

### **Starters**

**Chipirones**— Chargrilled baby Calamares in a olive oil,  
Lemon and Garlic £11.95

**Vieiras** – Fresh Scallops & Prawns baked with a Lobster sauce  
topped with a little Cheese £11.95

**Gambones al Rincon o a la Segoviana** – Kings Prawns with garlic, Lemon  
and cream or with Serrano Ham, sage, wine and butter £11.50

### **Main Courses**

**Lenguado** – Grilled Dover Sole £32.00

**Raya** – Fresh Skate wings, onions, butter and Lemon £20.00

**Rape Langosta** – Monk Fish tails with Tiger Prawns  
in a Lobster sauce £22.50

**Tenera Rincon** – Medallions of Fillet of Veal, cream, wine, Wild  
Mushrooms or in a Lobster sauce with Tiger Prawns £25.95

**Silla de Cordero** – Rack of Lamb cooked with Rosemary £23.95

**Solomillo** – Grilled Fillet Steak £30.00

**Medallones de Solomillo** – Medallions of Fillet with blue cheese, cream  
and brandy or with green Peppercorns, onions, wine and glaze £32.00

### **Paella Valenciana**

**Mixed Chicken and Seafood £38.00 for two**

**Seafood Paella £40.00 for two**

**Seasonal Vegetables £ 3.00**

**Homemade Desserts £7.50**