

Mains

Carnes

ENTRECOTE A LA TERRAZA <i>Sirloin Steak with a dash of cream, mushrooms, Dijon mustard & Brandy</i>	£19.95
ENTRECOTE A PLANCHA <i>Plain grilled sirloin Steak</i>	£18.95
MEDALLONES <i>Medallions of fillet Steak cooked in a black peppercorn sauce</i>	£21.25
PICADO <i>Diced Sirloin steak cooked in a red wine sauce served with chips</i>	£18.95
CHULETA DE VACA <i>T-Bone Steak</i>	£23.95
ESPETADA <i>Beef or Wild Boar marinated with bay leaves, rock salt, garlic served with Lyonnais potatoes.</i>	£19.75
MAR MONTANA <i>Fillet Steak with Tiger prawn pate and brandy sauce on a mashed potato</i>	£24.95
SOLOMILLO <i>Plain grilled fillet steak</i>	£22.95
CHULETAS DE CORDERO <i>Grilled lamb cutlets served with a Rosemary sauce.</i>	£17.25
POLLO SERRANO <i>Breast of chicken wrapped in Jamon Serrano, stuffed with Mozzarella cooked in a cream, Dijon mustard and mushroom sauce.</i>	£13.94
HIGADO DE TERNERA <i>Grilled calves liver & Bacon</i>	£16.95

Pescados

PARRILLADA DE PESCADO <i>Selection of grilled seafood and Shellfish</i>	£17.50
LENGUADO A LA PLANCHA <i>Whole grilled Dover Sole</i>	£26.95
RAPE A GALLEGA O CON ASPARAGUS <i>Monkfish with cocktail prawns, peas, clams, king prawns, finely chopped onions in a creamy tomato and garlic sauce or a Asparagus Sauce</i>	£18.95
SALMON <i>Poached fillet of salmon served in a cream, tomato and brandy sauce</i>	£14.95
LUBINA CARTUCHO <i>Whole sea bass backed in foil with clams, Prawns, Garlic & white wine.</i>	£17.25
RAYA <i>Skate wing with capper and butter sauce</i>	£17.95

Paellas

**Our Paellas Dishes are made to order and require
Minimum 25minutes preparation time**

PAELLA VALENCIANA <i>Saffron rice cooked with chicken on the bone and shellfish</i>	£14.95
PAELLA MARINERA <i>Saffron rice cooked with seafood and shellfish only</i>	£14.95
PAELLA VEGETARIANA <i>Saffron rice cooked with seasonal vegetables</i>	£14.95
PAELLA DE CARNE <i>Saffron rice cooked with chorizo & Beef</i>	£15.75