

The Weekend Brunch Buffet

FREE FLOW...

Juices and Soft Drinks: \$38 ++

Beers, Wines and Sangria: \$58 ++

Any combination including Sangria de Cava: \$69 ++

Kid's Brunch: \$19 ++

[TAPAS]

Aguacate con Cangrejo • Crab, scallop and avocado meats, made into a dip

Albondigas • Meatballs in tomato-oregano sauce

Alitas de Pollo al Ajillo con Salsa Picante • Chicken wings in garlic-and-chilli sauce

Berenjenas al Horno • Oven-baked eggplant in a casserole

Calamares Fritos • Fried battered squid, served with house sauce

Chorizo Asado • Barbequed spicy sausages

Croquetas con Jamon • Croquettes with cured spanish ham

Gambas al Ajillo • Garlic fried shrimp

Patatas Bravas • Fried potatoes in a spicy tomato-chilli sauce

Pisto Castellano • Mixed vegetable stew

Pollo al Chilindron • Slow cooked home made chicken stew

Rollitos de Berenjena y Gambas • Garlic fried shrimp, rolled in eggplant

Rollitos de Repollo con Arroz • Rice, bacon & nuts, rolled in cabbage

Revuelto de Espárragos y Gambas • Scrambled eggs with asparagus & shrimp

Setas al Ajillo • Garlic fried mushrooms

Rollitos de Espárragos y Beicon • Asparagus rolled in bacon

[ENSALADAS]

Ensalada Rusa • Russian salad

[SOPAS]

Gazpacho • Cold vegetable soup

Crema de Calabaza y Puerros • Cream of pumpkin & leek

Crema de Setas • Cream of mushroom

[PASTAS]

La Carne de Yaca y Setas las Pastas • Beef and mushroom pasta

Pasta con Ternera y Setas en Salsa de Nata • Beef and mushroom pasta in cream sauce

[CARNES]

Manitas de Cerdo con Garbanzos • Stewed pigs feet with white beans

[POSTRES]

Pudin de Pan y Mantequilla • Bread & butter pudding

Pastel de Naranja y Queso • Orange cheesecake

Note: Kindly refrain from wasting food by over-ordering.

All wastage shall be chargeable at a la carte prices. Thank you for your understanding.