



## **Starters**

### **Minestrone de la Casa V £4.95**

House Recipe Mixed Vegetable Soup served with Bread

### **Smoked Duck & Melon Salad £6.80**

Thinly cut Slices of smoked Duck with fanned Melon

### **Mejillones al Vino Blanco £6.95**

Fresh Mussels cooked in White Wine & Garlic served with Bread

### **Garithes me Fetta £6.95**

Pan-fried Tiger Prawns with Tomato Sauce, Garlic & Feta Cheese served with Rocket

### **Gambas con Chorizo £7.25**

Prawns with Spicy Sausage served with Cherry Tomatoes & Rocket

### **Bresaola Di Filetto £7.20**

Fine cut of Beef Fillet served with Asparagus, Rocket, Olive Oil,  
Lemon & Parmesan Shavings

### **Briami V £5.95**

Marinated roasted Vegetables in Olive Oil & Balsamic Vinegar with grilled Haloumi  
Cheese served with Pitta Bread

### **Champiñones al Ajillo V £4.95**

Mushrooms sautéed in Garlic & Olive Oil served with Bread

### **Houmous Pitta V £3.95**

Chickpea Puree served with Greek Flat Bread

### **Calamares £5.50**

Squid coated in Batter, deep-fried & served with Garlic Mayonnaise



## **Side Orders**

### **Aceitunas Mixtas V £2.25**

Marinated mixed Olives

### **Pan de la Casa V £3.50**

Toasted Ciabatta Bread topped with Garlic, Tomato & Basil

## **Salads**

### **Queijo De Cabra £5.95**

Goat's Cheese with Pancetta, Chilli Beetroot in Balsamic Vinegar served with Mixed Leaves

### **Horiatiki Salata V £5.95**

Feta Cheese, Olives, Tomatoes, Cucumber & Onions with Mixed Leaves

### **Insalata de la Casa V £5.95**

Fresh Spinach, Wild Rocket, Cherry Tomatoes & Mozzarella Cheese with Croutons

### **Tricolore V £6.50**

Mozzarella Cheese, Beef Tomatoes & Avocado with a Basil Dressing

## **Vegetarian**

### **Paella de Verdures V £9.95**

Mixed Vegetable Paella

### **Tortellini Gorgonzola V £8.95**

Ricotta Cheese & Spinach filled Pasta with a Blue Cheese Sauce

### **Penne Arrabiata V £8.50**

Pasta Tubes with Chillies & Garlic in a hot Tomato Sauce

### **Parpadelle Broccoli V £8.95**

Pasta Strips with Broccoli, sun-blushed Tomatoes, Red Onions & Rocket

### **Gnocchi Pomodoro V £8.95**

Potato Dumplings with a Tomato & Mozzarella Cheese Sauce



## **House Speciality - 'A la Piedra'**

**Traditional Portuguese style of cooking meat on a granite stone at your table.**

**This is a really healthy way of natural cooking as no oils or fats are necessary. The heat of the stone sears the outside of the meat, locking the flavour and taste inside. Cook to your liking.**

**Served with sautéed Potatoes & Spinach**

**Rib-Eye Steak £15.50**

**Fillet Steak £18.95**

**T-Bone Steak £19.95**

### **Meat & Poultry**

**Paella de Carne £30.00 (for two)**

Traditional Spanish Dish with Chicken, Beef, Chorizo Sausage, Peppers, Peas & Saffron Rice

**Pato Con Peras £14.85**

Pan-fried Breast of Duck with baked Pears & Cinnamon Sauce

**Bistecca Pizaiolla £ 16.95**

Fillet Steak Medallions with Capers, Black Olives & Garlic in a Tomato Sauce

**Filete del Pepe Viejo £18.95**

Fillet Steak served with a Green Peppercorn Sauce & Brandy

**Beef & Chorizo Kebab £14.95**

Rib-Eye Steak, Spanish Chorizo, Peppers & Red Onions on a Skewer served with Lettuce & Tzatziki

**Tunisian Chicken £12.95**

Chicken Breast with Lemon, Olives, Oregano & Olive Oil

**Pollo Pesto £12.50**

Chicken marinated in our own Pesto served with Artichokes, Olives & Tomato Sauce



## **Fish & Seafood**

### **Cataplana £34.00 (for two)**

Traditional Portuguese Dish with Mussels, Clams, Monkfish, Prawns, King Prawns, Red Onions, Cherry Tomatoes, Garlic, White Wine & Parsley

### **Paella de Mariscos £32.00 (for two)**

Traditional Spanish Dish with Monkfish, Prawns, Mussels, Clams, King Prawns, Peppers, Peas & Saffron Rice

### **Gambas al Piri Piri £14.95**

Shell-On Prawns with a spicy Chilli & Tomato Sauce

### **Halibut Gazpacho £15.95**

Grilled Halibut Fillet with a warm Cucumber, Pepper & Tomato Sauce

### **Fish Trio £16.50**

Halibut, Monkfish & Salmon with a Basil & Cream Sauce

### **Moroccan Grilled Seabass £15.95**

Fresh Seabass with Lemon, Thyme & Charmoula Sauce

### **Coquilles St Jacques £16.95**

Fresh seared King Scallops in a Garlic, White Wine & Parsley Sauce served with a Timbale of Spinach Mash

### **Snapper al Zifirino £13.95**

Red Snapper Fillet in  
a Saffron Sauce with Spring Onions

### **House Speciality - 'A la Piedra'**

**Traditional Portuguese style of cooking fish on a granite stone at your table.**

### **Halibut £15.95**

### **Fish Brochette £15.75**

**All the above dishes are served with Potatoes and Vegetables**