

Monday - Saturday

Evening Menu

Starters

Sopa del Dia - Homemade soup of the day

Calamares - Deep fried squid in fresh batter

Jamon y Melon - Spanish cured Serrano ham with melon

Pimientos - Sweet peppers filled with a vegetable risotto

Gambas Piri - Prawns with ginger, chillies, garlic & tomato

Mejillon Pernod - Fresh mussels, cream & Pernod

Champinones - Garlic mushrooms

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

Main Courses

Emperador - Line caught halibut, lobster sauce & crayfish tails

Gambones - King prawns in garlic butter

Ternera Rincon - Veal escalopes in wine, cream & mushrooms

Cerdo Iberico - Wild boar tenderloin, cream & mushrooms

Rinones - Lambs kidneys, mushrooms, onions & port

Higado - Calves liver, onions & wine sauce

Pollo Provenzala - Chicken breast in a tomato, garlic, basil & herb sauce

All main courses are served with seasonal vegetables

Homemade Desserts

Espresso £2.00 - Cappuccino £2.20

A vegetarian menu is available

Dinner 3 courses £28.50

10% service charge added for parties over 10.