

# El Parral Special Combinations

No. 1 Baked Ziti  
Eggplant Parmigiana  
Veal Parmigiana

No. 2 Chicken Cacciatore  
Veal and Peppers  
Spaghetti

No. 3 Baked Clams  
Lobster Tail Fra Diavolo  
Shrimp Marinara and Spaghetti

No. 4 Lobster Tail and Shrimp  
Fish Filet, Butter and Lemon Sauce  
Broccoli Sauté



## Seafood



Shrimp Francese  
Shrimp Parmigiana  
Baked Shrimp  
Shrimp Scampi  
Shrimp Arreganate  
Shrimp, Fried or Marinara  
Shrimp Fra Diavolo  
Shrimp Creole with Rice

Calamari — Fried, Marinara or  
Fra Diavolo Sauce  
Baked or Fried Filet of Sole  
Lobster Tail Fra Diavolo  
Lobster Tail, Broiled  
Scungilli in Green, Marinara or  
Fra Diavolo Sauce



## Appetizers



*Gambas al Ajillo*  
*Clams Casino*  
*Baked Clams, Chopped*  
*Baked Clams, Whole*  
*Clams Posillipo*  
*Fresh Shrimp Cocktail*  
*Mussels in Green Sauce or Posillipo*

*Broiled Spanish Sausages (Chorizos)*  
*Mozzarella Sticks or Zucchini*  
*Antipasto with Shrimp*  
*Little Neck Clam Cocktail*  
*Spanish Potato Chips*  
*Salami, Provolone and Olives*  
*Peppers and Anchovies*



## Soups



*Minestrone*  
*Soup of the Day*

*Stracciatella Romana*  
*Consommé with Rice*

*Consommé with Noodles*  
*Gazpacho (Cold Vegetable Soup)*

*- Salad is Compliments of the House -*

## El Parral Homemade Specialties

*Mariscadas (Mixed Seafood) in Green,  
 Red or White Sauce or Ajillo*  
*Paella Valenciana (Rice, Chicken,  
 Sausage and Seafood)*  
*Paella Valenciana plus Lobster*  
*Paella (rice and Seafood)*  
*Paella (Rice and Seafood plus Lobster)*  
*Shrimp Ajillo (Hot Garlic Sauce)*  
*Shrimp El Parral*  
*Shrimp in Green, Red or White Sauce*  
*Shrimp and Rice*  
*Shrimp Extremena*

*Crabmeat in Green or White Sauce*  
*Lobster in Green or White Sauce*  
*Scallops in Green, Red or White Sauce*  
*Mussels Posillipo or in Green Sauce*  
*Clams Posillipo or in Green Sauce*  
*Veal El Parral*  
*Veal Extremena*  
*Chicken El Parral*  
*Chicken and Rice*  
*Chicken Villaroy*  
*Chicken Ajillo*  
*Chicken Extremena*

## Meat

*Broiled Sirloin Steak*  
*Sirloin Steak Pizzaiola*  
*Veal or Chicken Rollatina*  
*Pork Chops (Spanish Style) with Onions*  
*Veal Chops (Spanish Style) with Onions*  
*Veal Milanese, Chopped Salad Vinaigrette*

*Veal Parmigiana*  
*Veal Francese*  
*Veal Marsala with Mushrooms*  
*Veal Scaloppina with Peppers*  
*Veal Scaloppina with Mushrooms*  
*Veal Scaloppina Cacciatore*

## Chicken

*Grill Chicken, Chopped Salad Vinaigrette..*  
*Chicken, Broccoli and Ziti*  
*Chicken Creole with Rice*  
*Chicken a la Francese*  
*Chicken Cacciatore*

*Chicken Nugets.*  
*Half Broiled Chicken*  
*Chicken a la Parmigiana*  
*Chicken Scaloppina with Mushrooms..*  
*Chicken Marsala*

## Macaroni

*Manicotti*  
*Baked Ziti*  
*Eggplant Parmigiana*  
*Ravioli, Meat or Cheese*  
*Spaghetti with Meat Sauce*  
*Spaghetti with Meatballs*

*Lasagna*  
*Fettuccine Alfredo*  
*Manicotti (Sicilian Style)*  
*Linguine with Red or White Clam Sauce*  
*Baked Ziti, Ricotta and Mozzarella*  
*Ravioli Parmigiana, Meat or Cheese*

## Desserts

*Ice Cream Truffles*  
*Tortoni*  
*Ice Cream or Sherbet*  
*Tiramissu*

*Caramel Custard (Flan)*  
*Chocolate Fudge Cake*  
*Italian or American*  
*Cheese Cake*

*Coffee or Tea*  
*Espresso*  
*Cappuccino*  
*Spanish Coffee*