



RESTAURANT & COCKTAIL BAR

## STARTERS

### **Prawn Pil-Pil**

Our famous Pil-Pil prawns in olive oil, garlic and a touch of chilli

### **Nachos**

Piled high with cheese. Served with sour cream, house salsa and guacamole

### **Garlic Mushrooms**

Mushrooms, serrano ham, garlic, olive oil and white wine

### **Towering Combo Platter**

A delectable array of our most popular starters that's big enough to share. Includes prawn samosas, breaded cheese sticks, calamaris, jalapenos and chicken tenders

## MAIN COURSES

### **Shoulder Of Lamb**

Slow-cooked in garlic and port confit

### **Canarian Pork Fillet**

Slow cooked in a roasted maize, honey and almond sauce

### **Local Fish "A La Bilbaina"**

Grilled fillet of local fish with garlic, lemon, chilli and Jerez vinegar

### **Chicken "Antigua"**

Diced chicken breast, mushrooms and onions in a rich creamy Dijon and white wine sauce



Please note menu is subject to change and seasonal availability.



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## DESSERTS

### **Tarta De Santiago**

Traditional Spanish tart from Galicia. Made with almonds

### **American Sweet Waffle**

Served warm topped with vanilla ice cream and drizzled with toffee syrup

### **Chocolate Brownie**

Rich, textured square filled with chocolate chips. Served warm with vanilla ice cream and cream

### **Apple Pie**

A slightly different take on the traditional classic pie. Served warm with ice cream



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