

Menu

Monday-Thursday

Starters

Sopa del dia - Homemade Soup.

Chanquetes - Deep fried Whitebait.

Pate - Homemade Chicken Liver Pate.

Pimientos - Sweet Bell Peppers filled with vegetable Rissotto, Cheese & baked in the oven.

Brie fundido - Deep fried Brie in a sweet sauce.

Mejillones Provenzala - Fresh Mussels, with Tomato & Provenzal Herbs.

Champinones Greca - Mushrooms in Garlic, Parsley, Wine & crispy flakes of Serrano ham.

MAINS

Carrillera - Braised Pork cheeks in a rich sherry sauce with a touch of Cumin.

Salmon - Fresh Salmon, Butter & Lemon Or with Garlic Butter.

Gambas a la Segoviana - Tiger Prawns Cream, Wine & Sage, crispy Serrano ham.

Cerdo con Queso Azul - Fillet of Pork in a Blue Cheese sauce.

Pollo Chilindron - Chicken breast fresh Tomatoes, Basil, Chili, Ginger & Garlic.

Pollo al Monte - Chicken breast with Wild Mushrooms & Cream.

Rinones - Lambs Kidneys, Onions & Mushroom sauce.

Higado - Calves Liver, with Onions, Sage & Wine.

Seasonal Vegetables - Homemade Desserts

Coffees £2.50

Lunch 2 courses - £17.50 3 courses £19.50

Dinner 2 courses - £19.00 3 courses £20.50

All prices include VAT

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

