

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

Pimientos – Sweet Peppers filled with a vegetable Risotto

Mejillones Pernod – Fresh Mussels, cream, & Pernod

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

Jamon y Melon – Spanish cured Serrano Ham with Melon

Huevos Flamenca- Well cooked baked eggs with chorizo, peas, in a rich tomato sauce

Main Courses

Pavo Asado- Traditional Roast Turkey with trimmings

Lubina Albaina – Sea Bass filleted, red peppers sauce, garlic & wine

Gambas Pil Pil – Large Prawns with chili & 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 £38