

# starters

## **snails**

half dozen snails prepared in a creamy garlic sauce

## **chicken liver peri-peri**

served in a tomato, cream & peri-peri sauce

## **mussels a la cream**

mussels prepared in a creamy garlic sauce

## **trinchado**

beef cubes cooked in white wine, garlic & bay leaves

## **venison carpaccio**

carpaccio served with olive oil, balsamic vinegar, parmesan shavings, rocket & fresh lemon

## **pan fried kidneys (when ava)**

lamb kidneys, pan fried in a tomato base sauce with white wine, baby onions & rosemary

## **crumbed mushrooms**

mushrooms, crumbed & deep-fried, served with a sweet chilli or cheese sauce

## **calamari tubes**

calamari, grilled in a garlic butter sauce

## **calamari heads peri-peri**

grilled calamari heads tossed in a lemon & peri-peri sauce

## **smoked salmon**

smoked salmon served with lettuce, asparagus, capers, tomato, cream cheese, olive oil & lemon

## **oysters**

fresh oysters - when available

## **haloumi**

goatsmilk cheese deep fried and served with a sweet chilli sauce

## **cheesy garlic roll**

a fresh roll smothered with cheese & garlic butter

## **soup of the day**

ask your waitron for the fresh soup of the day



black forest  
grill