

Menu

Tuesday - Saturday

Starters

Sopa del día - Homemade soup.

Calamares - Calamars in a light batter.

Salmon Ahumado - Smoked Salmon with prawns.

Mejillones al Pernod - Fresh Mussels, cream & pernod.

Jamon y Melon - Serrano Ham & Melon.

Champinones Picantes - Mushrooms, garlic, chili.

Berenjena Asada - Baked Aubergine, sundried tomatoes, fresh basil, topped with cheese.

Piquillos Bacalao - Sweet Bell Peppers filled with salted cod, potato baked in the oven.

Huevos Revueltos - Scrambled Eggs with mushrooms & prawns.

Main

Emperador - Line caught Halibut in a lobster sauce or with garlic and chili.

Bacalao Pil Pil - Cod desalted, in a garlic, chilli & wine parsley sauce.

Filete Diana - Medallion of Fillet, mushrooms, onions, mustard, worcester sauce & demi glace.

Cerdo Iberico - Wild Boar tenderloin, port & mushrooms.

Jarrete de Cordero - Braised Shank of Lamb with braised vegetables.

Pollo Jacobo - Breast of Chicken filled with garlic butter, cheese, ham, rolled in breadcrumb.

Higado - Calves Liver, onions & wine sauce.

Seasonal Vegetables - Home Made Desserts.

3 courses - £28.50

Please note: A 10% service charge is added for parties over 10.