

SEEN

CHRISTMAS 2011

Mon - Thur: £16.50 Fri - Sun: £19.50

Starters

Humus Kavurma - small pieces of Lamb fried in a pan with Paprika and dash of Chilli tossed on Humus

Leek Soup - served with Spanish Blue Cheese

Champinones al Aijillo - Mushrooms sautéed in Garlic and Olive Oil (V)

Mantarli Karides - Baked King Prawns, Cooked in White Wine, Cream, Mushrooms and Topped with Grated Cheese

Empanada de pollo - Delicately cooked chicken wrapped in breadcrumbs with a green mayonnaise

Albondigas - Meatballs in a tomato and garlic sauce

Main Courses

All served with fresh Vegetables

Turkey - served with all the trimmings and Fresh Vegetables

Kileftiko - Baked chunks of Lamb slow cooked in its own juices in the oven with Potato, Carrot and Celery

Homemade Vegetarian Moussaka - Oven baked Courgettes, Aubergines, Potatoes, Carrots, topped with Bechamel Sauce and Cheese (V)

Cod Fillet - Marinated in Olive Oil, Herbs and Lemon with a touch of Garlic

Pollo con espárragos - Marinated Chicken breast stuffed with Asparagus and Parmesan served with a creamy Pesto Sauce

Saksuka - Aubergine cooked in Olive Oil, with Green Peppers, Paprika, Onion, Garlic, Tomato Paste and with or without Augratin (V)

Desserts or Coffee

Baklava with Ice Cream

Chocolate Mousse

Lemon Sorbet with Red Mixed Fruit

Crème Brûlée

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140 Whyke Road, Chichester PO19 8HT Tel: 01243 785 009

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Tapas Banquet - minimum of 4 people

For Parties over 4 ask for details

Espincas Sacramento - Spinach cooked with almonds, sultanas, onions, cream and cheese (V)

Mejillones De La Casa - Fresh mussels cooked in tomatoes, garlic, onions, peppers, chilli and cream

Sardines A La Plancha - Grilled sardines served with salad and fresh lemon

Gambas A La Plancha - Mediterranean prawns, simply grilled, served with salad

Gambas Al Ajillo - King prawns sautéed in garlic, parsley and white wine with a hint of chilli

Chorizo Al Vino Blanco - Spanish Chorizo sausage, sautéed with onions and white wine, served with salad

Patatas Ali-Oli - Deep fried potatoes topped with a home made garlic mayonnaise (V)

Patatas Bravas - Deep fried potatoes, topped with a home made hot spicy tomato sauce (V)

Calamares A La Romana - Calamares rings coated in flour and egg, deep fried

Lomo De Cerdo Marinier - Pork loin cooked in olive oil, lemon juice, garlic finished with Demiglace

Pollo Al Ajillo - Cubes of chicken breast, cooked in garlic, and white wine sauce

Pollo Clive - Cubed breast of chicken cooked in fresh tomato and coriander chilli Sauce

Judias Picantes - Broad beans, onion, mixed pepper, olive oil, and sautéed with onion and garlic (V)

Tortilla Espanol - Spanish Omelette

Medallones - Sliced pork fillets with hot tomato sauce

Pientos Fritos - Deep fried in olive oil, Mediterranean green chillies, served with garnis and sea salt (V)

Pan Ajillo - Garlic Bread (V)

Desserts or Coffee

Baklava with Ice Cream

Chocolate Mousse

Lemon Sorbet with Red Mixed Fruit

Crème Brûlée



Deposit and pre-order required (V) Suitable for vegetarians, alternative vegetarian options available upon request. Lunch served 12 noon - 3pm. Bookings of 6+ will incur a service charge of 10%