

Lunch Menu

Available Monday to Friday up to 4pm

Starters

Today's Homemade Soup Served with sliced bread	3.50
Ensalata de Mozzarella y Tomate  Sliced tomato & baby mozzarella topped with basil and olive oil	3.95
Calamares Azotados Squid fried in batter, served with salad & tartar sauce	3.95
Hornea de Champiñones  Mushrooms baked in the oven on a delicious creamy cheese sauce, served with toasted ciabatta bread	3.95

Mains

Beef, Tomato & Mushroom Toasted Ciabatta	5.95
Chicken & Courizo Toasted Ciabatta	4.95
Chicken & Bacon Toasted Ciabatta	4.95
Avocado, Mozzarella & Tomato Toasted Ciabatta 	4.50
Roasted Vegetables & Cheese Toasted Ciabatta  Toasted ciabattas are served on their own but you can add a portion of Fries or Fried Potatoes for £1.50	3.95
Filled Quesadillas Toasted folded tortilla filled with melted cheddar cheese and your choice of Chili-con-carne, Mexican Chicken, or vegetarian three bean chilli.  Served with fries,	5.95
Cheese Burger 6oz burger, topped with monterrey jack cheese on a bun with lettuce, fresh tomato & mayonnaise, served with fries	5.95
Spaghetti alla Bolognese Spaghetti pasta tossed with our homemade bolognese sauce	5.95
Penne alla Romano Chicken breast fillet, pan fried with olive oil, bacon, mixed peppers and onions tossed with penne pasta and tomato sauce	6.95
Chicken Caesar Salad Grilled chicken breast strips seasoned in caesar dressing and cos lettuce leaves.	6.95
Pulled Pork Wrap Homemade pulled pork in a wrap with salad and monterrey jack cheese, served with fries	5.95
Roasted Vegetables Wrap  Roasted vegetables in tomato sauce with monterrey jack cheese, served with fries. (<u>Available without cheese for Vegans</u>)	5.95

Desserts

3 Scoops of Dairy Ice Cream Choose from chocolate, vanilla or strawberry	3.00
Homemade Tiramisu Homemade tiramisu with savayardi biscuits soaked in coffee liqueur layered with our own chef's delicious Italian soft cheese receipt topped with chocolate powder. (Recommended)	3.00
Chocolate Fudge Cake A deliciously rich layered chocolate fudge cake, served hot or cold with cream or ice cream	3.50
Homemade Crème Brûlée. Homemade daily, bourbon vanilla flavour topped with caramelised sugar (Recommended)	3.00

All prices include V.A.T at 20%. All weights are approximate before cooking. All major credit and debit cards accepted, except American express cards, we do not accept cheque's. **Service is not included, as we believe you should reward our staff personally.** Dishes containing pesto contain pine nuts and some desserts please ask your server, although we take care we cannot guarantee that nut traces may not be found in food. **All fish dishes may contain some bones.**

No discount or promotional vouchers accepted with this menu

Choose any Two Tapas for £8

Fish Tapas

Calamares a Salsa --- Battered Calamari

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

Pasteis de Bacalao --- Sun Dried Cod Pastels

Deep-fried traditional Portuguese sun-dried cod pastels, served with tartar sauce.

Sardinias a la Plancha — Grilled Sardines (GF)

Freshly grilled original Portuguese headless sardines served with a slice of lemon & olive oil.

Chanquetes --- Whitebait

Deep-fried blanched whitebait served with a salad garnish

Chicken Tapas

Pollo Mexicano --- Mexican Chicken (GF)

Grilled cubes of chicken breast, cooked in a tomato, onion, & mixed peppers light spicy sauce.

Frango Piri Piri --- Chicken in Piri Piri Sauce

Baked marinated chicken pieces in garlic, white wine & piri piri sauce, cooked and served on the bone for extra flavour.

Alas de Pollo — Chicken Wings (GF)

Spicy chicken wings cooked on BBQ sauce

Hornea de Pollo — Chicken & Mushroom Bake

Tender pieces of chicken breast & mushrooms baked in the oven on a delicious creamy cheese sauce.

Pollo con Chourizo — Chicken & Chourizo

Tender pieces of chicken breast and chourizo sausage pan fried with red wine & garlic.

Pollo y Ajo — Chicken in Garlic (GF)

Baked marinated chicken pieces in garlic & white wine cooked and served on the bone for extra flavour.

Meat Tapas

Costillas a la Salsa --- Spare Ribs (GF)

Spare ribs oven cooked in our own glazed tomato BBQ sauce

Lomo a la Parrilla --- Boneless Pork Loins (GF)

Loin of pork grilled to perfection then tossed with onions and potatoes.

Chorizo Riojana — Chourizo in Red Wine

Sliced hot Spanish sausage cooked in red wine & garlic

Patatas Cremosas — Creamy Potatoes & Bacon

Fried potatoes with bacon & cheese sauce

Albondigas --- Meatballs (GF)

Fresh meatballs served on a spicy tomato & onion sauce

Veg Tapas

Tortilla --- Spanish Omelette (V)

Our own Spanish omelette, made from egg, potatoes & onions.

Champiñones y Ajo --- Mushrooms & Garlic (GF) (V) (VG)

Mushrooms pan fried in garlic butter.

Patatas Bravas --- Spicy Potatoes (V) (VG) (GF)

Deep fried potatoes in tomato and chili sauce, an absolute must that goes with everything

Arroz Iberico --- Iberian Style Rice (V) (VG)

Portuguese special rice cooked with paella spices, mixed peppers & onions

Champiñones Cremosos --- Creamy Mushrooms (V)

Oven baked mushrooms in a smooth creamy cheese sauce

Pimientos Piquillo Rellenos - Stuffed Peppers (V) (VG) (GF)

Stuffed roasted peppers with mixed vegetables in tomato sauce

Berenjenas Rellenas --- Stuffed Aubergine (V) (GF)

Stuffed Aubergine topped with mixed steamed vegetables, in tomato sauce, topped with melted jack cheese