

# Menu

## Tuesday to Saturday

### Starters

**Sopa del Dia** – Homemade soup of the day

**Calamares** – Deep fried squid in a fresh batter

**Salmon Ahumado** – Smoked salmon with prawns

**Calabacines** – Stuffed courgettes with chicken in a white sauce

**Mejillones Pernod** – Fresh mussels, cream, & pernod

**Berengena Asada** – Baked aubergine with sun-dried tomatoes, fresh basil & topped with cheese

**Jamon y Melon** – Spanish cured Serrano ham with melon

**Pimientos** – Sweet peppers filled with a vegetable risotto

### Main Courses

**Lubina Balbaina** – Sea bass filleted, red pepper sauce, garlic & wine

**Gambas Pil Pil** – Large prawns with chilli & garlic

**Merluza Provenzala** – Fresh fillet of hake, onions, tomato & mussels

**Pollo Langosta y Gambas** – Chicken breast with prawns,  
in a light lobster sauce

**Entrecot Diane** – Entrecot steak, mushrooms, onions, mustard &  
cream

**Cerdo Ibérico** – Wild boar tenderloin, cream, & wild mushrooms

**Higado** – Calves liver with onions, sage & wine sauce

### **Seasonal Vegetables & Homemade Desserts**

### **3 Courses - £35**

10% service charge added to your final bill