

## *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**