

£16.95 for 2 Courses / £21.95 for 3 Courses

Starters – To SHARE

A mixed platter of;

Calamares (Sal y Pimientos)

Tender pieces of squid lightly dusted in seasoned flour, served with garlic mayo.

(v) Champiñones Croquetas

Fried breaded mushrooms with a cream sauce

Alitas de Pollo

Oven cooked Cajun spiced chicken wings, served with sour cream

Croquetas de Pollo

Chicken and cream sauce wrapped in bread crumbs and fried.

(V) Pan Rustico Con Ajo

Garlic butter generously layered on warm bread.

Mains

Fajitas

Our sizzling fajitas are made with fresh onions and bell peppers with our own special blend of spices and seasoning. Served with tortillas, guacamole, sour cream, cheese and our spicy salsa finished off with a lime wedge to squeeze as you please!

Choose From:

Pechuga de Pollo

Fresh farm assured Cajun chicken

(V) Champiñones Con Queso

Large field mushrooms topped with cheese

Paella Valenciana

Seasoned rice with calamari, mussels, chicken, peppers, chorizo and peas garnished with lemon and King Prawns cooked and served in a traditional paella pan.

Corcedero Y Dauphinoise

Char-grilled lamb rump with rosemary and garlic served with dauphinoise potatoes and a red wine jus.

Atún Y Verduras

A char-grilled tuna supreme served with a butterbean stew, crisp side salad and wedge of lime.

(V) Zarangollo Muciano

Diced pan fried aubergine with garlic and oregano served with mixed vegetables and fresh side salad.

Pollo Al Tropical

Oven roasted chicken topped with mango, pineapple and crushed chilli, creamy Cajun potatoes and salad.

Desserts

Crème Catalana

An authentic crème Catalana made to a traditional recipe prepared in a terracotta ramekin finished with a crisp caramelized sugar top.

Tarta de Chocolate

Rich chocolate cake served a scoop of vanilla ice cream and icing sugar.

Maracuya Tarta de Queso

Traditional vanilla cheese cake topped with passion fruit served with vanilla ice cream and a sprinkle of icing sugar.

If, for any reason, you're not happy with your visit, let a team member know. We can not guarantee that any dishes are free from nut traces. This menu does not list all the ingredients, so please ask a team member (before ordering), if you have any particular allergies or requirements. Fish and poultry dishes may contain bones. All weights are approximate uncooked. Prices include VAT, at the current rate.

We accept all major credit and debit cards, supported by a valid signature. We accept Delta, Maestro, MasterCard and Visa, together with personal cheques (with an appropriate banker's card). A discretionary 10% service charge will be added to the bill of any tables of 6 or more.

All products are subject to availability.

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V = This dish is vegetarian, but please note that we do not operate a dedicated vegetarian kitchen area.