

À LA CARTE MENU

TO SHARE

- Our Signature **Garlic Bread** – With Roasted Garlic Cloves In Oil & Chili – 5.95     
- Canarian Style Marinated **Olives** – 5     
- Bread & Butter** – 4.75     
- Manchego Cheese Bites** Served On A Bed Of Homemade Cherry Tomato Jam & Serrano Dust – 6.25     
- Spanish Charcuterie Board** – Chorizo, Lomo Embuchado, Salchichon, Manchego Cheese With Pickles & Olives – 18     

STARTERS

- Patatas Bravas** | Our Secret Recipe Brava Sauce | Homemade Alioli – 9.25      **Can be adapted to Vegetarian* 
- Padrón Peppers** | Lightly fried | Homemade Alioli | Extra Virgin Olive Oil – 9.25     
- Chicken & Chorizo Skewers** | Spanish Adobo Marinade – 9.95    
- Slow Cooked **Pork Ribs** | Lemongrass | Tio Pepe Sherry | Chilli – 11.95     
- Grilled **Chorizo Sausages** | Caramelised Onions | Chimichurri Drizzle – 9.95   
- Homemade **Meatballs** | Pork & Beef | Rich Tomato Sauce | Grated Cured Spanish Cheese Topping – 9.95     
- Spanish **Black Pudding** | Quail Eggs | Roasted Garlic Peppers | Spiced Apple Puree – 10.95     
- Deep-Fried **Tetilla Cheese Bites** | Homemade Quince Jam – 9.95    
- Crispy **Pork Belly Bites** | Date Purée – 10.95     
- Trio Of Dips** | Smoked Aubergine & Chimichurri | Black Olives | Romesco | Homemade Croutons – 9.95     
- Soup of the Day** | Truffle Oil | Homemade Croutons (ask for flavour) – 8.25  
- Traditional Spanish **Croquettes** | Homemade Alioli | (ask for flavour) – 9.95     

MAINS

- *Add Two Whole **King Prawns**   for 5.95 / Two **King Scallops**   for 9.50*
- Stuffed Chicken Breast** Filled with Goats Cheese & Caramelised Onion, Wrapped in Serrano Ham, Served with a Pedro Ximenez Sherry & Mushroom Creamy Sauce – 23     
- Fillet Steak** | Grilled Mushroom & Honey-Glazed Baby Carrots | Garlic & Herb Butter – 36   
- Sirloin Steak** | Grilled Mushroom & Honey-Glazed Baby Carrots | Garlic & Herb Butter – 32.95   
- Ribeye Steak** | Grilled Mushroom & Honey-Glazed Baby Carrots | Garlic & Herb Butter – 32.95   
- Fillet Steak Medallions** | Grilled Mushroom & Honey-Glazed Baby Carrots | Garlic & Herb Butter – 34   
- Tomahawk Steak** | Grilled Mushroom & Honey-Glazed Baby Carrots | Chimichurri & Spanish Brandy Peppercorn Sauces – 57.95      *(*Add 5 Whole **King Prawns** – 11.95   Or Cluster of 3 **Snow Crab Legs** – 17.95  )*
- Pork Tenderloin Medallions** | Apple Cider & Pear Sauce | Poached Spiced Pear | Mashed Potato – 23.95     
- Lamb Shank** | Rosemary & Rioja Sauce | Baby Carrots | Mashed Potatoes – 23.95     
- Confit Duck Legs** | Rich Red Berries & Pacharan Liquor Sauce | Mashed Potatoes – 26.95     
- Vegan Tagliatelle** | Asparagus | Garden Peas | Tenderstem Broccoli | Roasted Almonds | Vegan Pesto – 19.95     

Vegan Potato & Leek **Ravioli** | Roasted Piquillo Peppers & Black Olives Sauce | Sundried Tomatoes & Crispy Onion – 18.95     

- *All Mains Come With The **Option Of**:*
- Canary Salty Glazed New **Potatoes** | Topped With **Mojo Sauce**   
- Or Paprika Dusted Chips**   
- *Our Ravioli & Tagliatelle Are Served With **A Side Salad**   *
- *Our Lamb Shank , Pork Tenderloin & Duck Legs Are served With **Mashed Potatoes***

SIDES

- Spanish Tomato Salad** - Tomatoes, Oregano, Anchovies, Capers & Jerez Vinaigrette – 7.25    
- Chef's Special Salad** - Serrano Ham, Olives Roasted Almonds, Cherry Tomatoes, Manchego Cheese Shavings & Balsamic Glaze – 9.50  
- Chef's Vegetables** - Tenderstem Broccoli, Baby Carrots, On A Bed Of Romesco Sauce, With A Pomegranate, Garlic & Chilli Vinaigrette, Topped With Pine Nuts – 6.25    
- House Salad** – 5.95   

SAUCES - 3.95 EACH

- Spanish Brandy & Peppercorn     
- Chimichurri  
- Red Wine & Mushroom     

CHILDREN'S MENU

- *For children **up to 12 years old ONLY***
- Tagliatelle** In A Tomato Sauce & Chips – 9.50    
- Lightly Fried **Calamari** & Chips – 9.50     
- Deep Fried **Chicken Goujons** & Chips – 9.50     
- Flat Iron **Steak** & Chips – 10.95   

*The allergens marked in **blue** are **present** in the dishes, the ones marked in **red** may be contained.*

 Vegetarian,  Vegan,  Can be adapted to Gluten Free,  Gluten,  Crustaceans,  Molluscs,  Shellfish,  Fish,  Dairy,  Egg,  Nuts,  Tree Nuts,  Pine Nuts,  Sesame,  Mustard,  Sulphites.

**All Items Subject To Availability.
EL PESCADOR Reserves The Right To Change Recipes At Anytime.