



## **MEAT A LA CARTE MENU**

*AVAILABLE ALL DAY*

### ***Starters & Tapas***

Chefs Sopa del Dia, Ask for Today's Flavour (VG)	<b>5.25</b>
Pincho de Pollo, Chicken Skewers, Spanish Chickpea Salad	<b>6.95</b>
Chorizo Cooked in Red Wine	<b>6.25</b>
Deep Fried Goats Cheese with Spicy Piquillo & Quince Jam	<b>6.50</b>
Patatas Bravas With Homemade Brava Sauce & Alioli	<b>5.25</b>
Meatballs In a Homemade Tomato Sauce	<b>5.75</b>
Slow Cooked Red Wine Marinated Ribs	<b>6.25</b>
Canarian Salty Glazed Potatoes with Red Mojo Sauce	<b>4.95</b>
Homemade Chicken & Chorizo Croquettes	<b>5.25</b>
Spanish Charcuterie Board to Share	<b>12.95</b>

### ***Main Courses***

8oz Prime Cut Fillet Steak served with Spanish Pisto	<b>24.95</b>
10oz Ribeye Steak served with Spanish Pisto	<b>22.95</b>
Fillet Steak Medallions, Spanish Brandy Peppercorn Sauce	<b>24.95</b>
7oz Flat Iron Steak	<b>12.95</b>
Stuffed Chicken Breast, Goats Cheese, Piquillo Peppers, Leek & Bacon Sauce	<b>14.25</b>
Belly Pork Basque Style on a Pear, Apple & Cider Sauce	<b>16.25</b>
Lamb Shank Served with Red wine & Rosemary Sauce	<b>16.95</b>
Butterflied Chicken Breast With Brandy Peppercorn Sauce	<b>13.95</b>
Duck Breast with Apricot, Grapes & Spanish Sherry sauce	<b>16.95</b>

### ***Choose from***

Canarian Salty Glazed New Potatoes  
Paprika Dusted Chips – Using Sweet Paprika & salt  
Pobre Potatoes – Sliced Potatoes Sautéed with Peppers & Onions

### ***Sides***

Chefs Vegetables **3.95**  
House Green Salad **3.95**  
*All Items Subjected to Availability*