

Starters

Today's Homemade Soup

Ensalada de Mozzarella y Tomate

A classic, slices of tomato and baby buffalo mozzarella sprinkled with fresh basil and Spanish extra virgin olive oil

Calamares Azotados

Squid fried in batter, served with a salad garnish & tartar sauce

Hornea de Champiñones

Mushrooms baked in the oven on a delicious creamy cheese sauce, served with toasted ciabatta bread

Main Course

Bitoque (Rump Steak)

200 grms of juicy matured rump steak cooked to your taste, with garlic, traditionally topped with a fried egg, served with fries & salad.

Pollo Champiñones

Grilled breast of chicken topped with mushrooms and a delicious white wine creamy sauce. Served with your choice of sauté or mashed potatoes and seasonal vegetables.

Chicken Fajitas a la Salsa

Grilled chicken breast, marinated in a delightfully spicy tropical lemon & lime jus, grilled to perfection in Mexican spices on a bed of onions and mixed peppers, served on a hot skillet with spicy salsa, sour cream, guacamole and salad accompanied with tortillas to roll your own. (**Recommended Speciality**).

Salsa Special Chimichangas

Deep fried soft flour tortilla filled with mexican rice, beans, chilies, coriander & cheese and **your choice off marinated chicken, chili-con-carne or vegetarian**. Topped with salsa sauce, & sour cream, accompanied with a house side salad

Filete de Salmón

A sizeable fillet of salmon grilled to perfection, topped with a great light white wine & butter sauce. Served with your choice of sauté potatoes or creamy mashed and seasonal vegetables

Desserts

Selection of Ice Creams

Homemade Tiramisu

Homemade Baileys Creme Brulee

Chocolate Fudge cake

Two Course £13.95 or Three Course £16.95

Available Sunday to Thursday all day

No discount or promotional vouchers available with this menu, the price includes 20% VAT Not available from 5th to 26th December, Valentines Day or Mothers Day