

DEL MAR

| | |
|---|-------|
| <u>Langostinos al Ajillo</u> | 17.95 |
| Argentinian red prawns cooked in extra virgin olive oil, chilli and garlic | |
| <u>Calamares Fritos</u> | 14.95 |
| Lightly fried squid, homemade tartare sauce | |
| <u>Bacalao a la Vizcaina</u> | 18.95 |
| Cod loin cooked in a tomato, white wine, pepper and onion sauce with just a hint of spice | |

DE LA TIERRA

| | |
|--|-------|
| <u>Solomillo de Tenera (220g-240g)</u> | 37.95 |
| 28 Days matured British beef fillet steak, served with chimichurri sauce | |
| <u>Solomillo de Cerdo Iberico</u> | 17.95 |
| Chargrilled Iberico pork fillet, served with mojo verde | |
| <u>Churrasco de Pollo</u> | 14.50 |
| Marinated boneless British chicken thighs in Spanish spices | |
| <u>Chorizo en Salsa</u> | 14.50 |
| Spanish chorizo sausage in a red wine sauce | |

DE LA HUERTA

| | |
|---|-------|
| <u>Patatas Bravioli</u> | 7.50 |
| Potatoes in a spicy tomato sauce, served with alioli | |
| <u>Calabacin con Feta</u> | 8.95 |
| Grilled courgettes, mojo picon and marinated feta | |
| <u>Flor de Calabacin</u> | 9.95 |
| Fried courgette flower, stuffed with goat's cheese, honey drizzle | |
| <u>Brocoli con Chili y Limon</u> | 8.95 |
| Oven roasted broccoli, chilli, lemon and crispy onions | |
| <u>Esparragos con Romesco (N)</u> | 14.95 |
| Grilled English asparagus with romesco sauce | |

POSTRES

| | | | |
|--|------|-------------------|------|
| <u>Tarta de Queso Basque</u> | 9.00 | <u>Tiramisu</u> | 9.00 |
| Homemade Basque cheesecake, berry compote | | Homemade tiramisu | |