

Menu

Tuesday to Thursday Dinner and

Tuesday to Friday Lunch

Starters

Sopa del Dia– Homemade soup of the day

Paté de Casa – Homemade paté

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 sun-dried tomatoes, fresh
basil & topped with cheese

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

Pimientos Bacalao– Chargrilled sweet bell peppers stuffed
with salted cod

Main Courses

Solla Langosta – Filleted lemon sole with lobster sauce,
prawns & dill

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

Pollo al Monte – Breast of chicken, wild mushrooms & cream

Pollo Jacobo – Breast of chicken stuffed with garlic butter, cheese
& rolled in breadcrumbs

Carrillera – Iberian pork cheeks braised in a rich slightly sweet sauce

Rinones – Lamb kidneys, onions & mushroom sauce

Higado – Calves liver with onions, sage & wine sauce

Seasonal Vegetables & Homemade Desserts

Lunch 2 Courses £24.50 3 Courses £26.50

Dinner 2 Courses £26.50 3 Courses £28.50

10% service charge added to your final bill