

# Costa del Sol Sundays

FOUR COURSE MENU \$75 PP

## Starter

ACEITUNAS (V, DF, GF)

marinated olives

GILDA (DF)

ortiz anchovy, sweet guindillas peppers, olive

CROQUETA

pea and potato croquet, lemon

JAMON IBERICO (DF)

36 months jamon, pan con catalan

## Entree

CRUDO (DF)

hiramasa kingfish, coriander, jalapeno,  
citrus dressing

PIQUILLO PEPPERS (V, GF)

goat cheese, pinenuts and chives stuffed  
baked piquillo peppers, olive crumb

LANGOSTA AL AJILLO (GF)

australian bay lobster, garlic, lemon, chilli

## Main

PAELLA VALENCIANA (GF, DF)

free range chicken, chorizo, tiger prawns, spring  
bay mussels, cuttlefish, saffron and Valencian  
style bomba rice

PATATAS BRAVAS (V, GF, DF)

twice cooked potato, spicy tomato bravas sauce

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## Dessert

CREMA CATALANA

crème brulee, quince, pistachio crumb

please advise of any dietary requirements. dishes may contain  
traces of nuts. GF gluten free, DF dairy free, V vegetarian.

we do not split bills.



AGFG 2021 - 2024  
CHEF HAT AWARDED

