

St. VALENTINE'S MENU

Upstairs Restaurant

3 COURSES INCL. OF STARTER, MAIN COURSE AND DESSERT

£28.50

STARTERS

(choice of...)

SALMON AHUMADO CON HUEVOS REVUELTOS Y HOJALDRE

Smoked salmon with scrambled eggs, fresh dill puff pastry and saffron sauce

ROSADA DE FILETES DE LENGUADO

Poached fillet of sole with fresh and smoked salmon, Cava sauce

GAMBAS DEL PACIFICO AL PIL-PIL

Prawns sautéed with garlic and chilli, white wine sauce

PATO ASADO

Roasted duck leg served with goat cheese salad

CHAMPINONES RELLENOS

Stuffed mushrooms with creamy cheese, mild radish sauce

SOPA DE ESPARRAGUS

Asparagus soup with croutons

MAIN COURSES

(choice of...)

served with vegetables and potatoes

TRONCHON DE HALIBUT

Grilled halibut steak with fried cherries tomatoes, Hollandaise sauce

MEDALLON DE SOLOMILLO

Pan fried prime medallion of fillet steak with wild mushrooms, wine sauce

COSTILLAR DE CORDERO

Roasted rack of lamb with Port wine sauce and grilled shallots

PECHUGA DE PATO

Roasted breast of duck with orange and Grand Marnier sauce

HOJALDRE DE VERDURAS

Fillo pastry filled with mixed vegetables served with tomato coulis and basil sauce

DESSERT

PROFITEROLES

Soft choux pastries filled with chantilly cream covered with chocolate sauce

HEAD CHEF SR.N.GEADA

12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
VISA / ACCESS / AMERICAN EXPRESS / DINERS CLUB