

MENU

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EMPANADAS

2 Uruguayan Pasties

- Beef

- BBQ Pulled Pork

- Cheese, Onion & Oregano (V)

11.50€
- ↘

CÓCTEL DE CAMARÓN

Prawn cocktail, served with bloody mary sauce, avocado & crispy potato nest

18.00€
- ↘

TARTAS DE QUESO DE CABRA (V)

Filo goats cheese tartlet, topped with fig purée, served on a bed of rocket & finished with a honey drizzle

10.50€

- ↘

BIFE DE LOMO

200G 29.00€ 300G 42.00€

Fillet Steak
- ↘

BIFE ANCHO

220G 24.50€ 300G 33.00€

Rib Eye Steak
- ↘

BIFE ANGOSTO

300G 33.00€

Sirloin Steak
- ↘

CARRE DE CORDERO

Chargrilled Rack of Lamb

39.00€

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SURF'N' TURF

Choose your favourite steak & add prawns

+19.50€
- SAUCES 2.50€ each

CHIMICHURRI | PEPPER | ROASTED AIOLI | BBQ | MUSHROOM | BERNAISE | RED WINE
- GRATEN DE PAPAS

5.50€

Potato gratin

FRITAS CASERAS

4.50€

Potato fries

GRATIN DE ESPINACAS

5.50€

Spinach gratin

PAPAS ASADAS

4.50€

Roasted new potatoes

PURÈ DE PAPAS

4.50€

Potato purée, with herbs

VEGETALES AL VAPOR

4.50€

Steamed vegetables
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VIEIRAS

Seared scallops, served with sweetcorn purée, chorizo chistorra & herbs

19.50€

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PROVOLONE AL HORNO (V)

Oven melted provolone cheese, oregano, cherry tomato & pesto, served with crostini

11.50€

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CAMARONES TEMPURA

Crispy tempura prawns, served with mango sweet chilli sauce

18.00€
- ## FROM THE GRILL
- BRASEROS

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BRASERO PARA 2

Mixed grill for 2 people

Fillet Steak 200g & Sirloin 300g

60.00€

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BRASERO PARA 4

Mixed grill for 4 people

Fillet Steak 200g, Rib Eye 220g, Rack of Lamb & Sirloin 300g

112.00€

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CHATEaubRIAND 500G

Served sliced

75.00€
- ## STARTERS
- ↘

CALAMARES ROMANA

Fried battered calamari rings, with tartare sauce

14.50€

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GRILLED CHORIZOS

Grilled mixed chorizo sausage selection, with onion chutney & crostini

11.50€

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ENSALADA DE QUESO FETA (V)

Mixed green salad, served with feta cheese, fresh orange, cherry tomatoes, red onion, toasted almonds & topped with honey vinaigrette

12.50€
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GAMBAS A LA PLANCHA

3 Iron skillet fried wild prawns, finished with Cognac & coriander

29.50€

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ENCHILHADA DE CARNE BBQ

Beef enchilada, served with mexican salsa, guacamole & sour cream

10.50€

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PULPO

Octopus sautéed in garlic & butter, served with chimichurri & crispy potato

12.50€

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SALMON AHUMADO

Smoked salmon rolls stuffed with philadelphia cheese, served with rocket, tomato & onion salad

14.50€
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CROQUETAS

2 Homemade Croquettes

- Chicken piri-piri with spicy chilli lime mayo

- Lamb croquettes with mint mayo

11.50€

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PATO AHUMADO

Smoked duck breast served with beetroot and orange puree & port wine reduction

13.50€

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ENSALADA CAPRESE (V)

Tomato, mozzarella, sun-dried tomato, toasted almonds, rocket & pesto

11.50€
- ## FROM THE KITCHEN
- ↘

ENSALADA DE CARNE URUGUAIA

Sautéed sliced teriyaki fillet steak salad, with lettuce, red onions, cherry tomato, cashew nuts, chilli, honey mustard dressing & chives

23.00€

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ENSALADA DE SALMON

Smoked salmon salad, served with citrus cheese cream, orange vinaigrette & guacamole

22.00€

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GNOCCHI (V)

Creamy mushroom and truffle gnocchi finished with micro herbs & parmesan

20.50 €

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ASPARAGUS RISOTTO (V)

Asparagus risotto, finished with caramelized butter & parmesan shavings

19.50€
- ## SIDES (V)
- BRÓCOLI CON AJO

5.00€

Sautéed broccoli, with garlic

ZANAHORIAS GLASEADAS

4.50€

Honey glazed carrots

TOMATE E CEBOLLA

4.00€

Tomato & onion salad

SETAS SALTEADAS

6.00€

Sautéed mushrooms

CEBOLLA SALTEADAS

4.00€

Sautéed onions

JUDIAS VERDES

6.00€

Green beans, sautéed with garlic

ENSALADA FAMILIAR

8.00€

Large mixed salad

MAC & CHEESE

6.00€

Pasta, cream, cheese & truffle

ERVILHAS SALTEADAS

4.00€

Garden green peas sautéed with mint
- COMBO TRADICIONAL

13.50€

Spinach gratin, potato fries & mixed salad

COMBO RÚSTICO

12.00€

Mashed potato, glazed carrots & green peas
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- Main Course Sharing Supplement 7.50€ Additional cost per person

No drink, dish or couvert can be charged if not requested by the customer and is returned untouched.

If you have any food intolerances, please request the allergen information. A complaints book is held at our reception. Prices include VAT at legal rate