

Party Menu

Starters

Sopa del Día

Please ask your server for today's fresh homemade soup, served with bread.

BBQ Chicken Wings

Spicy chicken wings cooked on BBQ sauce, with a dip of sour cream

Champiñones Rellenos

Deliciously filled mushrooms baked in the oven with pate topped with cheese, served on a bed of our own tomato and herb sauce. **(Recommended)**

Calamares Azotados

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

Cóctel de Gambas

Traditional prawn cocktail served on a bed of thousand island dressed lettuce and lemon

Mejillones à Chef (Mussels)

Fresh live mussels cooked to perfection in a great combination of cream, white wine, leeks and herbs sauce. **(Recommended)**

Main Course

Texan Chicken & Ribs

Oven baked quarter chicken, cooked on the bone for flavor accompanied with 1/2 rack of ribs in our own tomato & bbq sauce, served with your choice of sauté potatoes, mashed potatoes or mexican rice.

Zanca de Cordero y Menta

Lamb shank cooked slowly in the oven with our own deliciously light mint & red wine sauce until it falls of the bone, served with creamy mash potatoes and broccoli florets.

Ultimate Fajitas Mexicanas

Strips of chicken, matured beef and headless king prawns, marinated in a delightful tropical lemon & lime jus, cooked to perfection in Mexican spices on a bed of onions and mixed peppers, served on a hot skillet with grated cheese, spicy salsa, sour cream, guacamole and salad accompanied with tortillas to roll your own. **Also available as just one of the flavours or Vegetarian, (Recommended Speciality).**

Solomillo a Chef (Sirloin Steak)

8oz of the finest quality british matured sirloin steak grilled to your taste on its own or **with your choice of Peppercorn or Diane sauce** on a bed of Mediterranean roasted vegetables. Served with your choice of sauté or mashed potatoes.

Rubalo na Grelha (Seabass)

Fillete of Seabass grilled to perfection, topped with a delicious white wine, garlic sauce, on a bed of Mediterranean roasted vegetables. Served with your choice of sauté potatoes, creamy mashed.

Desserts

Please choose any dessert available from the menu

Monday to Thursday

2 Courses £17.95 or 3 Course 20.95

Friday & Saturday

2 Courses £20.95 or 3 courses £23.95