



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.

Pimientos Piquillo - Char-grilled sweet peppers filled with
fresh vegetables, sweet basil and rice, baked in a light pepper
sauce topped with cheese.

Huevos Revueltos - Scrambled Eggs with mushrooms & prawns.

Main

Pavo Asado - Traditional roast Turkey with all the trimmings.

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

Rape Langosta - Monk fish tails with tiger prawns in lobster 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, rolled
in breadcrumb.

Higado - Calves liver, onions & wine sauce.

Seasonal Vegetables - Home Made Desserts.

3 courses - £30.00

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

