



**Resturante La Finca** - The menus are changed frequently so this may not be 100% accurate

### **Starters**

Smoked salmon plate with wakame, smuts of Czarine sauce and a vodka, lime and pink peppercorn syrup **14.50€**

Gambas al ajillo, sauteed prawns cooked in white wine, garlic with a hint of chilli **16.00€**

Prawn and Surimi fritters served with tartare puree and aioli **11.00€**

Carpaccio of Beef fillet accompanies warm angus black pudding, smuts of beetroot puree and brown sauce are applied whilst digestive crumbs and broken blue cheese finishes the plate **17.00€**

Ceasar salad; our house dressing naps cos lettuce tossed with black olives, capers, celery, parmesan and croutons **10.00€**

Cleopatra Salad; ditto the above with addition of panko chicken and crisp serrano **13.50€**

Brie smeared with fig marmalade and encased in filo pastry, mixed marinated forest mushrooms accompany **12.00€**

Mediterranean style lamb kofter with sweetly soured red onions and Greek yoghurt **11.50€**

Homemade smooth chicken liver pate served with melba toasts **10.50€**

**Some of our food products may contain food allergens, please advise your server when placing your order**

## **Main Courses**

Fillet Steak Garni; cooked to your liking with homemade chunky chips, asparagus, tomatoes, and mushrooms.	<b>35€</b>
<b>Pepper, Red wine</b>	<b>2.50€</b>
Pan sauteed Calves liver with an orange and cranberry jus	<b>23€</b>
Crispy belly pork glazed with cider syrup and supported by a chunky apple and sultana sauce	<b>20€</b>
Chicken breast filled with basil butter, wrapped in serrano ham, sweet sherry and pimento sauce	<b>20€</b>
Braised Angus beef cheeks cooked till tender then served with rich mashed potato and seasonal vegetables.	<b>25€</b>
Pan fried fillets of Seabass finished with toasted pistachio butter served upon a parmesan cheese potato cake	<b>27€</b>
Salmon and mushroom fricassee in a dill and Dijon mustard sauce	<b>22€</b>
Spinach and mushroom risotto enriched with Philadelphia cream cheese	<b>17€</b>
<b>Homemade onion rings</b>	<b>5€</b>
<b>Handcut chips</b>	<b>4.50€</b>