



Menu

Children's Menu

Wine List

Main Menu

Entrantes

Sopa del Día 5,00€

Soup of the Day

Salmorejo 4,50€

*Salmorejo – an Andalusian Dip made with Tomatoes, Garlic & Olive Oil served with
Toasted Bread and garnished with diced ham and egg*

Berenjenas Fritas con Miel de Caña 5,00€

Aubergine Fritters with Honey

Plato de Tapas Mixto 8,00€

Mixed Tapas Plate

Calamares Fritos con Mayonesa al Limón 6,50€

Crispy Squid with a Lemon Mayonnaise

Langostinos a la Plancha con Alioli 6,50€

Grilled King Prawns with Garlic Dip

Crêpe relleno de Pollo y Puerro 6,50€

Chicken & Leek Crêpe

Queso de Cabra Cocido, Cubierto de Miel y Semillas de Ajonjolí, con Jarabe

Frutos Rojos y Romero 7,00€

*Baked Goats Cheese, rolled in Honey & Sesame Seeds, served with a Red Fruit & Rosemary
Syrup*

Entremésés y Ensaladas

Patatas Fritas 3,50€

French Fries

Patatas a lo Pobre 3,50€

Sautéed Potatoes with Onion & Pepper

Puré de Patatas 3,50€

Mashed Potato

Timbal de Verduras 3,50€

Timbale of Oven Roasted Vegetables

Ensalada Mixta medio 4,50€, grande 8,00€

Mixed Salad

Ensalada con Queso de Cabra, Nueces, Pera, Manzana y Salsa Fruta de la

Pasión medio 7,00€, grande 10,00€

Goats Cheese, Walnut, Pear & Apple Salad with a Passion Fruit Dressing

Ensalada Marroquí – Couscous con Pimientos, Tomates, Almendras, Pasas y

Albaricoques medio 5,50€, grande 8,50€

Moroccan Salad – Cous Cous with Peppers, Tomatoes, Almonds, Raisins & Apricots

Ensalada Tropical con Gambas, Frutas y Salsa Coctel medio 7,00€, grande

10,00€

Tropical Salad with Prawns, Kiwi, Pineapple & Cocktail Sauce

Ensalada César con Pollo, Anchoa y Bacon medio 7,00€, grande 10,00€

Caesar Salad with Chicken, Anchovy & Bacon

Segundos Platos

Entrecot o Solomillo de Ternera a la Plancha con Salsa de Champiñones o Mantequilla de Hierbas y Patatas Fritas Picantes:

entrecot (300g) 16,00€, solomillo (200g) 21,00€

Sirloin or Fillet Steak with either Mushroom Sauce or Herb Butter & served with Spicy Chips:

sirloin (300g) 16,00€, fillet (200g) 21,00€

Pollo Asado con Salsa de Limón y Tomillo con Timbal de Verduras 11,50€

Roast Chicken with Lemon & Thyme Sauce & a Timbale of Oven Roasted Vegetables

Pechuga de Pato a la Naranja con Timbal de Verduras 14,50€

Duck Breast with Orange Sauce & a Timbale of Oven Roasted Vegetables

Solomillo de Cerdo, Salsa de Vino Rosado, Frutas Rojas y Picante con Timbal de Verduras 12,00€

Roast Pork Fillet with a piquant Rosé Wine & Red Fruit Sauce & Timbale of Oven Roasted Vegetables

Quiche de Verduras con Ensalada 10,50€

Roast Vegetable Tart filled with Red Pepper, Mushroom, Carrot & Leek, served with Salad

Estofado de Pescado y Marisco Mediterráneo 14,00€

Mediterranean Fish & Shellfish Stew

Croquetas de Pescado con Mayonesa de Lima con Ensalada 10,50€

Fishcakes with a Lime Mayonnaise and Salad

Filete de Salmón con Arroz, Azafrán y Pimientos 14,00€

Roast Salmon with Saffron, Sweet Pepper & Tomato Rice

Bacalao al Pil-Pil con Salsa de Piquillo y Puré de Patatas 14,50€

Cod "al Pil Pil" with Garlic, Piquillo Pepper Sauce & Mashed Potato

Rosada a la Vasca con Puré de Patatas 14,00€

Basque-style Rosada in a White Wine, Green Vegetable & Herb Sauce with Mashed Potato

Postres

Marquesa de Chocolate 5,50€

Chocolate Mousse Cake

Pudín de Pan y Mantequilla con Higos y Plátanos 5,50€

Banana & Fig Bread and Butter Pudding

Mousse de Fruta de la Pasión 5,00€

Passion Fruit Mousse with a Red Fruit Coulis

Tarta de Queso con Frutas Rojas 5,50€

Vanilla Cheesecake with a Red Fruit Compôte

Surtido de Postrecitos 7,00€

A Selection of Desserts

Helados Variados y Sorbetes 4,75€

Opcional: con Salsa de Chocolate, Caramelo o Frutas Rojas 1,25€

con Pedro Ximénez o Baileys 1,50€

A selection of Ice Creams and Sorbets

Optional – with Chocolate, Toffee or Red Berry Sauce, or Pedro Ximénez or Baileys

¡Recuerde! Tenemos copas de vino para postres.

Remember – we sell dessert wines by the glass!

Children's Menu

Pescado Frito

Battered Fish

Pollo Frito

Home-made Battered Chicken Nuggets

Croquetas de Pollo Caseras

Home-made Chicken Croquettes

Albóndigas de Cerdo con Salsa de Tomate

Home-made Pork Meatballs in Tomato Sauce

Guarnición opcional: Patatas Fritas, Puré de Patatas, Ensalada o Verduras al Horno.

All of the above are served with a choice of: French Fries, Mashed Potato, Salad or Oven-Roasted Vegetables.

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## **Sopa del día**

*Soup of the Day*

## **Pizza de Queso y Tomate**

*Cheese & Tomato Pizza*

## **Pizza de Jamón, Queso y Tomate**

*Ham, Cheese & Tomato Pizza*

## **Pasta con Salsa de Tomate y Queso Rallado**

*Pasta with Home-made Tomato Sauce & Grated Cheese*

***Helados Variados 3,00€***

*A selection of Ice Creams*

*Calippo – lima/limon 1,50€*

*Calippo – fresa 1,50€*

*Super Twister 1,50€*

*Magnum – Almendras 2,00€*

*Magnum – Double Chocolate 2,00€*

*Mini-Milk 2,00€*

*Fruta- Fresh Fruit 2,00€*

# Wine List

*There are over 5,000 producers of wine in Spain spread over some 68 D.O. regions. Few are well-known, and we have therefore tried to select some exciting wines from different areas for you to try. We feel sure you will not be disappointed. And in the event that you are still unsure, why not take the opportunity to sample some of the wines which we offer by the glass.*

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White Wine List

House White: Viña Orce

(Macabeo) – La Mancha - Glass 2,50 € Bottle 9,00 €

A crisp elegant floral wine with fresh fruity aromas: green apples and pears mixed with lighter hints of tropical fruits, such as pineapple and mango.

Consigna

(Chardonnay) – Castilla - Glass 3,00 € Bottle 10,00 €

Pale yellow with hints of gold. There are aromas of apple, peach and tropical fruits. On the palate the wine is soft with a fresh clean finish.

Gran Castellflorit

Semi-Sweet, (Macabeo) – Penedès - Glass 3,50 € Bottle 12,50 €

A well-balanced blend of three different grapes, straw-coloured with a fresh, smooth, slightly sweet finish.

Faustino V

Rioja - € Bottle 13,50 €

Straw-coloured tinged with green. On the nose it is intense, elegant and fresh with notes of delicate herbs. Reminiscent of grapefruit, peach and honey.

Duc de Foix

2005 (Chardonnay) – Penedès Bottle 14,50 €

An intense aroma of spices with notes of vanilla and coconut, creamy and lasting on the palate.

Blume

(Verdejo) – Rueda - Bottle 16,00 €

Brilliant lemon yellow with hints of gold, a complex bouquet of ripe soft fruits, herbs and minerals. On the palate the wine is tantalising, with white fruit flavours and hints of minerals reflecting a wine of considerable character.

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**Red Wine List**

**House Red: Viña Orce**

(Syrah) - La Mancha - Glass 2,50 € Bottle 9,00 €

*Wonderful rainbow like colours of red, blue and violet. Lively and sparkling, with dark fruity aromas of blackberry and plum.*

*Well balanced acidity, tannins and alcohol with a long finish.*

**Monte Roa**

2006 (Tinta Del Pais) – Ribera Del Duero - Glass 3,00 € Bottle 11,00 €

*A fruity red with an intense bouquet, well-structured with hints of cocoa, violets and ripe dark fruits. A perfect introduction to the Ribera del Duero.*

**Viña Orce**

*Crianza 2003 (Tempranillo – Cabernet Sauvignon) – La Mancha - Glass 3,50 € Bottle 13,50 €*

*On the nose predominant ripe fruit aromas of plum and blackberry with spicy Mediterranean aromas. A beefy, well-structured wine.*

**Conde Ansúrez**

*Crianza 2003 (Tempranillo) – Cigales - Bottle 14,50 €*

*Twelve months in American oak barrels gives this wine an elegant aroma, complex and fruity. On the palate it is tasty and clean.*

**Petit Grealo**

*2004 (Syrah – Merlot – Cabernet Sauvignon) Costers del Segre (Ecological Wine) - Bottle 18,50 €*

*In the glass we see intense cherry reds with violet reflections. On the nose it is complex with hints of conserved fruits, balsam, liquorice and menthol.*

*On the tongue it is refreshingly sweet, yet has fresh acidity and mature tannins.*

**Marqués de Cáceres**

*Crianza – Rioja - Bottle 18,50 €*

*A well-known classic of Spain, which never disappoints. Aged in oak and refined in the bottle. Great finesse, and velvety on the tongue.*

**Rubén Ramos**

*Crianza 2004 (Tempranillo) – Ribera del Duero - Bottle 25,00 €*

*The Ribera del Duero is strongly competing with Rioja for the top spot in Spanish wine-making. In this wine the Tempranillo grape has responded well to thirteen months in French oak barrels, and has aromas of strawberry, raspberry, peaches and apricots. A truly fruity wine.*



**Rosé and Cava Wine List**

**House Rosé**

*Rioja - Glass 2,50 € Bottle 9,00 €*

**Viña Orce**

*2006 (Tempranillo-Syrah) – La Mancha - Glass 3,50 € Bottle 11,50 €*

*Predominant and intense aromas of fresh strawberries and currants mingle with dairy products such as strawberry yogurt. A hint of stone fruit at the finish.*



## *Cava*

*Champagne by any other name. Our selection of Cava's are all stars that demonstrate just how good Spanish wine making has become.*

### ***Freixenet***

*Cordon Negro, Extra Dry (20cl quarter bottle) 4,75 €*

### ***Jaume Serra***

*Extra Dry 9,50 €*

### ***Freixenet***

*Carta Nevada, Semi-Dry 11,50 €*

### ***Duc de Foix***

*Extra Dry 12,00 €*

### ***Duc de Foix***

*Extra Dry Rosé 13,00 €*

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Dessert Wines

Muscat de Beaumes de Venise

A classic French “pudding” wine, delicious pale gold Muscat, very floral. Excellent with cheese, strawberries, Serrano ham or any dessert.

Honey sweet. 15% vol.

Glass 5,95 € Bottle 16,00 €

Riverina 2003 Botrytis Semillon

A stunning product of noble rot, from Australia's leading dessert wine area. Great with cheese, paté or simply sipped alone. 9% vol.

Glass 6,95 € Bottle 19,50 €

Brown Brothers 2006, Late Harvest Orange Muscat

*A blend of Flora and Muscat grapes, crisp aromatic and fresh, ideal with any fruit desserts
or cheese. 9.5% vol.*

Glass 7,25 € Bottle 20,50 €

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## *Vintage Port*

**Dow's 1994 Vintage Port**

*Unquestionably one of the world's finest wines. Only made in the best years, normally two  
or three times each decade.*

*Slightly drier than most and an ideal partner with cheese, or simply savoured on its own.*

*Glass (60ml) 7,50 €*

**Warre's 1994 Vintage Port**

*An exceptional flavour and bouquet characteristic of its bottle ageing. From one of the  
oldest Port shippers in Portugal.*

*Glass (60ml) 7,50 €*