

Tuesday to Thursday Dinner and Tuesday to Friday Lunch

Starters

Sopa del Día – Homemade soup of the day.

Chanquetas – Deep-fried whitebait.

Trío de Croquetas – Chicken, Serrano ham or seafood.

Mejillones Provenzala – Fresh mussels with garlic, herbs, onions and tomato.

Crepe Relleno – Crepes stuffed with spinach, ricotta cheese and raisins.

Pimientos – Sweet bell peppers filled with vegetable risotto and baked.

Berenjena – Baked aubergine, sundried tomatoes, fresh basil, tomato, topped with cheese.

Champiñones a la Greca – Mushrooms in garlic, wine & crispy flakes of Serrano ham.

Main Course

Salmón – Fresh salmon, lemon & butter or garlic butter.

Solla Langosta – Filleted lemon sole with lobster sauce, prawns and dill.

Pollo Cazador – Breast of chicken with cherry tomatoes, garlic, celery, leeks and potato sauce.

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

Cerdo Relleno – Stuffed loin of pork with spinach, raisins and almonds in a light semi-sweet jus.

Riñones – Lambs' kidneys with onions & mushroom sauce.

Hígado – Calves' liver, sage, onions & wine sauce.

All served with potatoes and seasonal vegetables.

Homemade Desserts also available!

Lunch

2 courses £26.50 or 3 courses £29.50

Dinner

2 courses £28 or 3 courses £30