**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** extra

Coffees £2.50 extra

Dinner 3 courses - £27.50 All prices include VAT

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