

OUR FISHS

<i>22 Sole meunier.....</i>	<i>15.95</i>
<i>23 Sole filets stuffed with scallops in a king prawns cream sauce.....</i>	<i>17.95</i>
<i>24 John Dory in wild mushroom cream sauce with asparagus.....</i>	<i>17.50</i>
<i>25 John Dory in leeks and asparagus cream sauce.....</i>	<i>17.50</i>
<i>26 Sea bass stuffed with king prawns in pastry in a fresh tomato cream sauce.....</i>	<i>18.95</i>
<i>27 Grilled sea bass with a provençal tomatoes sauce.....</i>	<i>16.95</i>

OUR MEATS

<i>28 Duck magret in a fig sauce.....</i>	<i>15.85</i>
<i>29 Medallions of pork El Olivo (with ibérico ham and mozzarella cheese).....</i>	<i>14.75</i>
<i>30 Filet of pork steffed with feta cheese in a cranberry sauce.....</i>	<i>16.75</i>
<i>31 Calf's liver with a port and onion sauce.....</i>	<i>15.50</i>
<i>32 Filet steak Rossini.....</i>	<i>20.95</i>
<i>33 Filet steak in a green pepper sauce.....</i>	<i>19.75</i>
<i>34 Filet steak in a wild mushroom sauce.....</i>	<i>19.95</i>
<i>35 Entrecote steak in a red wine sauce with port.....</i>	<i>16.95</i>
<i>36 Entrecote steak in a gorgonzola cheese sauce.....</i>	<i>17.95</i>
<i>37 Roasted rack of lamb in his own juice with a touch of thyme.....</i>	<i>22.50</i>

**ALL DISHES ARE SERVED WITH FRESH VEGETABLES
AND POTATOES**