

The Mains - Paellas & Rice

- Paella Valeniana (for two) (G)** £22.50
A traditional paella featuring seafood, chicken, pork, chorizo, diced peppers, onion, garlic, tomato, peas, beans, saffron and white wine.
- Paella Facil a la Catalana (for two) (G)** £25.90
Easy paella easy because every thing is peeled, with Prawns, scampi, squids, hake, crayfish, mussels, chicken, pork, chorizo, & the usual sofrito.
- Paella Marinera (for two) (G)** £26.95
A seafood paella, with prawns, mussels, squids, fresh fish, cutlet fish, Dublin bay prawns and the sofrito of diced peppers, onions, garlic, tomato, peas, beans, saffron and white wine.
- Paella de Carne y Pollo (for two) (G)** £24.00
The traditional paella with chicken, pork, chicken wings, chorizo and the sofrito of diced peppers, onions, garlic, tomato, peas, fine green beans, saffron & white wine.
- Paella Vegetariana (G) (V) (for two)** £20.95
Vegetarian paella with assorted vegetables, asparagus, artichokes hearts, spinach & the sofrito of diced peppers, onions, garlic, tomato, peas, green beans, saffron & white wine.
- Paella Reyna (for two pre order only) (G)** £42.50
Lobster paella accompany with scallops, king prawns, scampi and mussels.
- Arroz Alicantino (G)** £14.95
Rice dish from Alicante, cooked with white wine, tomato, onion, peppers, paprika, chicken pieces & tiger prawns.
- Bacalao Fresco al Horno** £14.95

Los Pescados - Fish Dishes

- Baked cod fillet, topped with a parsley butter sauce.(G)
- Zarzuela Catalana (G could be)** £17.50
A traditional Catalan seafood dish of prawns, mussels, squids, scallops, fresh market fish stewed in a fish stock with a touch of garlic, saffron, diced tomatoes, and Cava wine, served with croutons of toasted bread.
- Salmon a mi Gusto** £14.50
Poached salmon fillet sat on a bed of crushed potatoes, sun dried tomatoes & black olives, drizzled with a vibrant tomato sauce.(G)
- Filete de Labina Parrilla** £17.95
Grilled sea bass fillet with lemon, butter and parsley sauce.(G)
- Pechuga de pato a la Sevillana** £16.50
Magret of duck with Seville orange sauce.(G)

Las Aves y Carnes - Meat & Poultry

- Pato Asado al Horno** £16.50
Half roast crispy duck.(G)
- Costillar de Cordero al Horno** £16.95
Roasted rack of lamb with red wine and mint sauce.
- Solomillo de Buey al Estlo del Chef** £19.95
Grilled fillet steak, filled with king prawns, topped with a rich red wine & dried mushrooms sauce.
- Pollo Murillo's** £14.50
Chicken supreme filled with spinach, serrano ham, shallow fried, topped with tomato concase, aubergine and cheese.
- Entrecote a la Parrilla (G)** £15.95
Grilled sirloin steak cooked to your liking & garnished with grilled tomatoes & mushrooms.
- Solomillo de Buey Parrilla** £17.95
Grilled fillet steak, cooked to your liking & garnished with grilled tomatoes & mushrooms.(G)
- Pollo y Gambas con Mostaza** £17.50
Chicken fillet and king prawns in a creamy tomato and mustard sauce.

All the above dishes are served with vegetables and potatoes with the exception of rice dishes. (please allow 25/30 min for Paellas Thank you.)

Extra for your Steaks

Peppercorns & Brandy Sauce £2.00 Chasseur Sauce £1.95 Red Wine & Onions Sauce £1.95 Cabrales cheese sauce £2.95

VAT is included

Buen Apetito