

ENTRANTES – STARTERS

PAN CON ALI-OLI **V** **MP/HB** 3.50
Mixed artisan bread accompanied with home-made Ali-Oli

PAN ESTILO PIZZA RECIEN HORNEADO CON AJO **V** **MP/HB** 5.95
Hand- Made Thin Crust Pizza Base,
Coated In Garlic Butter & Oven Baked. Add Cheese If You Want To

PAN Y PICOTE **V** 7.95
Freshly Baked Artisan Breads, Served with Hummus,
Marinated Local Olives & Oils for Dipping

GARLIC PIZZETTE **V** 8.50
Garlic Flat Bread Served with Red Onion Marmalade,
Rocket & Shaved Parmesan

COCTEL DE GAMBAS CLÁSICO **MP/HB** 7.95
Cold water prawns with Marie rose sauce, served with little gem
leaves, tomato, cucumber, smoked Paprika, bread & butter

PATÉ RUSTICO DE HÍGADO DE POLLO **MP/HB** 6.95
Chicken Liver Pate, served with rustic bread,
a rich port reduction and salad garnish

GAMBAS PIL PIL **(MP/HB +3.00)** 9.00
Classic local favourite, king prawns cooked in garlic,
chili, spices and virgin olive oil

RABAS DE CALAMAR **(MP/HB +3.00)** 8.50
Deep fried Calamari lightly seasoned, served with home-made Ali-Oli

ALITAS DE POLLO Y PATO - CLUCK & DUCK! **(MP/HB +2.00)** 7.95
Hot & spicy chicken & Duck wings simply
served with Celery & Blue Cheese Dip

SOPA DEL CHEF **MP/HB** 5.95
Freshly made with local ingredients each day, served with rustic bread

ENSALADAS – SALADS & PASTA

DE LA CASA LAS CASITAS **V G/F** **MP/HB** 8.95
Mixed leaves, with baby mozzarella, cherry tomatoes, beetroot, asparagus

QUINOA Y BROTES DE ESPINACA **V G/F** **MP/HB** 12.95
Baby spinach & quinoa with sundried tomato & fresh parmesan

ESPAGUETI BOLOÑESA **MP/HB** 9.95
Minced beef, carrot & our traditional bolognese sauce

ESPAGUETI CARBONARA **MP/HB** 10.95
Cream based with garlic, smoked bacon, onions & mushrooms

Open daily from 09.00 – 00.30

HALF BOARD **MP/HB**

Our fantastic half board option includes a choice of breakfast with a cup of tea or coffee, and a **two-course** dinner, starter & main or main & dessert. Dishes marked **HB** are available as part of your half board selection. There is a minimum booking of three days, the price is only €22.95 per day per person. Just because you are on half board does not mean that you can't enjoy the rest of our dishes. If you fancy a steak one evening all you have to do is pay a small supplement which is indicated on the menu **(MP/HB +3.00)** as an example.

CALL & COLLECT

Our full menu is available to take away. Call us on 2317 place you order, and we will call you back when your food is ready for collection.

MEDIA PENSIÓN **MP/HB**

Tenemos una opción de media pensión fantástica la cual incluye una elección de desayuno con té o café y una cena de dos platos. Donde veis **MP** esa opción está disponible como parte de su selección de media pensión. Hay una reserva mínima de tres días y el precio es de solo €22.95 cada persona. El hecho de que estas en media pensión no quiere decir que no puedes degustar todos los platos del menú. Si quieres un bistec solo tienes que pagar un suplemento pequeño el cual está indicado en el menú con una señal de + entre paréntesis **(MP/HB +3.00)** por ejemplo.

LLAMA Y RECOGE

Nuestro menú entero se puede llevar al confort de su apartamento llamándonos al 2317, te volveremos a llamar en cuanto su pedido esté listo para recoger.

LISTA DE ALERGIAS SEGÚN REGULACIÓN (UE) 1169/2011

El establecimiento no puede garantizar la ausencia de rastros de alérgenos en estos platos. Si es alérgico o intolerante a alguno de los ingredientes, por favor asegúrese de contactar con algún miembro de nuestro equipo para más información.

LIST OF ALLERGENS ACCORDING TO REGULATIONS (UE) 1169/2011

The establishment cannot guarantee the absence of traces of allergens contained within these dishes. If you are allergic or intolerant to any possible ingredients, please ensure that you contact one of our staff for more information.

V - Para vegetarianos, **G/F** - Sin Gluten
V - Suitable for vegetarians, **G/F** Gluten Free

All our prices include IVA @ current rate
Service charge not included

Todos nuestros precios incluyen IVA
Propinas no incluidas

PLATOS PRINCIPALES – MAINS

PESCADO Y FRITAS A LA CERVEZA **MP/HB** 13.95
Don't worry it's still here! Our ever-popular large cod fillet coated in our own batter recipe and served with chips & mushy peas.

FILLETE DE SALMON ASADO **(MP/HB +2.00)** 14.95
Oven baked salmon with bacon and garden peas, crushed baby new potatoes in a white wine & cream fricassee

POLLO "LOS ASADORES" **MP/HB** 11.95
Marinated ½ grilled chicken cooked with a Traditional "Mojo Rojo" sauce & served with fries and salad garnish

HAMBURGESA CASERA DE TERNERA **MP/HB** 12.00
Our home-made burger with Gherkin, mayo, cheese, relish, crispy bacon, onion rings and fries

¡NUESTRAS FAMOSAS COSTILLAS! **MP/HB** 12.95
Our famous sticky Ribs! Braised for four hours and finished in a hot oven, covered in sticky BBQ sauce, served with fries & our homemade coleslaw

CURRY POLLO GARAM MASALA **MP/HB** 13.95
Chicken curry rich with coconut milk and aromatic, warming spices. Served with a poppadum & basmati rice

MAGRET DE PATO GLASEADO **(MP/HB +3.00)** 15.00
CON MIEL EN SALSA KUMQUAT
Honey glazed duck breast, kumquat sauce, dauphinoise Potatoes & seasonal vegetables

EMPANADA DE BISTEC CON GUINNESS **MP/HB** 11.95
Steak & Guinness Pie. This is an ever-popular dish of ours made freshly each day. Resting on mashed potatoes, & served with seasonal vegetables & of course rich gravy

ASADO DOBLE DE CERDO **(MP/HB +2.00)** 14.50
Slow roasted pork belly with seasonal vegetables & Dauphinoise Potatoes

HIGADO FRITO DE TERNERA **MP/HB** 12.95
Lightly seasoned pan-fried calf's liver resting on chive mash & served with crispy bacon and caramelised red onion gravy

BIFE DE LOMO ARGENTINO **(MP/HB +6.00)** 22.50
8oz Argentinean Prime Ribeye steak, Horseradish butter, grilled mushroom, tomato, onion rings & seasoned fries.

POSTRES – DESSERTS

SELECCIÓN DE HELADOS **MP/HB** 5.95
Selection of Ice Creams

BROWNIE DE CHOCOLATE **MP/HB** 5.95
Home-made Chocolate Brownie

TARTA DE BANOFFI **MP/HB** 5.95
Banoffi Pie

PROFITEROLES **MP/HB** 5.95

PIZZAS HECHAS A MANO – HANDMADE PIZZAS

Las bases finas y crujientes de nuestras pizzas (aprox.32cm) están hechas a mano con masa fresca y cubiertas con ingredientes italianos auténticos. También tenemos versiones sin gluten de todas nuestras pizzas.

Our pizzas thin and crispy bases (approx. 13in – 32cms) are handmade using fresh dough and topped with authentic Italian ingredients. We also have gluten free versions of all our pizzas.

MARGARITA **V MP/HB** 10.50
Cherry tomatoes & Mozzarella

PICANTE **MP/HB** 10.95
Pepperoni, Chorizo, Jalapenos

RUSTICA **V MP/HB** 10.95
Med Veg, Goats cheese, Rocket

CARNE **MP/HB** 11.95
Pepperoni, Chorizo, Jalapeno's, Chicken & Sausage

HAWAIIAN **MP/HB** 10.50
Pineapple & Ham

CARBONARA **MP/HB** 10.95
Creamy base, smoked bacon, onions & mushrooms

TUNA **MP/HB** 11.50
Tuna fish, red onion, black olives

SIDES

PATATA FRITAS **V** 3.50
Portion of chips

BATATA FRITAS **V** 3.50
Sweet potato fries

VEDURAS **V** 2.95
Seasonal vegetables

ENSALADA DE TOMATE, CEBOLLA ROJA Y RÚCULA **V** 3,50
Tomato, red onion and rocket salad

PAN Y MANTEQUILLA **V** 1.50
Bread roll and butter

SALSA PIMIENTA **V** 2.50
Peppercorn sauce

SALSA TOMATE Y ALBAHACA **V** 2.50
Tomato and basil sauce

CREMA BRULEE **MP/HB** 6.50
Classic Creme Brulee

TARTA DE MANZANA **MP/HB** 5.95
Apple crumble served with vanilla ice cream

TARTA DE QUESO DEL CHEF **MP/HB** 5.95
Our chef's cheesecake choice for today

¡Pregúntele a un miembro del equipo sobre los especiales de postres de hoy!
Don't forget to ask a team member about today's dessert specials!