

Tuesday to Saturday

Starters

Sopa del Día – Homemade soup of the day.

Calamares – Deep-fried squid in fresh batter.

Salmón Ahumado – Smoked salmon with prawns.

Huevos Revueltos – Scrambled eggs with mushrooms & prawns.

Mejillones al Pernod – Fresh mussels with cream & Pernod.

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

Jamón y Melón – Spanish cured Serrano ham & melon.

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

Huevos a la Flamenca – Baked eggs with chorizo, peas and rich tomato sauce.

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

Main Course

Pavo Asado – Traditional roast turkey with trimmings.

Emperador – Line-caught halibut in lobster sauce.

Risotto – Vegetable risotto with aubergine, courgettes, asparagus, mushrooms in a rich herbal tomato sauce.

Gambas Pil-Pil – Large prawns with chilli, garlic and basil.

Pierna de Cordero – Lamb shank with braised vegetables and a touch of honey.

Dúo de Pollo – Chicken breast with lobster sauce and prawns or cherry tomatoes, mushrooms, garlic in a rich demi-glace sauce.

Carrillera – Iberico pork cheeks in a sherry sauce with a hint of cumin.

Cerdo Ibérico – Wild boar tenderloin in a cream and wild mushroom sauce.

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

All served with potatoes and seasonal vegetables.

Homemade Desserts also available!

3 Courses £39.95