

APPETISERS

(one per person)

Garlic Bread **V**

Pizza base with fresh garlic & home-cooked tomato sauce. Also served with cheese

Mare é Monte

Portobello mushrooms cooked to perfection with garlic prawns & cheese in a rich tomato sauce

King Prawns **GF**

Butter-fried king prawns in garlic butter with fresh parsley & black peppers. Served on a bed of salad leaves

Huevo Mexicano **V**

Egg with spinach & cheese in a herby tomato sauce

Prawn Cocktail

North-Atlantic prawns in Marie Rose sauce, balanced on a nest of lettuce leaves. Served with Ciabatta bread rolls

Calamari Fritti

Crispy battered squid. Served with salad & tartar sauce

Meatballs El Paso

Minced lamb assorted with finely diced carrots, garlic, onions & herbs. Served in a rich tomato sauce

Marinated Olives **V**

Garlic Mushrooms Sautéed in garlic & vegetable butter. Served with salad

Nachos with dips **GF**

Crispy corn-based chips with cheese & Jalapenos. Served with sour cream, guacamole & salsa dips

Chilli Hotshots **V**

Fresh jalapenos & cream cheese, coated in breadcrumbs

MAIN COURSE

(one per person)

Enchiladas (**GF option available**) **(V)**

With your choice of Beef, Chicken, Seafood or Vegetarian. Tortilla rolled around seasoned mixture of sweetcorn, peppers, & onions in a cheesy & savoury béchamel-tomato sauce. Served with rice

Paella **GF**

Rice in a mix of seafood, mussels & succulent chicken pieces served with a grilled king prawn

Chilli Con Carne **GF**

The most traditional Mexican recipe that needs no further introduction

Chimichanga (**GF option available**) **(V)**

With your choice of Beef, Chicken, Seafood or Vegetarian Topped with sweetcorn, peppers, onions & chilli in a wrap & served with salad.

Choice of side: Chips or Rice

PASTA

(Available in *Penne* or *Linguini*)

Al Salmon

Smoked salmon & mushrooms cooked in cream sauce

Pollo

Diced chicken cooked with garlic, onions, peppers, chilli & sweetcorn in a tomato-creamy or just creamy base

Bolognese

Traditional Italian meat sauce

Lasagne

Layers of pasta with molida beef & bechamel sauce

Monte Verde **V**

Mixed vegetables with herby tomato sauce or a cream sauce

POLLO (CHICKEN)

Choice of side: Chips, or Rice, or Vegetables

Pollo Al Cognac **GF**

Butterfly-cut chicken breast cooked with diced onions & wild mushrooms, in a rich creamy sauce

Pollo Borracho **GF**

Butterfly-cut chicken breast chicken cooked with garlic, pepper, onion, chillies, mushrooms cooked in fresh tomato sauce with a touch of cream

CARNE (MEAT)

Choice of side: Chips, or Rice, or Vegetables
(Fillet cut option available for all steaks)

Sirloin Surf & Turf

Served with mixed seafood & a grilled king prawn

Sirloin Peppercorn

Freshly prepared with peppercorns & French mustard, with a touch of cream

Sirloin Dolcelatte

Lombardian style soft & creamy blue cheese sauce

PESCADO (SEAFOOD)

Choice of side: Chips, or Rice, or Vegetables

Seabass El Paso **GF**

Two succulent fillets marinated in garlic paste, red onions, fresh herbs & cherry tomatoes

King Prawns **GF**

Butter-fried king prawns marinated in garlic butter with fresh parsley & black peppers. Served on a bed of salad leaves