

tantalizing sundays

F U N F O O D F A M I L Y

COOL & CRISP

Individual fish, meat & vegetarian tapas, natural, compound & meat salads, antipasti, cold cured meat cuts, local specialties, house dressings & condiments

PASTA BOILER

Freshly rolled tagliatelli , pancetta cream, parmesan, penne in a rich tomato sauce & basil, lunette quattro formaggi, pesto & pine nut cream

TEMPTING

Mini crusty ciabattas, focaccia, multigrain & fancy rolls

WARM

Seafood minestrone, tapenade croutes, vegetable cream, toasted croutons

THE GRILL

Fresh tuna , cucumber & herb salad, mango & chive salsa

THE WOK

Chicken cashew nut, phad thai noodles

MEDITERRANEAN

Slow braised horse meat, deglazed with garlic, rosemary & red wine, traditional fried rabbit, octopus stew with olives, capers & tomato sauce, fried ravioli, meat pies, vibrant live from the open kitchens

FROMAGE

An endless experience for the cheese lovers consisting of a selection from the most renowned regions in Europe, served with traditional water biscuits, dried fruits, grapes, nuts & scented honeys

IRRESISTIBLE FOR ALL AGES!

A delicious & exquisite selection of flans, gateaux, mini pastries, individual desserts, warm puddings, chocolate fountain, carved fruits & mini sweets, life crepe station, ice-cream cart with condiments

FISH & SHELLFISH

Mediterranean prawns, langoustines, mussels & clams, fish en papillot, fennel, herbs and fish liquor, roasted salmon fillet, herb crust, tomato salsa & more

HOT CRAVING

Panache of fish, chive beurre blanc, fine herbs, grilled lamb chops, assorted vegetables, rosemary jus, veal milanese, artichokes, creamed jus, tandoori chicken thighs, pine apple relish, yoghurt drizzle, seared pork medallions, asian vegetables, thai cream, parmigiana of vegetables, panache of assorted vegetables, roast garlic & olive oil potatoes

by
the way,

BESIDES THE FOOD YOU CAN
ALSO AVAIL YOURSELF
FROM HALF BOTTLE OF
SANTA CRUZ SPANISH WINE.

€38.95 PER PERSON

Children 11-15 years Half Price
Children up to 10 years Free

