

Dinner This Week at El Gato Azul

Southwest Lamb Chops Tapa

Two New Zealand Lamb Chops, with an Herbed Rub, Baked and Grilled with a Pomegranate Reduction

11.95

Chorizo Meatballs Tapa

Our house prepared Chorizo Meatballs with a Parmesan Au Gratin Cream Sauce

9.95

Seafood Fritters

Shrimp, and Scallops and Fresh Herbs,
in a Corn Fritter Batter - Drizzled with Honey and Old Bay.

10.95

Entrees

Paella Valencia 17.95

Saffron Rice, sautéed with Chorizo, Mussels, Chicken and Shrimp with White Wine, Garlic, Green Olives and Peas

Pablano & Chorizo Shrimp 16.95

Shrimp and Chorizo Sausage in a Hearty "Southwest Creole Sauce" with House Roasted Pablano Peppers, served with Black Bean Salad, Pico d' Gallo and Tortillas

Cilantro Chicken Penne 15.95

Slow Roasted Chicken tossed with a Creamy Cilantro Pesto Sauce with Mushrooms and Tomatoes
(substitute Shrimp for 3.00)

The Sticky Steak Skewers 19.95

Chargrilled Sirloin Skewers topped with our Hoisin Sticky Sauce, Sesame Seeds and Wasabi Peas

Carnitas Dinner 16.95

Our slow cooked Green Chile Pork Carnitas, served with Black Bean Salad, Pico d' Gallo and Tortillas

Chicken Minorca 16.95

Grilled Chicken Breast, served over Pearl Cous Cous, topped with a sauté of Artichokes, Olives, Pickled Onions and Basil

Grilled Shrimp & Scallops 19.95

Sweet Sea Scallops and served over a bed of Creamy Polenta, with Rosemary Cream, Leeks and Basil

Adobo Grilled Pork Loin 17.95

Marinated, Chargrilled and Bacon Wrapped Roasted Pork Loin, served over our house Yukon Gold Potatoes with a Spicy Adobo Sauce

Green Chile Mac & Cheese 14.95

Goat Cheese, Cheddar and Monterey Jack Cheese blended with Green Chiles, Cilantro and Southwest Spices, add Grilled Chicken 2.50

Shrimp Puttanesca 18.95

Tiger Shrimp, sautéed in a traditional zesty sauce of Tomatoes, Garlic, Capers and Anchovies

Tapas Selections

Seafood

Salmon Bruschetta 8

With Goat Cheese & Almonds

Crab Cakes 9

Sweet and Moist with Panko Breading and Citrus Aioli

Sante Fe Shrimp 9

Chargrilled, Bacon Wrapped Shrimp with a Chipotle Rub

Ceviche 8

Seafood in a Lime Marinade

Calamari Frita 6

Ale Marinated and Fried
with a Red Pepper Aioli

Gambas Espinaca 8

Shrimp, Spinach and
a Spicy Cream Cheese Sauce

Mussels Cerveza 6

Steamed with Beer and Herbs

Coconut Fried Shrimp 9

With a Curry Coconut Sauce

Crab Quesadilla 9

Flour Tortilla w/ Pickled Onions, Spinach and Cheese

Vegetarian

Fried Avocado 6

½ Fresh Avocado, Panko Breaded with Chips and Red Pepper Aioli

Artichoke & Spinach Dip 6

The right way! W/Pita & Chips

Polenta & Cream 5

With Herbs and topped with Honey & with Pita Points

Cucumber Salad 4

With a Sour Cream Dressing

Baked Caprese 7

Baguette Rounds with Fresh Mozzarella Basil and Tomato

Bruschetta 7

Baguette, with a mixture of Kalamata Olives, Garlic,
Roasted Red Peppers, Basil and Parmesan

Saffron Croquettes 8

Rice, Goat Cheese and Fresh Herbs with Tomato Concasse

Hummus 6

A different Selection Daily

Feta Confetti Dip 6

Feta, Roasted Red Peppers, Fresh Herbs and Garlic Oil

Sunflower Goat Cheese 6

With Pickled Onions and Pita

Baked Brie "Nachos" 8

Pita Triangles, topped with Warmed Brie, Apricot Drizzle and Balsamic Reduction

Chips & Salsa 4

Garlic Mushrooms 5

W/Herbs in a Sherry Broth

Wontons con Queso 6

Goat Cheese, Parmesan, & Cream Cheese with Nutmeg

Fried Artichokes 6

Panko Breaded w/ a Horseradish Cream

Caprese 6

Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction

Green Olive Tapanade 4

With Warm Pita

Pecan & Goat Cheese 6

On Grilled Pita with a Honey Drizzle

Black Bean Salad 4

With Lime and Chips

Hearts Bruschetta 7
Served on French Rounds

Fried Goat Cheese 6
Topped with Honey and Pickled Onions

Black Bean Cakes 6
With Red Pepper Aioli

Arts, Olives & Onions 5
With Warm Pita

Marinated Mushrooms 6
Red Wine, Vinegar, Fresh Herbs, Garlic and Olive Oil

Beef & Pork

Chick Peas & Chorizo 6
Roasted Red Peppers and Fennel

Cheezy Chorizo Bread 7
Warm on Baguette Slices

Green Chile Carnitas 6
On Tortillas w/ Green Chiles

Beef & Garlic 6
Sauteed in a Sherry Broth

Chorizo & Red Wine 5
With Pita Triangles

Roasted Bacon & Garlic 5
With Warm Pita

Beef Pinchos 7
With Horseradish Cream

Barry's Chorizo Hash 8
Homemade Chorizo, Tomatoes, Onions and Cilantro
with Yukon Gold Potatoes

Chicken

Jammin' Chicken 6
Island Spiced and Grilled

Caliente Chicken 7
Battered, Fried, tossed in a Spicy Sauce

Chicken Satay 6
Chargrilled with Yogurt Sauce

Sticky Chicken 7
Marinated, Grilled and tossed with a Hoisin Sesame Sauce

Misc ...

Posole 5 / cup
Traditional Soup with Ham, Chicken, Hominy, Red Onions,
Cilantro, Green & Red Chiles and a bit O' Heat

Warm Pita and Dip 3

Lunch Daily 11 – 3 / Tapas Daily 11 – C / Dinner @ 4:30

Happy Hour Mon – Thurs 3 – 6 pm Fri & Sat HH Drinks 3 - 6

316 W. Goodwin Prescott, AZ 86301