

OUR SPECIALS

We change our specials every week and our chefs love coming up with new ideas. These are just some examples of the most popular dishes they create.

MEJILLONES 'AL FUEGO'

Fresh local Mussels cooked with chilli, tomato & white wine & finished with cream

CROQUETAS DE CANGREJO

Crab and leek croquettes with a pea & chilli puree

MERLUZA A LA CAZUELA

Fresh fillet of Hake cooked with mussels in a potato, saffron & red pepper broth

CERDO AL HORNO

Slow roast belly pork served with a rojo mojo sauce

POLLO RELLENO

Stuffed chicken breast with spinach, garlic & paprika butter wrapped in Serrano ham

PINCHOS DE CORDERO

Char grilled Lamb skewers served with roast red pepper, garlic and almond sauce

POLLO A LA PARRILLA

Grilled chicken breast served on a bed of whipped goat's cheese & garnished with Piquillo peppers

SOLOMILLO DE CERDO

Roast pork tenderloin stuffed with rosemary, garlic & sage with a red cabbage slaw & a mustard & crème fraiche sauce

PAELLA DE CHAMPIÑONES

Paella cooked with wild mushrooms, garlic & Chickpeas

CROQUETAS DE MANCHEGO Y ESPINACAS

Spinach & Manchego Croquettes served with a chilli & lime alioli

