

Tuesday to Thursday Dinner and Tuesday to Friday Lunch

Starters

Sopa del Dia - Homemade soup of the day

Pate de Casa - Homemade pate

Mejillones Provenzala - Mussels with garlic, herbs, onions & tomato

Chanquetes – Deep fried whitebait

Filloas – Baked Crepe filled with ricotta cheese, spinach and raisins

Berenjena asada - Baked aubergine with sundried tomatoes, fresh basil & topped with cheese

Champinones Greca – Mushrooms in garlic, wine and crispy flakes of serrano ham

Croquetas de Pollo o Marisco - Croquets with chicken or seafood

Main Courses

Solla Langosta - Filleted lemon sole with lobster sauce, prawns & dill

Salmon – Fresh Salmon, lemon & butter or garlic butter

Pollo Al Monté - Breast of chicken, wild mushrooms & cream

Pollo Jacobo – Breast of chicken stuffed with garlic butter and cheese, and rolled in breadcrumbs

Cerdo con jamon - Pork Fillet wrapped with serrano ham with a light jus and apple sauce

Rinones - Lambs kidneys, onions & mushroom sauce

Higado - Calves liver with onions, sage & wine sauce

Seasonal vegetables and Homemade Desserts

Lunch 2 Courses £24.50, 3 courses £26.50

Dinner 2 Courses £25.50, 3 courses £28.00

10% Service charge added to parties over 10