

starters

snails

half dozen snails prepared in a creamy garlic sauce

chicken liver peri-peri

served in a tomato, cream & peri-peri sauce

mussels a la cream

mussels prepared in a creamy garlic sauce

trinchado

beef cubes cooked in white wine, garlic & bay leaves

venison carpaccio

carpaccio served with olive oil, balsamic vinegar, parmesan shavings, rocket & fresh lemon

pan fried kidneys (when ava)

lamb kidneys, pan fried in a tomato base sauce with white wine, baby onions & rosemary

crumbed mushrooms

mushrooms, crumbed & deep-fried, served with a sweet chilli or cheese sauce

calamari tubes

calamari, grilled in a garlic butter sauce

calamari heads peri-peri

grilled calamari heads tossed in a lemon & peri-peri sauce

smoked salmon

smoked salmon served with lettuce, asparagus, capers, tomato, cream cheese, olive oil & lemon

oysters

fresh oysters - when available

haloumi

goatsmilk cheese deep fried and served with a sweet chilli sauce

cheesy garlic roll

a fresh roll smothered with cheese & garlic butter

soup of the day

ask your waitron for the fresh soup of the day



black forest
grill