



Menu



Tapas

Paella (rice, mushrooms, peppers, chicken, pork & seafood)	£10.00
Plato Combinado (Serrano ham, chorizo)	£9.00
Calamares A La Romana (Deep fried squid)	£9.00
Calamares Picasso (Cooked In San Miguel and Parsley)	£8.00
Jamon Serrano (Serrano ham)	£10.00
Tortilla Española (Potato & egg omelette)	£9.00
Gambas Al Ajillo (Large king prawns cooked in a garlic and olive oil sauce)	£13.00
Caracoles (Snails)	£8.00
Champiñones Al Ajillo (Deep fried mushrooms with Garlic butter)	£9.00
Champiñones A La Gallega (Mushrooms fried In olive oil & onions)	£8.00
Queso Frito (Deep fried cheese)	£7.00
Chorizo Gallego (Spicy Spanish pork sausage)	£8.00
Pollo Con Tumbette (Fried chicken & peppers)	£8.00
Fabada Asturiana (Asturian dish made with beans, chorizo & jamon)	£7.00
Patatas Bravas (Potatoes cooked in a hot spicy sauce)	£7.50
Pimientos Rellenos (Peppers filled with rice, onions, mushrooms and tomato)	£7.50
Ancas de Rana (Frog legs coated in a crispy batter)	£8.00
Sardinas A la Plancha (Grilled sardines)	£7.00
Albondigas (Meatballs lightly seasoned and served in a tomato and onion sauce)	£8.50
Pollo Picasso (A combination of chicken breast and prawns served in a lobster sauce)	£10.50
Cerdo provençale (Strips of pork fillet served in a tomato, onion & garlic sauce)	£9.00

(£1.50 cover charge per person)





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Appetisers

Melon and Jamon Serrano	£8.00
Avocado Prawns	£7.00
Prawn Cocktail	£7.00
Mushrooms Sherwood	£7.00
Deep Fried Whitebait	£7.00
Caracoles (Snails)	£7.00
Sardinas a la Plancha	£7.00

Soups

Home Made Minestrone	£6.00
Lobster Bisque with Brandy	£7.00

Fish

Whole Dover Sole (Cooked to your choice served with potatoes and vegetables)	£25.00
Scampi Provençale (Cooked in a tomato and herb, Served on a bed of rice)	£20.00
Grilled Salmon (Served with potatoes and vegetables)	£16.00
Sword Fish Steak (Cooked in a cream, onion and mushrooms sauce, Served with potatoes and vegetables)	£16.00
Gambas Al Ajillo (King prawns cooked in a garlic and olive oil sauce, served with potatoes and vegetables)	£18.00
Scampi Santiago (Cooked in a cream & Pernod sauce, served with potatoes and vegetables)	£20.00
Scallops provencale (Cooked in a tomato & herb sauce, served with potatoes and vegetables)	£20.00





Menu



Fish (cont).

Gambas Provençale (Prawns in tomato and herb sauce, Served on a bed of rice)	£19.00
Scampi a la Crema (Scampi in a white wine and cream sauce, served on a bed of Rice)	£18.00
Scallopes Mornay (Cooked in a white wine and cream sauce, Topped with grilled cheese)	£19.00

Main Courses

Sirloin Steak –10oz (Garnished with parsley butter and served with potatoes and vegetables)	£17.00
Peppered Steak Fillet–12oz (Cooked in a cream and crushed black pepper sauce, Served with potatoes and vegetables)	£25.00
Steak Dianne –10oz (Cooked in a red wine and cream sauce with mushrooms and onion, Served with potatoes and vegetables)	£20.00
Grilled Fillet Steak-10oz (Garnished in parsley and served with potatoes and vegetables)	£22.00
Fillet Steak Duquesa –10oz (Cooked in onion and sherry sauce, Served with potatoes and vegetables)	£23.50
Fillet Manchego-10oz (Grilled fillet topped with Manchego cheese, Served with potatoes and vegetables)	£23.50
Entrecote Rioja (Sirloin steak cooked in a red wine sauce with mushrooms and onions, Served with potatoes and vegetables)	£20.00



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Main Courses (cont.)

Duck Breast (Cooked in a honey sauce, served with potatoes and vegetables)	£17.50
Cerdo Asturiano (Pork fillet cooked in cider and cheese sauce, Served with potatoes and vegetables)	£18.00
Rack of Lamb (Flavoured with Rosemary and honey, served with potatoes and vegetables)	£18.50
Medallones de Cerdo (Slices of pork fillet with mushrooms, mixed peppers and Madeira wine, Served with potatoes and vegetables)	£18.00
Beef Stroganoff (Traditionally cooked and served on a bed of rice)	£18.00
Pollo Provençale (Chicken breast in a tomato and onion sauce, served with potatoes and vegetables)	£16.00
Chicken Stroganoff (Traditionally cooked and served on a bed of rice)	£15.00
Chicken Kiev (Breast of Chicken Filled with Garlic butter, covered in breadcrumbs, Served with potatoes and vegetables)	£16.00
Pollo Princesa (Breast of Chicken with onions and mushrooms in a white wine sauce, Served with potatoes and vegetables)	£15.00



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Specials

Mejillones a la marinera (Mussels cooked in a white wine, garlic butter and cream sauce)	£20.00
Paella valenciana (Serves 2 people) (Seafood and Meat)	£35.00
Chateaubriand (Serves 2 people) (Served with béarnaise sauce, potatoes and vegetables)	£45.00

Side orders

Garlic bread	£6.00
Salads (Green, mixed or tomato and onion)	£5.00





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Afters

Sweets and desserts (Selection of cakes and ice creams. Please ask for the daily specials)	£4.50
Coffee (Filter, café solo, café cortado, carajillo, cappuccino, latte)	£3.00
Special liqueur coffee (Irish whisky, brandy, tia maria, etc...)	£6.00

Drinks

Soft drinks (Coca cola, Lemonade, Tonic Water, Canada Dry Ginger Ale, etc...)	£3.00
Fruit juice (Orange, Apple, Pineapple, Cranberry, etc...)	£3.00
Bottled beers (San Miguel, Becks, Stella Artios)	£3.50
Wine by the glass (House wines only)	£4.50
Spirits and Liqueurs (House brands only)	Single £2.50 Double £4.50 With Mixer £6.50

