

DRINKS MENU



COCKTAILS 8€

Mojito Bacardi Superior rum with refreshing mint, lime and sugar.

Strawberry Mojito Bacardi Superior rum with refreshing mint, lime and sugar and strawberries

Frozen Strawberry Daiquiri Bacardi Superior rum with strawberries and lime.

Piña Colada White Rum, Pineapple Juice & Batida de Coco



PREMIUM GIN TONICS 9€

Gin Puerto de Indias Strawberry with tonic
Berry Sensation and peppercorns.

Martin Miller dry gin with Ironic Lemon, and basil.

Mombasa Club London Dry Gin with Creative Tonic Water and Splash of lime juice

Hendrick's Gin with tonic and garnish with a slice of cucumber to fully appreciate the infusion of rose petal



DESSERTS



MOCKTAILS 6€

Virgin Mojito

A refreshing blend of mint leaves, lime juice, and simple syrup, ice and topped with spite This non-alcoholic mojito is the perfect thirst quencher on a warm day.

Strawberry Lemonade

Strawberries, mint and lime topped with lemonade

Mango Tango

Red Bull, Orange Juice, Mango

Oreo Speed Wagon

Oreo Cookie, Milk, Vanilla Syrup, Ice / Ice Cream

Pinneapple Surprises

Orange, passion of fruits juices with lemonade

Bailey's Almond Ice 4€ / Incl. Suppl.

Luxury Soft Vanilla Ice Cream covered with Bailey's Irish Cream and topped with Crushed Almonds. Simply heaven

Chocolate and Banana Crepe

5,90€ / 2,90€ Suppl.

Warm Crepe filled with fresh Whole Banana & Nutella topped with Ice cream. Simply irresistible

Fabulous Warm Chocolate Cake 5,90€ / 2,90€ Suppl. Suppl.

And it really is fabulous. Wickedly warm! served with Ice Cream. Simply delicious

Soft Vanilla Ice cream 3€ / Incl. Suppl.

With a Choice of Chocolate, Strawberry or Toffee Sauce

Warm Apple Crumble 5,90€ / 2,90€ Suppl.

Served with Vanilla Ice Cream

Eton Mess 5,90€ / 2,90€ Suppl.

Strawberrys, crushed meringue, whipped cream & ice cream

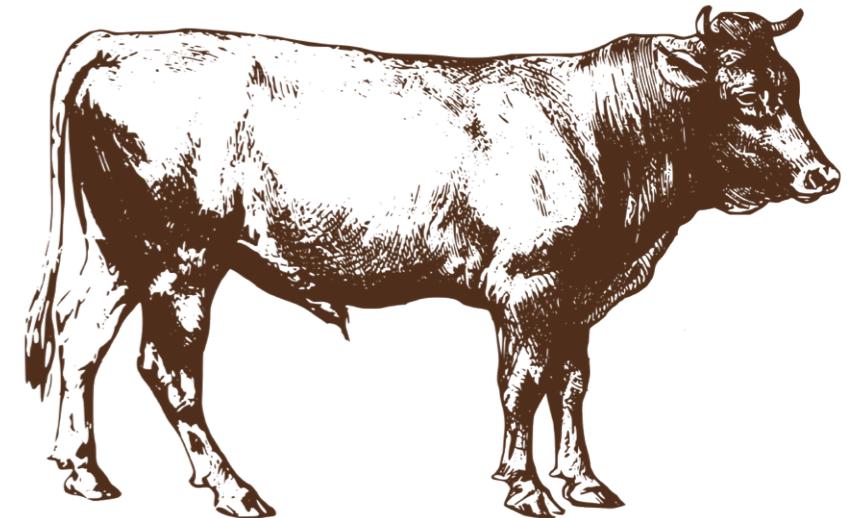
Cheese Cake 5,90€ / 2,90€ Suppl.

Smooth & creamy

MENU



Eat, Drink & Enjoy



SET MENU

€17,50



If you have any of the following allergies please consult the waiter before ordering



SET MENU €17,50

STARTERS

MAIN COURSE

COFFEE OR
BAILEY ALMOND ICE

STARTERS

Garlic Bread with cheese 4€ / Incl.



New Smoked salmon with sour cream, mash potato wakame 6€ / 2,5€



New Portabello mushroom with goat cheese romesco sauce and salad 5€ / 2€



New Grilled Avocado with pico de gallo and feta cheese 5€ / 1.50€ supplement



Beef Carpaccio 7,50€ / 4€ supplement



Fresh Nachos with sour cream, guacamole and Pico de gallo 4€ / Incl.

MAIN COURSE

GRILL HOUSE FAVOURITES

FILETTO DI MANZO 13€ / Incl.



Rump Steak strips cooked in sun dry tomato paste, red wine, onions, mushrooms served with mashed potato and vegetables

SLOW COOKED PORK 13€ / 1€ Suppl.



With Vegetables and mash Potatos with Martini sauce



SPECIALITY 28 DAY MATURED 24€

500 gr. RIBEYE ON THE BONE FROM GALICIA

8,50€ Supplement

Spain Finest

Quality Beef served with Homemade Chips, Vegetables and Martini Sauce

SET MENU €17,50

MAIN COURSE

SALADS

Smoked Salmon Salad 13 / Inc.



with Avacado, greens, mango, and croutons topped with feta cheese and fresh herbs

Goats Cheese Salad 12 / Inc



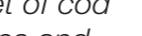
lettuce, cherry tomatos, caramelized apples, pears, onions, grilled goat cheese, nuts and cream of modena vinegar.

RACK OF RIBS 14€ / Included

Fall-off-the-bone tender pork ribs slow-smoked to perfection and coated in a tangy, sweet BBQ sauce. Served with chips and coleslaw.

FISH

Fish and Chips 13 € / Incl.



Fillet of cod in tempura served with home made chips and Tarter sauce

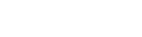
Grilled King Prawns 13€ / Incl. 1€ Supp.



Served with salad & chips.

Seafood Spaghetti Marinara Recommended

14€ / 1,50 Supp.



Our spaghetti in a tomato seafood sauce with Prawn and Mussels and parmesan cheese

Steamed Sea Bass 15€ / 2€ supplement



With vegetables and Potatoes

STEAKS

Rump Steak 16€ / 1€ supp.



Rump Steak Grilled to Taste with Peppercorn sauce, Homemade Chips & Vegetables

Rodeo Steak 16€ / 1€ supp.



Rump Steak Marinated in Rodeo Kicking Spices served with Coleslaw Homemade Chips & Vegetables.

Sirloin Steak 18,50€ / 4,50 Suppl.



Flame Grilled Peppered Sirloin Steak grilled to taste, with Peppercorn Sauce, accompanied with homemade Chips, and vegetables.

Surf and Turf 16,50€ / 4 Suppl.



An exceptionally juicy cut of beef served with king prawn home made chips grilled vegetables and Hollandaise sauce (recommended medium rare).

Fillet Steak 23€ / 7€ Suppl.



Tender Flame Grilled Fillet Steak with Martini sauce accompanied with vegetables and mashed potato. Perfect for the steak lover

DESSERT

Bailey's Almond Ice

Luxury soft Vanilla ice Cream covered with Bailey's Irish Cream and topped with crushed Almonds

OR Coffee



UP GRADE YOUR dessert

VEGETARIAN

Mediterranean Vegetable Pasta

13€ / incl.

Vegetables with Italy's Number 1 Penne Pasta in a tomato, fresh Herbs sauce and Parmesan Cheese

Vegetarian Green Thai Curry 13€ / incl

V NEW

With rice

WHITE WINE

Allure Pinot Grigio 16 €

Diamond Edition White wine from Italy.

A light bodied, delicate white wine that is a natural pairing for light dishes such as appetizers, salads, or fish



WINES AND FIZZ

RED WINE

Protos 18€

D.O. Ribera del Duero

You would never have imagined that by fermenting a selected red grape, 100% Tempranillo and monitoring its temperature, a wine such as this could be obtained.



GRAPE VARIETY Tempranillo 100 %

VINEYARDS Less than 25 years old.

AGEING 6 months in American and French oak barrels and 6 months in bottle.

COLOUR Bright cherry colour with purple rim, bright and clean. NOSE Very expressive, powerful, complex, fresh fruit, sweet spices, creamy oak, red berry notes.

TASTE Flavourful, fruity, toasty with round tannins and good finish

Puerto Alicante Shiraz 13 €

Tinto D.O. Alicante



Bronze Medal III Challenge to the Best Spanish Wines. Shiraz loves the sun and the mediterranean. It needs light and the Alicante breeze to develop all its fruity aromas and smooth body. Puerto de Alicante is a modern wine, friendly and at the same time intense just like the Shiraz variety. Food pairing: Salads, white meat and small game

Fizz

Ideal for desserts and celebrations

Cava Jaume Serra Brut Small Bottle 4€

Cava Jaume Serra Semi-seco 12€

Cava Jaume Serra Brut 12€

Cava Pata Negra Brut Rosé 12€

Recommended with fish & seafood

Prosecco Italian white sparkling wine 17€

Moët & Chandon Champagnes 60€

ROSÉ WINE

Allure Merlot Rosé

Diamond Edition 16 €



Strawberry, wild raspberries, green herbs, grapefruit. Light pink color.

Well incorporated fruit acidity.

HOUSE WINES LOCAL & SANGRIA

RED WINE

House Red Wine 8,5 €

WHITE WINE

House White Wine 8,5 €

ROSÉ WINE

House Rosé Wine 8,5 €



Choose any dessert from the menu for only 2,90€