

Costa del Sol Sundays

FOUR COURSE MENU \$75PP

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

Dessert

CREMA CATALANA
crème brulee, quince, pistachio crumb

Sangria (carafes)

WHITE

white wine, apricot brandy and passionfruit syrup
topped with soda and lemonade, served with
a variety of fruits and juices

RED

red wine, apricot brandy and cinnamon syrup
topped with soda, and served with a variety
of fruits and juices

PINK

rosé wine, peach schnapps and grapefruit syrup
topped with soda and lemonade, served with
a variety of fruits and juices

& MISS MONEYPENNY'S LAGER

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

