

OUR CLASSIC DISHES

STARTERS

Avocado & Prawn Salad Served with a brandy-infused Marie Rose sauce	16.00
Tropical Salad Avocado, prawns & tropical fruits topped with a brandy-infused Marie Rose sauce	17.00
Spicy Pil-Pil Prawns	14.00
Beef Carpaccio On a bed of salad, topped with 24-month aged Parmigiano Reggiano	16.00
Crispy Prawns Crunchy, pistachio-flecked prawns served with a sweet soy & red wine dip	14.00
Melon & Serrano Ham With 15-month aged Reserva Serrano ham	16.00
Caprese Salad (V) 'Fior di latte' mozzarella, fresh tomatoes, basil from our land & extra-virgin olive oil	14.00

MAIN COURSES

All served with vegetables & potatoes

Las Islas Roast Lamb Marinated in red wine & rosemary.	26.00
Lamb Chops Charcoal-grilled baby lamb chops	27.00
Irish Filet Steak Served with peppercorn sauce vegetables & chips	29.00
Charcoal-Grilled King Prawns	26.00
Hake & Prawns Topped with a creamy white wine sauce	25.00