

## APPETIZERS

**Fried Calamari** Lightly Fried Calamari Served With Arrabiatta Sauce And Our New Avocado Jalapeno Dipping Sauce \$9.95

**Garlic Shrimp** A Generous Portion Of Baby Shrimp Sauteed With Roasted Garlic And Extra Virgin Olive Oil \$8.95

**NEW Coconut Shrimp** Four Large Individually Skewered Coconut Flaked Shrimp Served With Orange Marmalade And A Yogurt Sauce Over The Top Of A Small Bed Of Mixed Greens \$9.95

**Shrimp And Scallops Ceviche** Citrus-Marinated With Jalapenos, Avocados, And Bananas \$9.95

**NEW Portobello Al Ajillo** Grilled Portobello Topped With Lime Salsa \$8.95

**Tapas Trio** Grilled Chorizo, Spanish Tortilla And Manchego Cheese \$7.95

## ENSALADAS

**Caesar Salad** A Perennial Favorite Made The Europa Way With Our Homemade Caesar Dressing And Croutons \$5.95

**NEW Panzanella** Fresh Tomatoes, Cucumbers, Kalamata Olives, Capers, Anchovies And Croutons Tossed In A Red Wine Vinaigrette \$8.95

**NEW Iceberg Wedge** Fresh Tomatoes, Bleu Cheese Crumbles And Almonds With A Balsamic Vinaigrette \$7.95

**NEW Ensalada Riojana** Spinach And Romaine Blend With Fresh Strawberries, Toasted Walnuts And Goat Cheese Tossed In Strawberry Sherry Vinaigrette \$8.95

**Tomatoes And Mozzarella** Fresh Mozzarella Served On Top Of Three Large Slices Of Tomato With Oregano, Julienne Basil And A Light Balsamic Vinaigrette \$7.95

# entree

**Paella Valenciana** A Secret Recipe Handed Down From Father To Son- A Special Blend Of Fresh Shrimp, Clams, Mussels, And Calamari Mixed With Chorizo And Chicken Served With Vegetables In A Saffron-Scented Rice \$12.95

**Salmon Gallego** Pan Seared Atlantic Salmon Filet Served With An Almond Strawberry Glaze \$14.95

**Penne Crudaiaola** Fresh Tomatoes, Mozzarella, Baby Arugula And Fresh Basil Tossed With Extra Virgin Olive Oil And Parmesan Cheese \$11.95

**Fusili Toscano** Eggplant Sauteed In Plum Tomato Sauce With Diced Mozzarella Tossed With Fusili Pasta \$10.95

**Filet Ravioli** Homemade Filet Mignon Stuffed Ravioli Simmered In A Rosemary Infused Port Reduction \$13.95

**Quattro Formaggio** Ricotta And Herbs Stuffed Homemade Ravioli Served With Peas In A Four Cheese Blend Cream Sauce \$10.95

**NEW Pollo Borracho** Chicken Breasts Sauteed With Chorizo, Portobello And Roasted Red Peppers In A Beer Demi Glace \$11.95 (Substitute Veal \$14.95)

**NEW Veal Al Limon** Veal Scallopinis Simmered With Artichoke Hearts And Capers In A Lemon White Wine Sauce Served With Angelhair Pasta \$14.95 (Substitute chicken \$11.95)

**NEW Open-Faced Ny Strip** 6 Oz. Cut, Grilled To Perfection Atop French Bread Drizzled With A Balsamic Chianti Glaze \$14.95

# panini

**Portobello Delight**  
Whole Grilled Portobello Topped With Roasted Peppers And Melted Mozzarella Served On A Roll \$8.95

**Hamburger**  
9 Oz Grilled Sirloin Burger Topped With A Generous Portion Of Sauteed Mushrooms And Onions \$ 8.95

**NEW Roasted Chicken Focaccia**  
Roasted Marinated Chicken Topped With Mozzarella Cheese And Fresh Bruschetta Tomatoes Served With Our Famous Parmesan Chips \$8.95

**Italian Focaccia**  
Mozzarella, Prociutto, Fresh Tomatoes With A Balsamic Dressing \$ 8.95

**LITE-FARE**  
calorie & carb concious

**Mahi Mahi** Strawberry Sherry Vinaigrette Glazed Mahi Mahi Filet, Grilled And Served With Seasonal Roasted Vegetables \$14.95

**Veggie Steak** A Steak Shaped Blend Of Light Summer Vegetables Served With A Roasted Pepper Coulis \$11.95

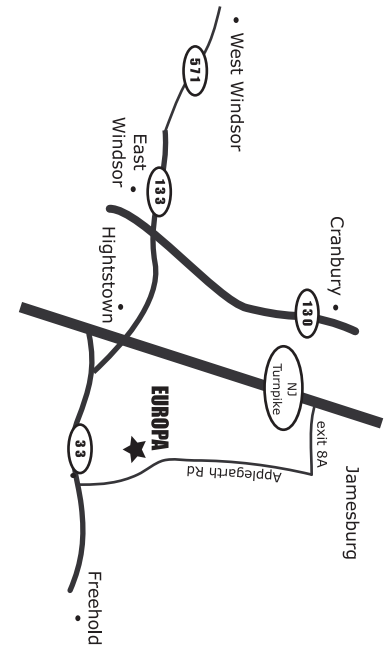
**NEW Sea Scallops Salad** Five Seasoned And Seared Large Scallops, Served Over A Bed Of Roamine And Spring Mix Blend Tossed In A Lemoncello Vinaigrette With Fresh Tomatoes, Olives, And Walnuts \$12.95

**Pollo Balsamico** Duo Of Chicken Breasts Grilled To Perfection Topped With A Sweet Balsamic Glaze And Served With Seasonal Roasted Vegetables \$ 10.95

## Lunch Menu

A World of Flavor  
**Europa**  
at Monroe

146 Applegarth Rd Monroe Twp NJ 08831  
Phone: 609-490-9500 Fax: 609-490-9898



# House Specialties

**Paella Valenciana** A Secret Recipe Handed Down From Father To Son - A Special Blend Of Fresh Shrimp, Clams, Mussels, And Calamari Mixed With Chorizo And Chicken Served With Vegetables In A Saffron-Scented Rice \$19.95

**Paella De Mariscos** Cooked With Shrimp, Scallops, Calamari, Clams, Mussels And Vegetables Served In A Saffron-Scented Rice- A Traditional Spanish -Style Family Recipe \$19.95 Add ½ Lobster Tail \$5.95

**New York Strip** 12 Oz. Cut, Grilled To Perfection Drizzled With A Balsamic Chianti Glaze \$24.95

**NEW Penne Crudaiola** Fresh Tomatoes, Mozzarella, Baby Arugula And Fresh Basil Tossed With Extra Virgin Olive Oil And Parmesan Cheese \$ 15.95

## APPETIZERS

**Fried Calamari** Lightly Fried Calamari Served With Arrabiatta Sauce And Our New Avocado Jalapeno Dipping Sauce \$9.95

**Garlic Shrimp** A Generous Portion Of Baby Shrimp Sauteed With Roasted Garlic And Extra Virgin Olive Oil \$8.95

**NEW Coconut Shrimp** Four Large Individually Skewered Coconut Flaked Shrimp Served With Orange Marmalade And A Yogurt Sauce Over The Top Of A Small Bed Of Mixed Greens \$9.95

**NEW Shrimp And Scallops Ceviche** Citrus-Marinated With Jalapenos, Avocados, And Bananas \$9.95

**Portobello Al Ajillo** Grilled Portobello Topped With Lime Salsa \$8.95

**Tapas Trio** Grilled Chorizo, Spanish Tortilla And Manchego Cheese \$7.95

## ENSALADAS

**Caesar Salad** A Perennial Favorite Made The Europa Way With Our Homemade Caesar Dressing And Croutons \$5.95

**NEW Panzanella** Fresh Tomatoes, Cucumbers, Kalamata Olives, Capers, Anchovies And Croutons Tossed In A Red Wine Vinaigrette \$8.95

**NEW Iceberg Wedge** Fresh Tomatoes, Bleu Cheese Crumbles And Almonds With A Balsamic Vinaigrette \$7.95

**NEW Ensalada Riojana** Spinach And Romaine Blend With Fresh Strawberries, Toasted Walnuts And Goat Cheese Tossed In Strawberry Sherry Vinaigrette \$8.95

**Tomatoes And Mozzarella** Fresh Mozzarella Served On Top Of Three Large Slices Of Tomato With Oregano, Julienne Basil And A Light Balsamic Vinaigrette \$7.95

# Dinner Menu

## LITE-FARE

calorie & carb conscious

**Pollo Balsamico** Duo Of Chicken Breasts Grilled To Perfection Topped With A Sweet Balsamic Glaze And Served With Seasonal Roasted Vegetables \$ 15.95

**NEW Sea Scallops Salad** Five Seasoned And Seared Large Scallops, Served Over A Bed Of Roaming And Spring Mix Blend Tossed In A Lemoncello Vinaigrette With Fresh Tomatoes, Olives, And Walnuts \$15.95

**Mahi Mahi** Strawberry Sherry Vinaigrette Glazed Mahi Mahi Filet, Grilled And Served With Seasonal Roasted Vegetables \$19.95

**Veggie Steak** A Steak Shaped Blend Of Light Summer Vegetables Served With A Roasted Pepper Coulis \$16.95



**Mariscada** A Satisfying Blend Of Shrimp, Scallops, Calamari, Clams, And Mussels Simmered And Served In A Bowl With A Light Plum Tomato Sauce Topped With Crostini \$ 19.95 (Add ½ Lobster Tail \$5.95)



**Salmon Gallego** Pan Seared Atlantic Salmon Filet Served With An Almond Strawberry Glaze \$18.95



**Citrus Half-Roasted Chicken** Succulent Spring Roasted Chicken In A Citrus-Infused Marinade Served With Our Famous Oven-Roasted Herb Potatoes Or Our Classic Mashed Potatoes \$17.95



**Pollo Borracho** Chicken Breasts Sauteed With Chorizo, Portobello And Roasted Red Peppers In A Beer Demi Glaze \$17.95 (Substitute Veal \$21.95)



**NEW Veal Al Limon** Veal Scallopinis Simmered With Artichoke Hearts And Capers In A Lemon White Wine Sauce Served With Angular Pasta \$21.95 (Substitute Chicken \$17.95)



**Pork Chop** 14 Oz Pan Seared Chop Served With Candied Apple Napoleon, Drizzled With A Light Espresso Demi Glaze \$19.95

**Solomillo Torero** Best Cut Of Angus Beef- 8 Oz Filet Mignon Topped With Peppercorn And Raisin Brandy Demi-Glaze \$28.95 (Add Duo Plump Head On Extra Jumbo Shrimp \$5.95)

**Cordero Asado** Herb-Crusted Rack Of Lamb With Au Jus And A Goat Cheese Potato Crepe \$29.95

# PASTAS

**Cavatelli Al Ragù** Roasted Short Ribs Braised In Red Wine And Served With Fresh Vegetables And Herbs Then Drizzled With White Truffle Oil \$19.95

**Fusilli Toscano** Eggplant Sauteed In Plum Tomato Sauce With Diced Mozzarella Tossed With fusilli Pasta \$15.95

**NEW Filet Ravioli** Homemade Filet Mignon Stuffed Ravioli Simmered In A Rosemary Infused Port Reduction \$20.95

**Lobster Ravioli** Homemade Lobster Stuffed Ravioli Tossed With Sun Dried Tomatoes In A Pesto Cream Sauce \$20.95

**Quattro Formaggio** Ricotta And Herbs Stuffed Homemade Ravioli Served With Peas In A Four Cheese Blend Cream Sauce \$15.95

**Europa**  
A World of Flavor *at Monroe*

an 18% gratuity is added to parties of 6 or more