

# MENU

## St. Valentine's Weekend Tapas Menu

### CHOOSE ANY TWO STARTERS

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|---|---|
| BRUSCETTA (v)<br>Tomato & Mozzarella Bruscetta  | Croquetas de Abadejo<br>Spicy Smoked Haddock Fish Cake with Aioli   |
| Insalata di Bietola (V)<br>Beetroot Salad with Walnuts & crumbled<br>Organic Goats Cheese | Tortini di Gorgonzola (v)<br>Oven baked Mini Tartlets with sautéed Onions &<br>Mushrooms, Topped with Gorgonzola Cheese |
| Marinated Mixed Olives (V)<br>Bouillabaisse   | Mini Charcuterie Plate<br>Cured Spanish meats with Manchego Cheese  |
| French Style Fish Soup with Aioli   |   |

### CHOOSE ANY TWO MAIN COURSES

- Calamares a la Romana
- Fried Squid rings with a Saffron Aioli
- Oven Roasted Fillet of Sea Bass  
Served on a bed of Herbed Ratatouille
- Mejillones en Vino Blanco  
Mussels in a Garlic White Wine Cream
- Albondigas  
Crispy fried meatballs in a spicy Tomato sauce
- Melanzane alla Parmegiana (v)  
Oven Roasted Aubergine topped with Mozzarella Cheese
- Chorizo Escalivada  
Chorizo Sausage with Roast Sweet Peppers & Spiced Onion
- Bocconcini di Funghi (V)  
Deep Fried Mushroom Risotto balls with a Red Pepper & Smoked Paprika Pesto

### CHOOSE A SIDE ORDER

- Pizza all' Aglio  
6 Inch Pizza base topped with crushed Garlic Oil
- Pan Piccante  
6 Inch Pizza base with Chilli Oil
- Insalata Misto  
Mixed Leaf Salad
- Pommes Frites  
Patatas Asadas con Romero  
Roast Potatoes In Rosemary Butter

### Choose a Dessert

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|--|--|
| Tiramisu<br>Homemade Tiramisu With Ice Cream | Profiteroles<br>With Vanilla Ice Cream & Chocolate Sauce |
| Selection of Ice Cream                       | Warm Chocolate Brownie<br>Served With Warm Custard       |
| Tea/ Coffee                                  |  |

€27.50 Per person or €66 per couple sharing including a bottle of House Wine  
(Frascati or Cabernet Sauvignon)