

STARTERS

JAMON SERRANO CON PAN CON TOMATE Spanish cured ham with tomato bread	600.-
✓ COURGETTE CARPACCIO Fresh, finely sliced courgette with best olive oil & Italian Parmesan cheese	430.-
✓ FRIED GOAT CHEESE with honey and walnuts on salad	480.-
CALAMARI SALAD WITH TOMATO BREAD Calamari, cooked to perfection, tomato, potato, onion, in a marinade of best olive oil and lemon	430.-
SHRIMPS IN HOT OLIVE OIL with garlic and chilli	390.-
✓ PARMEGIANA Aubergine & mozzarella casserole with baked Parmesan cheese topping	430.-

SOUPS

✓ GAZPACHO Cold Spanish vegetable soup	350.-
✓ ARABIC LENTIL SOUP prepared according to a 2000-year-old recipe from the Middle East	350.-
FISH SOUP Traditional rich fish soup with tomatoes, chunks of fish and prawns	430.-
LEEK SOUP WITH SALMON	430.-

SALAD

✓ BIG MIXED SALAD	390.-
✓ SMALL MIXED SIDE SALAD	290.-

PASTA

	<u>Starter</u>	<u>Main Dish</u>
SPAGHETTI CON SCAMPI Pasta with prawns	460.-	550.-
✓ SPAGHETTI AL PESTO Pasta with pesto	460.-	550.-
✓ PENNE AL POMODORO Pasta with tomato sauce	460.-	550.-
PENNE ALLA BOLOGNESE Pasta with minced meat	460.-	550.-
PENNE AL TONNO Pasta with tuna and tomatoes	460.-	550.-

MAIN DISHES

ROASTED FILLET OF LADYFISH with lemongrass crust, courgettes & potatoes	670-
FILLET OF LADYFISH, ROASTED ON ITS SKIN with truffled polenta (fried cornmeal mash) or rosemary potatoes	670.-
FILLET OF BUTTERFISH with tomato-olive sauce and polenta (fried cornmeal mash)	640.-
PAN FRIED SOLEFISH with caper sauce and polenta (fried cornmeal mash)	670.-
PRAWN CURRY with rice or couscous	670.-
GRILLED TIGER PRAWNS fresh from the ocean, with tomato salad and potatoes	1,350.-
CHICKEN ESCALOPE with Spanish cured ham, mozzarella and potatoes	640.-
VIENNESE-STYLE BRAISED BEEF IN ONION GRAVY with potato fritters	850.-
FILLET STEAK with rosemary potatoes and home-made ketchup, grilled to perfection to your taste from rare to well done	
BRAZILIAN	1,250.-
GAMBIAN	980.-
V CHICKPEA CURRY with couscous	640.-

DESSERTS

FINE CHOCOLAT MOUSSE with tropical fruits	320.-
LEMON TARTE	320.-
FRUIT SALAD	280.-
CRÈME BRÛLÉE	320.-
ASSORTED CHEESE PLATTER	520.-

DRINKS

COLD DRINKS

Coke, Sprite, Fanta,	
Fruit Cocktail, Vimto, Malta	90.-
Tonic, Soda (Can)	90.-
Diet Coke, (Can)	110.-
Packaged Juices (Apple, Orange, Pineapple, Tomato)	90.-
Fresh Juice	140.-
Mineral Water 500 ml	85.-
Mineral Water 1.5 l	135.-
Perrier 200 ml/0,75 l	220.-/360.-
Café Frappé	120.-
Red Bull	275.-

HOT DRINKS

Single Nespresso Espresso*	110.-
Double Nespresso Espresso*	200.-
Nespresso Espresso Lungo*	120.-
Nespresso Cappuccino*	140.-
Nespresso Latte*	150.-
Instant Nescafe Coffee	90.-
Pot of Tea (Black, Green, Fruit)	90.-
Steamed Milk	90.-
Hot Chocolate	120.-

BEERS

Sagres	110.-
Cristal	165.-
Flag	165.-
Julbrew	190.-
Heineken	275.-
Non-alcoholic Beer	275.-

APERITIF

Campari Soda	275.-
Campari Orange	300.-
Martini Bianco or Rosso	275.-

SPARKLING WINE

Cava (Spanish Sparkling Wine):	
Glass (100 ml)	260.-
Bottle	1,350.-
Champagne	Bottle 5,500.-

Non-Alcoholic Sparkling Wine:
Glass (100 ml) 200.- Bottle 1,100.-

WHITE WINE

PEARLY BAY Dry White	
PEARLY BAY Sweet White	
Glass (125 ml)	225.-
Bottle	1,100.-
GOLDEN KAAAN Sauvignon Blanc	
GOLDEN KAAAN Chardonnay	
Glass (125 ml)	260.-
Bottle	1,350.-

RED WINE

GOLDEN KAAAN Shiraz	
GOLDEN KAAAN Merlot	
GOLDEN KAAAN Cabernet Sauvignon	
Glass (125 ml)	260.-
Bottle	1,350.-

ROODEBERG

Glass (125 ml)	320.-
Bottle	1,600.-

ROSÉ WINE

GOLDEN KAAAN Shiraz Rosé	
Glass (125 ml)	260.-
Bottle	1,350.-

SPIRITS

	2 cl
Jonny Walker Red Label	230.-
Jonny Walker Black Label	290.-
Jack Daniels	250.-
Gordon's Gin	230.-
Tanqueray Gin	230.-
Bombay Gin	230.-
Baileys	230.-
Martell Cognac	290.-
Absolut Vodka	230.-
Jägermeister	230.-
Fernet Branca	230.-
Malibu	230.-
Tequila	230.-
Bacardi	230.-
Blue Curacao	230.-
Tia Maria	230.-