

Menu la FINCA -La Manga

Our 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 a 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.

35€

Pepper, Red wine 2.50€

Pan sauteed Calves liver with an orange and cranberry jus

23€

Crispy belly pork glazed with cider syrup and supported by a chunky apple and sultana sauce

20€

Chicken breast filled with basil butter, wrapped in serrano ham, sweet sherry and pimento sauce

20€

Braised Angus beef cheeks cooked till tender then served with rich mashed potato and seasonal vegetables.

25€

Pan fried fillets of Seabass finished with toasted pistachio butter served upon a parmesan cheese potato cake

27€

Salmon and mushroom fricassee in a dill and Dijon mustard sauce

22€

Spinach and mushroom risotto enriched with Philadelphia cream cheese

17€

Homemade onion rings 5€

Handcut chips 4.50€