

Menu

Tuesday - Thursday

Starters

Sopa del día - Homemade soup.

Mejillones Provenzala - Fresh Mussels, with tomato & provençal herbs.

Chanquetes - Deep fried whitebait.

Pate - Homemade chicken liver paté.

Berenjena Asada - Baked Aubergine, sundried tomatoes, béchamel sauce, fresh basil, cheese gratin.

Filloas - Crêpe filled with ricotta cheese, spinach, raisins.

Champinones Greca - Mushrooms in garlic, parsley, wine & crispy flakes of serrano ham.

Revueltos Chistorra - Scrambled eggs with smoked chorizo.

Mains

Salmon - Fresh Salmon, lemon & butter or with garlic butter.

Solla Langosta - Parcels of lemon sole filled with prawns and dill in a homemade lobster sauce.

Jarrete de Cerdo - Braised shank of Pork & braised vegetables.

Pollo Milanese - Chicken breast, breadcrumbs, garlic butter.

Pollo al Monte - Chicken breast with wild mushrooms & cream.

Rinones - Lamb's Kidneys, onions, mushrooms, sherry sauce.

Higado - Calves liver, with onions, sage & wine.

Seasonal Vegetables - Homemade Desserts.

Lunch 2 courses - £18.50 3 courses £20.50

Dinner 2 courses - £20.50 3 courses £22.50

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