

Menu

Monday - Saturday

Starters

- Sopa del dia** - Homemade Soup.
- Calamares** - Calamares in a light Batter.
- Salpicon de Marisco** - Seafood Salad.
- Mejillones al Pernod** - Fresh Mussels, Cream & Pernod,
- Jamon y Melon** - Serrano Ham & Melon.
- Champinones** - Portobello Mushrooms baked with Garlic, Ham & Cheese.
- Berenjena Asada** - Baked Aubergine, Sundried Tomatoes, fresh Basil, topped with Cheese

MAINS

- Merluza** - Fresh Hake, Garlic in a light batter Or Garlic Mennier.
- Lubina Piri Piri** - Filleted Seabass with Ginger, Chillies, Garlic & Tomato.
- Pollo Datil** - Chicken Breast Cream, Wine, Dates & Almonds.
- Cerdo Iberico** - Wild Boar Tenderloin, Port & Mushrooms.
- Cordero Breseado** - Braised fillet of Lamb Orange, Lemon, Rosemary, Thyme & a touch of Honey.
- Higado** - Calves Liver, Onions & Wine sauce.
- Pato Rossini** - Duck breast, in a lovely Port sauce.

Seasonal Vegetables - Homemade Desserts

Coffee £2.50

3 courses - £28.50

All prices include VAT

Please note: A 10% service charge is added for parties over 10.