

**Tuesday to Thursday Dinner and**

**Tuesday to Friday Lunch**

**Starters**

**Sopa del Dia**– Homemade Soup of the Day

**Croquetas**- Chicken or Serrano ham

**Chanquetes** – Deep fried Whitebait

**Filloas** – Baked Crepe filled with Ricotta cheese, Spinach & raisins

**Mejillones Provenzala** – Fresh Mussels with garlic, herbs, onions & tomato

**Berengena Asada** – Baked Aubergine with Sundried tomatoes, fresh basil & Topped with Cheese

**Champignons Greca** – Mushrooms in garlic, wine & crispy flakes of Serrano Ham

**Pimientos** – Sweet Peppers filled with a vegetable Risotto

**Main Courses**

**Solla Langosta** – Filleted Lemon sole with Lobster sauce, Prawns & Dill

**Salmon** – Fresh Salmon, lemon, & butter or garlic butter

**Pollo Cazador** – Breast of Chicken with cherry tomatoes, garlic, celery, leeks and pot sauce

**Pollo Jacobo** – Breast of Chicken stuffed with garlic butter, cheese & rolled in Breadcrumbs

**Fillet of Pork Medallions** – in a rich blue cheese sauce

**Rinones** – Lamb Kidneys, onions & mushroom sauce

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

**Seasonal Vegetables & Homemade Desserts**

**Lunch 2 Courses £26.50    3 Courses £28.50**

**Dinner 2 Courses £28        3 Courses £30**