIMP IN GARLIC SAUCE
PINCHOS MORUNOS (MARINATED CUBES OF PORK)
GRILLED ASPARAGUS
MUSSELS CRIOLLA (TOMATO SAUCE)

Second Course

ENTREES

PENNE PRIMAVERA
CHICKEN PLANCHA (GRILLED CHICKEN)
BROILED TILAPIA
PAELLA ORTALENA (VEGETABLE PAELLA)
SHRIMP PLANCHA (GRILLED SHRIMP)
LOBSTER RAVIOLI (IN A PINK SAUCE)
CHICKEN AND RICE
CHURASCO (SKIRT STEAK)
MUSSELS DIABLO (IN A HOT SAUCE)
PENNE VODKA SAUCE

* PAELLA VALENCIANA - ADDITIONAL \$11.00 CHARGE *

* GRILLED FILET MIGNON MEDALIONS - ADDITIONAL \$11.00 CHARGE *

BROILED LAMB CHOPS - ADDITIONAL \$10.00 CHARGE

Third Course

COFFEE & DESSERTS

REGULAR AMERICAN, DECAF OR HERBAL TEA

FLAN, VANILLA ICE CREAM OR SPANISH RICE PUDDING

Sangria 46

LUNCH MENU \$19.95

(SERVED 12PM TO 3PM * MONDAY-SATURDAY)

ALL LUNCH ENTREES INCLUDE A CHOICE OF HOUSE SALAD OR SOUP OF THE DAY

Entrees

SHRIMP AJILLO (SHRIMP IN GARLIC SAUCE)
BROILED PORK CHOP
CHEESE RAVIOLI
CHICKEN SANDWICH
STEAK SANDWICH
MUSSELS DIABLO
PENNE PRIMAVERA
GRILLED SHRIMP SALAD
GRILLED CHICKEN SALAD
BROILED TILAPIA
CHURASCO (SKIRT STEAK)
SHRIMP PLANCHA (GRILLED SHRIMP)

Coffee & Desserts

AMERICAN REGULAR, DECAF OR TEA

FLAN OR VANILLA ICE CREAM OR SPANISH RICE PUDDING

Wine &

Sangria Specials

(AVAILABLE FOR LUNCH ONLY)

A COMPLIMENTARY GLASS OF SANGRIA
OR HOUSE WINE IS SERVED WITH LUNCH

Sangria 46

338 WEST 46TH STREET
NEW YORK, NY 10036

(212) 581-8482

WWW.SANGRIA46.COM

PRICES ARE SUBJECT TO CHANGE

TAPAS

Embutidos y Quesos

JAMON SERRANO (HAND CUT SERRANO HAM)	\$13.95
CHORIZON (LARGE CURED SPANISH SAUSAGE)	\$8.95
LOMO (CURED PORK LOIN)	\$9.95
MANCHEGO (SPANISH GOAT CHEESE)	\$9.95
ROSEMARY MANCHEGO (ROSEMARY HERB MANCHEGO)	\$10.95
TETILLA (SOFT COWS MILK CHEESE)	\$9.95
JAMON Y QUESO (SERRANO HAM & MANCHEGO CHEESE)	\$13.95
TABLADO DE EMBUTIDOS (PLATTER MIX OF JAMON, CHORIZON & LOMO)	\$20.95
TABLADO DE QUESOS (MIX CHEESE PLATTER)	\$19.95

Tapas Frias

MEJILLONES A LA VINAGRETA (MUSSELS VINAGRET)	\$6.95
ALCACHOFAS VINAGRETA (ARTICHOKES VINAGRET)	\$7.95
ACEITUNAS (MIXED SPANISH OLIVES)	\$5.95
PAN CON TOMATE (TOMATO SPREAD BREAD AND SERRANO HAM)	\$6.95
QUESO CON MEMBRILLO (MANCHEGO CHEESE WITH QUINCE)	\$9.95
ENSALADILLA RUSSA (RUSSIAN POTATO SALAD WITH TUNA, SERVED IN SEASON)	\$8.95

Tapas Calientes

CHORIZO SALTEADO (SAUTEED CHORIZO WITH ONIONS)	\$7.95
PATATAS AIOLI (CUBED POTATOS WITH AIOLI SAUCE)	\$7.95
TORTILLA CON CHORIZO (SPANISH POTATO OMLETTE WITH CHORIZO)	\$8.95
GAMBAS AL AJILLO (SHRIMP IN GARLIC SAUCE)	\$8.95
CHIPIRONES (SKILLET GRILLED BABY SQUID)	\$8.95
EMPANADILLAS DE ATUN (TUNA EMPANADAS)	\$7.95
PINCHOS RELLENOS (STUFFED MUSHROOMS)	\$6.95
GAMBAS A LA PLANCHA (GRILLED SHRIMP)	\$7.95
MEJILLONES DIABLO (MUSSELS IN SPICY TOMATO SAUCE)	\$6.95
CROQUETAS DE JAMON (HAM CROQUETS)	\$7.95
FILET MIGNON A LA PLANCHA (GRILLED FILET MIGNON MEDALLIONS)	\$12.95
CHULETILLAS DE CORDERO (GRILLED LAMB CHOPS)	\$12.95
CALAMARES ROMANA (FRIED CALAMARI)	\$9.95
ESPARAGOS A LA PLANCHA (GRILLED ASPARAGUS)	\$7.95
ALMEJAS AJILLO CON JAMON (GARLIC SAUCE CLAMS WITH HAM)	\$9.95
ALMEJAS CASINO (CLAMS CASINO)	\$9.95
ALCACHOFAS FRITAS (FRIED BABY ARTICHOKES)	\$8.95
CROQUETAS DE BACALAO (COD FISH CROQUETS)	\$8.95
LANGOSTINOS (GRILLED PRAWNS)	\$13.95
PIMIENTOS DE PIQUILLO (CODFISH STUFFED PIQUILLO PEPPERS)	\$10.95
CALAMARES A LA PLANCHA (GRILLED CALAMARI)	\$8.95
GAMBAS CON BACON (BACON WRAPPED SHRIMP)	\$8.95
CHURASCO DE POLLO (CHICKEN CHURASCO)	\$7.95
TORTILLA ESPANOLA (SPANISH POTATO OMLETTE)	\$6.95
SAUTEED MUSHROOMS	\$7.95
PORTOBELLO CON SALMON Y QUESO A LA PARILLA (GRILLED PORTOBELLO WITH SALMON AND CHEESE)	\$11.95
PIMIENTOS DE PADRON (LIGHTLY FRIED AND SALTED, SERVED IN SEASON)	\$8.95

Ensaladas y Sopas

SALADS & SOUPS

ENSALADA MIXTA (MIXED GREEN SALAD)	\$5.95
GRILLED SHRIMP SALAD	\$12.95
GRILLED CHICKEN SALAD	\$10.95
SOPA DE AJO (GARLIC SOUP)	\$4.95
GAZPACHO (SERVED IN SEASON)	\$5.95
SOPA DEL CHEF (CHEFS SOUP)	\$5.95

Platos Principales

ALA CART ENTREES

Paella

PAELLA DE MARISCOS (SAFFRON RICE, CLAMS, SHRIMP, MUSSELS AND CALAMARI)	\$20.95
PAELLA VALENCIANA (SAFFRON RICE, MIXED SEAFOOD, CHICKEN AND CHORIZO)	\$21.95
PAELLA ORTALENA (SAFFRON RICE AND MIXED VEGETABLES)	\$17.95

Mariscada

MARISCADA AL AJILLO (GARLIC SAUCE)	\$20.95
MARISCADA AL DIABLO (SPICY HOT SAUCE)	\$20.95
MARISCADA SALSA VERDE (GREEN SAUCE)	\$20.95
MARISCADA CRIOLLA (ONION, PEPPER AND TOMATO SAUCE)	\$20.95
(ADD A 4 OZ. LOBSTER TAIL TO YOUR PAELLA OR MARISCADA FOR AN ADDITIONAL \$9.00)	

Mariscas SEAFOOD

GAMBAS AL AJILLO (SHRIMP IN GARLIC SAUCE)	\$17.95
ALMEJAS AL BRANDY (CLAMS IN GARLIC AND BRANDY SAUCE)	\$20.95
MEJILLONES DIABLO (MUSSELS IN SPICY HOT SAUCE)	\$15.95
GAMBAS A LA PLANCHA (GRILLED SHRIMP)	\$19.95
GAMBAS ENCHILADOS (SHRIMP IN TOMATO SAUCE)	\$16.95
COLAS DE LANGOSTA (BROILED 3-4 OZ. BABY LOBSTER TAILS)	\$30.95
LANGOSTINOS (GRILLED JUMBO PRAWNS)	\$26.95
COLAS DE LANGOSTA EN SALSA VERDE (BABY LOBSTER TAIL IN GREEN SAUCE)	\$31.95

Pescadas FISH

SALMON A LA PARILLA (BROILED SALMON)	\$17.95
FILET O SOLE LIMON (FILET SOLE IN LEMON SAUCE)	\$18.95
TILAPIA SALSA VERDE (TILAPIA IN GREEN SAUCE)	\$16.95
CHILEAN SEA BASS A LA PARILLA (BROILED SEA BASS)	\$22.95
CHILEAN SEA BASS PARILLADA (GRILLED WITH CLAMS, MUSSELS AND SHRIMP)	\$28.95

Polla CHICKEN

POLLO CON ARROZ (CHICKEN AND CHORIZO IN SAFFRON RICE)	\$18.95
POLLO A LA PLANCHA (GRILLED SLICED CHICKEN)	\$16.95
POLLO AJILLO (CHICKEN IN GARLIC SAUCE)	\$16.95
POLLO CRIOLLA (CHICKEN IN A ONION AND PEPPER TOMATO SAUCE)	\$16.95
CURASCO DE POLLO (CHICKEN CHURASCO)	\$15.95
POLLO SANGRIA 46 (CHICKEN PREPARED WITH HAM, CHEESE AND BRANDY SAUCE)	\$18.95

Carnes MEATS

CHURASCO CON CEBOLLA (SKIRT STEAK WITH ONIONS)	\$18.95
BISTEC A LA PARILLA (BROILED SIRLOIN STEAK)	\$21.95
CHULETAS DE CERDO Y SETAS (SAUTEED MUSHROOMS AND PORKCHOPS)	\$16.95
CHULETAS DE CORDERO (ROSEMARY AND WINE SEASONED LAMB CHOPS)	\$25.95
FILET MIGNON MEDALLONES CON CEBOLLA (GRILLED FILET MIGNON MEDALLIONS WITH ONIONS)	\$24.95
BISTEC A LA PLANCHA (GRILLED, SLICED SIRLOIN STEAK WITH ONIONS AND PEPPER)	\$19.95
FILET MIGNON SANGRIA 46 (FILET MIGNON, CHEESE, BACON AND BRANDY SAUCE)	\$26.95

Pasta

RAVIOLI DE LANGOSTA (LOBSTER RAVIOLI IN PINK SAUCE)	\$17.95
RAVIOLI DE QUESO (CHEESE RAVIOLI)	\$15.95
PENNE DE PRIMAVERA (PENNE WITH SAUTEED VEGETABLES)	\$16.95
PENNE SALSA DE VODKA (PENNE VODKA SAUCE)	\$16.95
FIDEUA (NOODLE PAELLA WITH MIXED SEAFOOD)	\$19.95

Sides

SPANISH POTATOES	\$3.95
SAFFRON RICE	\$3.95
SIDE ORDER OF ANY SAUCE	\$4.95
SIDE OF VEGETABLES	\$4.95
GARLIC BREAD	\$3.95

Sauces

GARLIC, GREEN, DIABLO, CRIOLLA, AIOLI