

# Monday - Thursday Menu

## Starters

**Sopa del Dia** - Homemade soup of the day

**Pate de Casa** - Homemade pate

**Gambas Alioli** - Prawns rolled in breadcrumbs with alioli

**Mejillones Provenzala** - Mussels with garlic, herbs, onions & tomato

**Chanquetes** - Deep fried whitebait

**Fabada** - Casserole of haricot beans, chorizo & ham

**Berenjena asada** - Baked aubergine with sundried tomatoes, fresh basil & topped with cheese

## Main Courses

**Solla Langosta** - Parcels of lemon sole with lobster sauce, crayfish tails & dill

**Salmon Tarragon** - Salmon fillet, tarragon, & cream

**Pollo Al Monté** - Breast of chicken, wild mushrooms & cream

**Pollo Jacobo** - Breast of chicken, stuffed with ham, garlic butter, cheese & rolled in breadcrumbs

**Carrillera** - Pork cheeks in sweet sherry sauce

**Rinones** - Lambs kidneys, onions & mushroom sauce

**Higado** - Calves liver with onions, sage & wine sauce

All main courses are served with seasonal vegetables

## Homemade Desserts

Espresso £2.00 - Cappuccino £2.10

A vegetarian menu is available

**Lunch 2 Courses £16.50**

**Dinner 2 Courses £ 19.50**

**Lunch 3 Courses £ 18.50**

**Dinner 3 Courses £ 21.00**

10% service charge added for parties over 10.