

Tuesday to Saturday

Starters

Sopa del Dia - Homemade soup of the day

Calamares - Deep fried squid in fresh batter

Salmon Ahumado – Smoked Salmon with Prawns

Sardinas Romana – Filleted Sardines in a light garlic batter

Mejillones Pernod - Fresh mussels, cream & Pernod

Jamon y Melon - Spanish cured Serrano ham with melon

Pimientos - Sweet peppers filled with a vegetable risotto

Berenjena Asada - Baked aubergine, sundried tomatoes,
fresh basil tomato sauce, topped off with cheese

Main Courses

Emperador - Line caught halibut, lobster sauce & prawns

Gambas Pil Pil – Large prawns with chili and garlic

Merluza Prevenzala – Fresh fillet of hake, garlic, onion, tomatoes and mussels

Solomillo de Cordero – Fillet of lamb with braised vegetables and a touch of honey

Pollo Manchega – Breast of chicken in a rich tomato sauce topped with
manchego cheese

Cerdo Iberico - Wild boar tenderloin, cream & wild mushrooms

Higado - Calves liver, onions & wine sauce

Seasonal vegetables - Homemade Desserts

Dinner 3 courses £ 35.00

10% Service Charge will be added to parties over 10