

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

Pavo Asado- Traditional Roast Turkey with trimmings

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 tomatos, 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