



PARA ABRIR BOCA - " TO WHET YOUR APPETITE "

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<i>Chef's Duck Paté with a Hint of Port & Salad</i>	8,40
<i>Cheese from 'La Mancha' Region</i>	9,50
<i>"El Plato de Jamón Ibérico" (Spanish Serrano Ham)</i>	11,90

LAS ENTRADAS FRÍAS - " COLD STARTERS "

<i>Fresh Mediterranean Salad with a tasty aromatic Herb Vinaigrette Dressing</i>	7,20
<i>Sauteéd King Prawns with Mango, Avocado & a Cocktail Sauce</i>	8,40
<i>Succulent Galia Melon dressed with thinly sliced Jamón Serrano</i>	9,80
<i>Carpaccio of Smoked Salmon with Spring Onion & Capers Vinaigrette</i>	10,20
<i>Home made Duck Foie Gras with Red Onion & Apple Confit served with a Port Wine Sauce</i>	12,40

LAS ENTRADAS CALIENTES - " WARM STARTERS "

<i>Soup of the Day</i>	5,90
<i>French Onion Soup</i>	6,10
<i>Prawns Pil-Pil 'A Taste of Spain'</i>	8,80
<i>Warm Goat Cheese Salad with Roasted Apple, Sugar Cane Syrup & Nuts</i>	9,80
<i>Creamy Risotto with Wild Mushrooms & King Prawns Sauté</i>	11,30

UN PASEO POR LA TIERRA - "MEAT DISHES"

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<i>Mild Chicken Curry with Pineapple & Peaches, served on a bed of Rice</i>	12,00
<i>Medallions of Pork Sirloin with Baked Apple in a Port Wine Sauce</i>	14,50
<i>Crispy Duck Confit a L'Orange served with a Red Cabbage Sauté</i>	14,90
<i>Beef Stroganoff with Pilaf Rice</i>	16,20
<i>Rack of Roast Lamb served with Cous-Cous and a Mint Sauce</i>	18,60

"FROM THE TAMISA GRILL"

<i>Prime Entrecôte Steak with Garnishing</i>	19,95
<i>Brochette of Beef Fillet Kebab served with Barbecue Sauce</i>	21,50
<i>Brochette of Chicken & King Prawns Kebab served with Rice Saute and a Curry Sauce</i>	21,50
<i>Prime Fillet Steak, cooked to your taste</i>	25,00
<i>Selection of Sauces</i>	
<i>(Peppercorn, Mushroom & Red Wine or Béarnaise)</i>	2,00

UNA TRAVESÍA POR EL MAR - " FISH DISHES "

Darné of Fresh Salmon with Vegetables, served with a Sweet Herb Sauce 'a la Crème' € 16,90

reshly Grilled Sea Bass Serrána Style 17,50

Supreme of Swordfish a la Meuniere with Capers & Roast Aubergine 19,60

Traditional Fish & Chips with Tartare Sauce 15,50

HOUSE SPECIALITIES (Please allow 45 min.)

Baby Roast Leg of Lamb served with Mint Sauce 22,50

Fresh Sea-Bass baked in Salt 22,50

Roast Suckling Pig from Segovia (min. 4 Persons) (24 Hours notice) p.p. 37,50

Seafood or Meat Paella (min. 2 Persons) p.p. 16,40

Chef's Special Fillet of Beef baked in Salt and served with Béarnaise Sauce (Châteaubriand) (min. 2 Persons) p.p. 25,00

VEGETARIANO - " VEGETARIAN DISHES "

Variety of Vegetables with a Curry Sauce € 8,90

Creamy Rice with Wild Mushroom and Crispy Soya Sprouts 9,40

Crepès Filled with Spinach, Brie Cheese and a Mornay Sauce 9,40

POSTRES - " DESSERTS "

Sorbet variety in a Biscuit Cup 5,40

Ice-Cream variety in a Biscuit Cup 5,40

Selection of Fresh Fruit with Caramelized Yogurt 5,50

Mandarin Mousse with Crunchy Chocolate 5,60

and a White Chocolate & Cointreau Sauce

Cheese-Cake with Raspberry Sauce 5,60

Selection of Cheese & Biscuits served with a Glass of Port Wine 6,20

Hot Bramley Apple-Pie with Vanilla Ice-Cream 6,60

Fruit Crumble with Hot Custard 6,60

