

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT		DOING BUSINESS AS (DBA)		
Janda Latino 46 LLC		Sangria 46		
STREET ADDRESS		CROSS STREETS		
338 West 46 th Street		8 th & 9 th Avenue		
OWNER	NAME: Ariel Gonzalez/Judith Shapiro	ATTORNEY	NAME: Warren Pesetsky	
	PHONE: 917-658-0806		PHONE: 212-513-1988	
	FAX:		FAX: 212-385-2235	
MANAGER	NAME:	LANDLORD	NAME: 338 W 46 th St. Realty LLC	
	PHONE:		PHONE: 212-816-9787	
	FAX:		FAX:	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain): _____			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): _____			
License Type:	<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE <i>(check one)</i>	<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1155062	
		What is the expiration date on the prior license?	September 30, 2012	
		Are you making any alterations or operational changes?	YES	NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	
	Music	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	
	Kitchen	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	11 a.m. – 11 p.m.	
OCCUPANCY	INDOOR				BAR			OUTSIDE		
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables	
	74	74	25	68	0	1	6	16	8	
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5+			
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A			
Will you be hosting private parties and promotional events?					YES	NO	N/A			
Will outside promoters be used?					YES	NO	N/A			
Will the security plan submitted be implemented?					YES	NO	N/A			
Will State certified security personnel be used?					YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A			
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A			
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A			
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A			
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ					
BUILDING DESIGN										
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A			
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A			
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A			

OUTDOOR ITEMS				
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A	
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A	
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A	
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A	
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A	
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A	
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A	

LOCATION & ZONING				
Primary Zoning District:	Commercial	Overlay (If Applicable):		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A	
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A	
Is a Public Assembly permit required?	YES	NO	N/A	
Are your plans filed with DOB?	YES	NO	N/A	
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____			
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1			
	# 2			
	# 3			

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

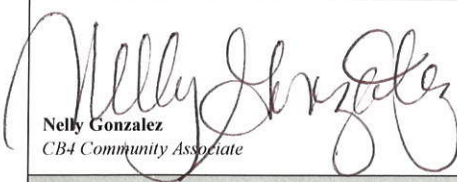
- Applicant will have no speakers or music in the rear yard
- Applicant will keep the doors closed between the restaurant & rear yard at all times
- Applicant will have the rear yard closed & vacated by 9p.m. Sunday – Thursday and 10 p.m. Friday & Saturday
- Applicant will respond to community concerns and provide a phone number
- Applicant may apply for an alteration of the outdoor space in 6 months

Manhattan Community Board 4 (MCB4) recommends:

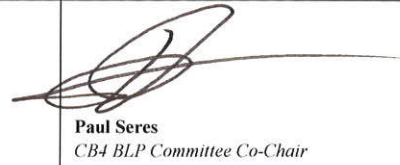
Approval Denial unless all agreed to by applicant is part of the

method of operation Denial

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

Tuesday, June 12, 2012

DATE

THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS
CERTIFICATE OF OCCUPANCY

BOROUGH MANHATTAN

DATE MAR 30 2001

NO. 100613873

This certificate supersedes C.O. NO 119826

ZONING DISTRICT C1-5

THIS CERTIFIES that the new--altered--existing--building--premises located at
338 WEST 46TH STREET

Block 1036 Lot 149

CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOAD LBS. PER SQ. FT.	MAXIMUM NO. OF PERSONS PERMITTED	ZONING DWELLING OR ROOMING UNIT	BUILDING CODE HABITABLE ROOMS	ZONING USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
CELLAR	O.G.	4			6	COMM	BOILER ROOM AND KITCHEN ACC. TO RESTAURANT
BASEMENT	100	60			6	COMM	EATING & DRINKING ESTABLISHMENT
1ST FLOOR	40		2		2	RES	Two (2) Apartments
2ND FLOOR	40		2		2	RES	Two (2) Apartments
3RD FLOOR	40		2		2	RES	Two (2) Apartments

FIRE DEPARTMENT FUEL OIL PERMIT
147183

THIS CERTIFICATE OF OCCUPANCY IS VALID ONLY IF THE BUILDING IS USED IN ACCORDANCE WITH THE RULES OF THE DEPARTMENT OF BUILDINGS, LOCATED AT 100 WEST 46TH STREET, NEW YORK, N.Y. 10018.

OPEN SPACE USES

(SPECIFY--PARKING SPACES, LOADING BERTHS, OTHER USES, NONE)

NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED

THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND SPECIFICATIONS NOTED ON THE REVERSE SIDE.

B. N.

[Signature]
BOROUGH SUPERINTENDENT

[Signature] R. A.
Acting Commissioner M.B.
COMMISSIONER

ORIGINAL

OFFICE COPY - DEPARTMENT OF BUILDINGS

COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS:

BEGINNING at a point on the WEST side of MADISON AVENUE
 distant 32'-0" SOUTH feet from the corner formed by the intersection of
 EAST 69TH STREET and MADISON AVENUE
 running thence NORTH 32'-0" feet; thence WEST 63'-0" feet;
 thence SOUTH 32'-0" feet; thence EAST 63'-0" feet;
 thence to the point or place of beginning. feet; thence feet;

101297080

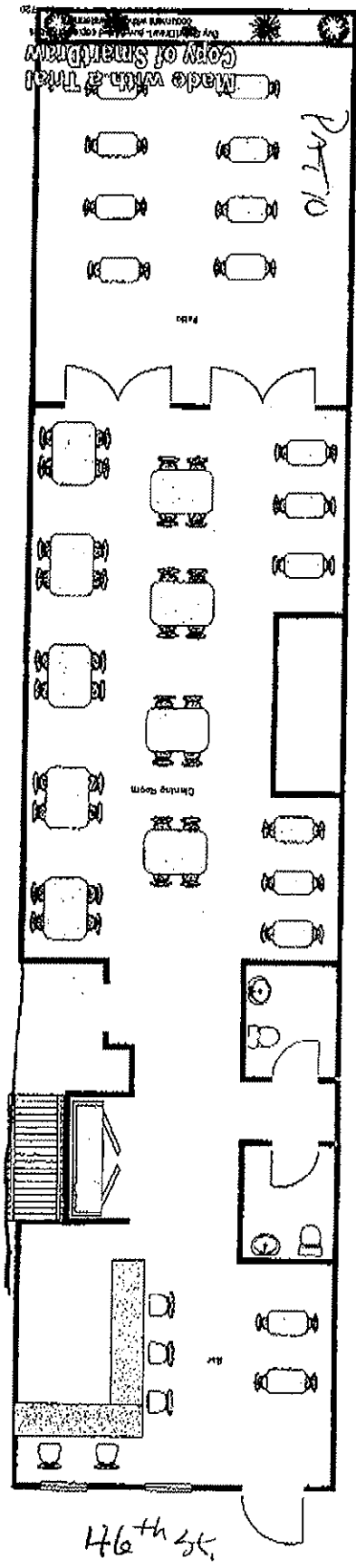
XXKX ALT. No. DATE OF COMPLETION 3/20/01 CONSTRUCTION CLASSIFICATION CLASS 3NON-FIREPROOF
 BUILDING OCCUPANCY GROUP CLASSIFICATION HEIGHT 5 STORIES, 50' FEET
 J-2

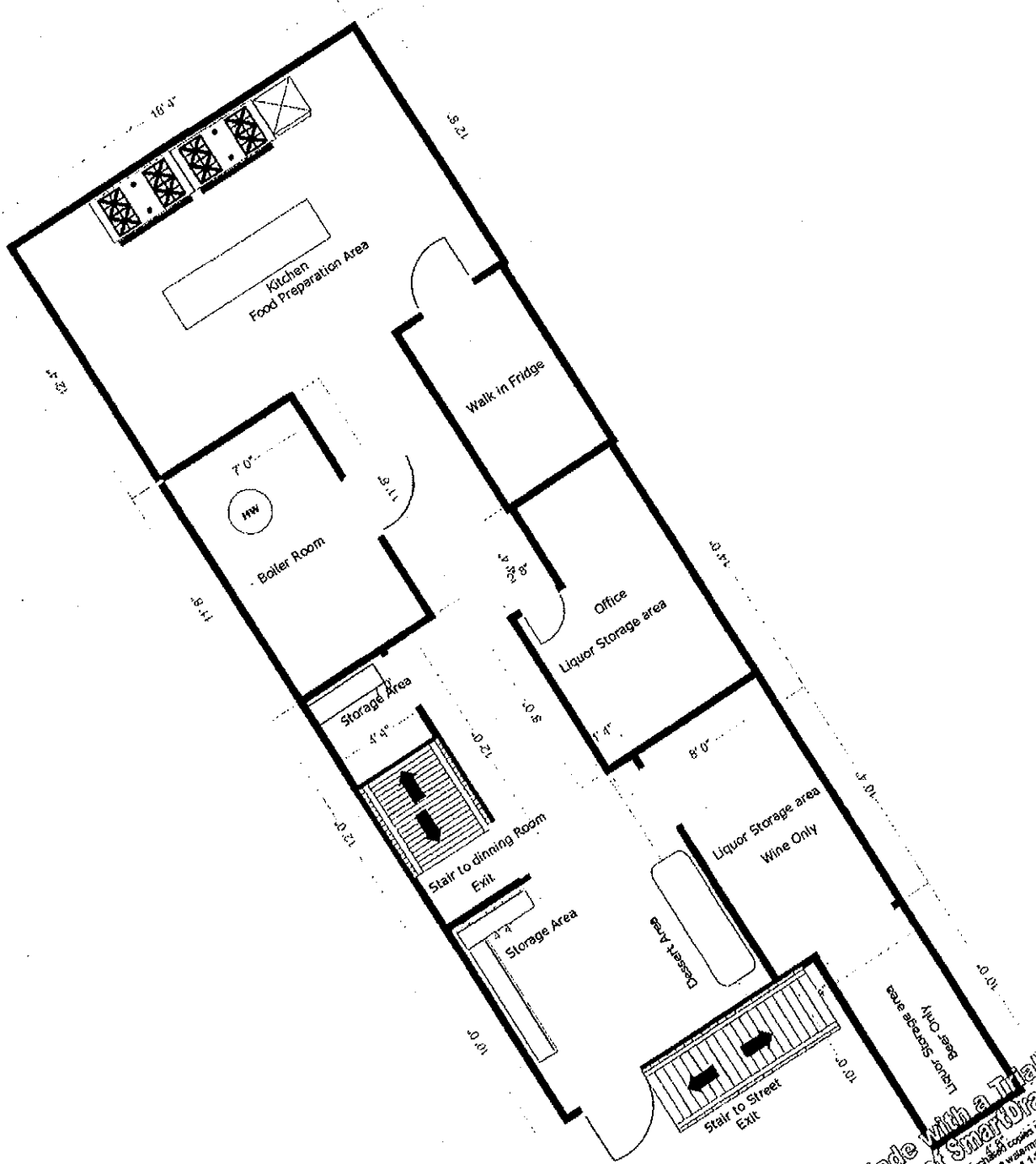
THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

	YES	NO		YES	NO
STANDPIPE SYSTEM			AUTOMATIC SPRINKLER SYSTEM		
YARD HYDRANT SYSTEM					
STANDPIPE FIRE TELEPHONE AND SIGNALLING SYSTEM					
SMOKE DETECTOR					
FIRE ALARM AND SIGNAL SYSTEM					

- STORM DRAINAGE DISCHARGES INTO:
 A) STORM SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM
- BANITARY DRAINAGE DISCHARGES INTO:
 A) SANITARY SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

LIMITATIONS OR RESTRICTIONS:
 BOARD OF STANDARDS AND APPEALS OAL. NO. _____
 CITY PLANNING COMMISSION OAL. NO. _____
 OTHERS:





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46th St.
 Basement for Sangria 46...
 338 W 46 Street

Sangria 46

Three Course Prix Fix Dinner Menu

\$31.95

First Course

Appetizers

- Ensalada Mixta** Mesclum Salad with Peppers and Tomato
Caldo de Gallego Broth with Potato, Collard Greens and Sausage
Setas Rellenas Stuffed Mushrooms with Crab Meat
Gambas al Ajillo Shrimp in Minced Garlic, Olive Oil and Spanish Paprika
Asparagus a la Plancha Grilled Asparagus
Mussels Criolla in Light Tomato Sauce with Onions and Peppers

Second Course

Entrees

Penne Salsa de Vodka

Penne in Vodka Sauce

Penne Primavera

Penne in Tomato Sauce with Mixed Vegetables.

Ravioli de Langosta

Lobster Ravioli in Pink Sauce

Paella Ortolana

Saffron Rice with Fresh Mixed Vegetables

Pollo a la Plancha

Grilled Breast of Chicken Served with Rice and Vegetables

Pollo Con Arroz

Saffron Rice with Chicken and Chorizo

Churasco con Cebolla

Skirt Steak with Onions Served with Spanish Potato and vegetables

Tilapia a la Parilla

Broiled Tilapia with Garlic and Olive Oil
Served with Rice and Vegetables

Gambas a la Plancha

Grilled Shrimp Served With Rice and Vegetables

Chuletas de Cordero Additional \$11 Charge

Rosemary and Wine Seasoned Lamb Chops Served with Spanish Potato and Mixed vegetables

Filet Mignon Medallions Additional \$11 Charge

Filet Mignon Medallions with Onions Served with Spanish Potato and Mixed vegetables

Paella Valenciana Additional \$11 Charge

Saffron Rice with Clams, Mussels, Shrimp, Calamari, Chicken and Chorizo

Third Course

Coffee and Desserts

- Tea, Herbal Tea or American Coffee
Flan, Vanilla Ice Cream or Rice Pudding

*Suggested 18% Gratuity is Added to Tables for 5 or More Guests*Please no Split Checks*Prix Fix Sharing Charge \$15.95*

Tapas

Embutidos y Quesos

Chorizon	8.95
Large Cured Spanish Sausage	
Lomo	9.95
Cured Pork Loin	
Manchego	9.95
Spanish Goat Cheese	
Tetilla	9.95
Soft Cow Milk Cheese	
Rosemary Manchego	10.95
Rosemary Herb Spanish Goat Cheese	
Jamon Serrano	13.95
Hand Cut Serrano Ham	
Jamon y Queso	13.95
Serrano Ham and Manchego Cheese	
Tablado De Quesos	19.95
Mix Cheese Platter	
Tablado De Embutidos	20.95
Platter de Jamon Serrano, Chorizon and Lomo	
Jamon Iberico Half Tapa 25 Full Tapa 40	
Spanish Cured Ham	

Tapas Frías

Aceitunas	5.95
Mixed Spanish Olives	
Pan Con Tomate	6.95
Tomato Spread Bread Topped with Serrano Ham	
Mejillones a la Vinagreta	6.95
Mussels Vinaigrette with Peppers, Onions & Egg	
Alcachofas Vinagreta	7.95
Baby Artichoke Vinaigrette with Peppers, Onions & Egg	
Queso con Membrillo	9.95
Manchego Cheese with Quince	

Tapas De Carne

Tortilla Con Chorizo	7.95
Spanish Potato Omelet with Chorizo	
Chorizo Salteado	7.95
Sautéed Chorizo in Red Wine with Onions	
Croquetas de Jamon	7.95
Ham Croquets	
Churasco de Pollo	7.95
Chicken Churasco	
Filet Mignon a la Plancha	12.95
Grilled Filet Mignon Medallions	
Chuletillas de Cordero	12.95
Grilled Lamb Chops	

Tapas Del Mar

Mejillones Diablo	6.95
Mussels in Spicy Tomato Sauce with Peppers and Onion	
Empanadillas de Atun	7.95
Tuna Empanadas	
Setas Rellenas	7.95
Stuffed Mushrooms with Crab Meat	
Gambas al Ajillo	8.95
Shrimp In Minced Garlic, Olive Oil and Spanish Paprika	
Croquetas de Bacalau	8.95
Cod Fish Croquets	
Calamares a la Plancha	8.95
Grilled Calamari	
Gambas con Tocino	8.95
Bacon Wrapped Shrimp	
Gambas a la Plancha	9.95
Grilled Shrimp with Garlic and Olive Oil	
Calamares Romano	9.95
Fried Calamari	
Almejas Casino	9.95
Stuffed Baked Clams with Bacon and Peppers	
Pimientos de Piquillo	10.95
Piquillo Peppers Stuffed with Cod Fish	
Portobello a la Parilla	11.95
Grilled Portobello Mushroom Topped with Smoked Salmon and Melted Mozzarella Cheese	
Vieiras Con Tocino	12.95
Broiled Scallops Wrapped in Bacon	
Langostinos	13.95
Grilled Prawns with Garlic and Olive Oil	
Puipo Bejuma	14.95
Octopus Vinaigrette with White Beans, Peppers, Onions & Egg	
Puipo a la Gallega	14.95
Steamed Octopus Topped with Sea Salt, Olive Oil and Spanish Paprika	

Tapas Vegetarianas

Tortilla Española	6.95
Spanish Potato Omelet	
Patatas Aioli	7.95
Cubed Potatoes with Aioli Sauce	
Asparagus a la Plancha	7.95
Grilled Asparagus	
Setas Salteadas	7.95
Sautéed Mushrooms in Olive Oil and Garlic	

Ensaladas y Sopas

Ensalada Mixta	5.95	Sopa de Ajo	4.95
Mesclum Salad with Peppers and Tomato		Minced Garlic Soup	
With Grilled Chicken Add 5 With Grilled Shrimp Add 7		Caldo de Gallego	5.95
Gazpacho (Served in Season)	5.95	Broth with Potato, Collard Greens, White Beans and Sausage	

Paella y Arroz

Paella Ortolana	17.95	Paella de Mariscos	20.95
Saffron Rice with Fresh Mixed Vegetables		Saffron Rice with Clams, Mussels, Shrimp and Calamari. With 4 OZ. Lobster Tail Add 9	
Pollo Con Arroz	18.95	Paella Valenciana	21.95
Saffron Rice with Boned Chicken and Chorizo		Saffron Rice with Clams, Mussels, Shrimp, Calamari, Chicken and Chorizo. With 4 OZ. Lobster Tail Add 9	
Arroz Criollo	18.95		
Rice Sautéed in Tomato Sauce with Sweet Plantains, Shrimp and Spanish Sausage			

Mariscada 20.95

Mariscada is a Mix of Sea Food Including Clams, Mussels, Shrimp and Calamari Prepared in Your Choice of Four Sauces.
Served with Saffron Rice and Mixed vegetables *Add a 4 OZ. Lobster Tail for \$9

Mariscada al Diablo		Mariscada al Ajillo	
In Spicy Tomato Sauce with Peppers and Onions		Minced Garlic, Olive Oil and Spanish Paprika	
Mariscada al Criollo		Mariscada al Salsa Verde	
In Light Tomato Sauce with Peppers and Onions		Scallions, Garlic, White Wine, Parsley and a Touch of Flour	

Del Mar

	Served with Saffron Rice and Mixed vegetables		
Mejillones Diablo	15.95	Filet O Sole Limon	18.95
Mussels in Spicy Tomato Sauce with Peppers and Onions		Egg Battered Filet Sole in Lemon Garlic Sauce	
Tilapia Salsa Verde	16.95	Gambas a la Plancha	19.95
Scallions, Garlic, White Wine, Parsley and a Touch of Flour		Grilled Shrimp with Garlic and olive oil	
Gambas al Ajillo	17.95	Chilean Sea Bass a la Parrilla	22.95
Shrimp in Minced Garlic, Olive Oil and Spanish Paprika		Broiled Sea Bass with Garlic and Olive Oil	
Salmon a la Parrilla	17.95	Chilean Sea Bass Parrillada	28.95
Broiled Filet of Salmon with Garlic and Olive Oil		Grilled Sea Bass with Clams, Mussels and Shrimp	

Carnes

	Served with Saffron Rice and Mixed vegetables		
Pollo a la Plancha	16.95	Veal a la Placha	18.95
Grilled Breast of Chicken Served with Rice and Vegetables		Grilled Thin Slices of Veal Served with Rice and Vegetables	
Chicken Parmigiana	16.95	Veal Parmigiana	19.95
Served with Pasta		Served with Pasta	

Carnes a la Parrilla

	Served with Spanish Potato and Mixed vegetables		
Churasco con Cebolla	18.95	Chuletas de Cordero	22.95
Skirt Steak with Onions		Rosemary and Wine Seasoned Lamb Chops	
Bistec a la Parrilla	21.95	Filet Mignon Medallones	24.95
Sirloin Steak		Filet Mignon Medallions with Onions	

Pastas

Ravioli De Queso	15.95	Penne Salsa de Vodka	16.95
Cheese Ravioli in Tomato Sauce		Penne Vodka Sauce	
Penne Primavera	16.95	Ravioli de Langosta	17.95
Penne in Tomato Sauce with Mixed Vegetables		Lobster Ravioli in Pink Sauce	

Sides

Garlic Bread	3.95	Saffron Rice	4.95
Spanish Potatoes	4.95	Side of Mix Vegetables	4.95

Sangria 46

Chef's Specials

Tapas

<i>Dátiles con Tocino</i>	7.95
<i>Dates Wrapped in Bacon</i>	
<i>Mixto de Croquetas</i>	7.95
<i>Plate Mixture of Spinach Croquets and Cheese Croquets</i>	
<i>Sardinas a la Plancha</i>	8.50
<i>Grilled Sardines</i>	
<i>Pan Con Cabra</i>	8.95
<i>Bread Topped with Serrano Ham and Goat Cheese</i>	
<i>Chorizitos al Vino Tinto</i>	8.95
<i>Mini Mild Sausages in Red Wine</i>	
<i>Almejas Ajillo</i>	9.95
<i>Clams in Minced Garlic, Olive oil, Spanish Paprika and Ham</i>	
<i>Callos ala Madrileña</i>	9.95
<i>Tripe Madrid Style with White Beans</i>	
<i>Lamb Shank Española</i>	13.95
<i>Roasted Lamb Shank Sautéed in Meat Gravy</i>	

Main Courses

<i>Tortellini Salsa Blanca</i>	14.95
<i>Cheese Tortellini in White Cream Sauce</i>	
<i>Lamb Shank Española</i>	25.95
<i>Roasted Lamb Shank Sautéed in Meat Gravy</i>	
<i>Served with Roasted Potatoes and Vegetables</i>	
<i>Filet Mignon Sangria 46</i>	26.95
<i>Filet Mignon with Brandy Sauce Topped with Bacon and Cheese Served with Spanish Potato and Mix Vegetables</i>	

Sangria 46 Lunch Special

\$19.95

Served 12 pm to 3 pm Wednesday - Saturday

Choice of Soup or Salad

Ensalada Mixta Mesclun Salad with Peppers and Tomato

Caldo de Gallego Broth with Potato, Collard Greens and Sausage

Entrees

Ensalada Mixta with Grilled Chicken or Grilled Shrimp

Mesclun Salad with Peppers and Tomato

Penne Primavera

Penne in Tomato Sauce with Mixed Vegetables

Ravioli De Queso

Cheese Ravioli in Tomato Sauce

Mejillones Diablo

Mussels in Spicy Tomato Sauce with Peppers and Onions Served with Rice and Vegetables

Tilapia a la Parilla

Broiled Tilapia with Garlic and Olive Oil Served with Rice and Vegetables

Gambas a la Plancha

Grilled Shrimp Served With Rice and Vegetables

Gambas al Ajillo

Shrimp in Minced Garlic, Olive Oil and Spanish Paprika Served with Rice and Vegetables

Churasco con Cebolla

Skirt Steak with Onions Served with Spanish Potato and vegetables

Veal a la Placha

Grilled Thin Slices of Veal Served with Rice and Vegetables

Paella Valenciana

Saffron Rice with Clams, Mussels, Shrimp, Calamari, Chicken and Chorizo

Coffee and Desserts

Tea, Herbal Tea or American Coffee

Flan, Vanilla Ice Cream or Rice Pudding

*Complementary Glass of Sangria or House Wine
is Served with the Lunch Special*

Our Tapas and Dinner Menu is also Available during Lunch Hours

Suggested 18% Gratuity is Added to Tables for 5 or More Guests