

STARTERS

SELECTION OF BREAD FOR TWO	6.5€
HOMEMADE SOUP OF THE DAY 	14€
FRESH CALAMARI     	19€
IN A CRISPY SALT AND PEPPER COATING WITH AIOLI	
CLASSIC PIL PIL LANGOUSTINES     	18€
COOKED WITH FRESH CHILLI, GARLIC, SMOKED PAPRIKA, PARSLEY AND WHITE WINE	
TEQUILA PIL PIL LANGOUSTINES      	21€
WITH TEQUILA, FRESH CHILLI, GARLIC, SMOKED PAPRIKA, GRATED PARMESAN, CORIANDER AND LIME JUICE	
TRADITIONAL PLATTER OF IBERIAN HAM AND MANCHEGO CHEESE  	29€
SERVED WITH A SUN-DRIED TOMATO & BLACK OLIVE TAPENADE AND TOASTED BREAD	
TRADITIONAL PRAWN AND AVOCADO COCKTAIL   	19€
WITH HOMEMADE MARIE ROSE SAUCE	
SMOKED SALMON PARCEL     	21€
WITH LETTUCE, AVOCADO, HORSERADISH AND CRÈME FRAÎCHE	
FILLET OF BEEF CARPACCIO   	22€
WITH ROCKET, SHAVED PARMESAN, AND A CRISP PARMESAN BASKET ENCASING A SUN-DRIED TOMATO & BLACK OLIVE TAPENADE	
HOMEMADE CHICKEN LIVER PARFAIT      	17€
SERVED WITH TOASTED BREAD, CARAMELISED ONIONS AND CUMBERLAND RELISH	
BUFFALO CHICKEN WINGS       SHWINGS	17€
ORIGINAL HOT WING RECIPE WITH A SHWINGS TWIST SERVED WITH A BLUE CHEESE DIPPING SAUCE	
HONEY & CHILLI CHICKEN WINGS        SHWINGS	17€
SEVEN SPICE, HONEY, CHILLI SAUCE, CHIVES, SPRING ONION & SESAME	
RED TUNA TARTARE       	25€
MARINATED IN SESAME OIL, WASABI AND GINGER SERVED WITH AVOCADO, MANGO AND WAKAME SEAWEED	
JUMBO TIGER PRAWNS       	24€
COATED IN A CRUNCHY COCONUT, LIME AND SESAME PANKO, WITH ASIAN SALAD AND DIPPING SAUCES	
CRISPY DUCK SPRING ROLLS         	
SERVED WITH ASIAN SALAD AND A DUO OF DIPPING SAUCES	
STARTER	21€
MAIN	29€
VEGAN BRUSCHETTA    	16€
TOPPED WITH FRESH TOMATO, VEGAN MOZZARELLA AND BASIL	
MANGO & AVOCADO TARTARE (V)	17€
WITH CHERRY TOMATOES AND A PASSION FRUIT VINAIGRETTE	
EDAMAME     	13€
SPICY WITH STEAMED SHICHIMI TOGARASHI, GARLIC, SRIRACHA SAUCE & SESAME OIL 	
NOT SO SPICY WITH TRUFFLE SALT FLAKES	
HUMMUS    	16€
SMOOTH DIP MADE WITH CHICKPEAS, TAHINI, LEMON JUICE, TOMATO, PARSLEY AND MINT SERVED WITH CHOPPED TOMATOES AND WARM PITTA BREAD	
VEGETABLE GYOZAS      	16€
WITH SESAME OIL, SWEET CHILLI AND TAMARIND DIPPING SAUCES	
‘JAPO BRAVAS’ POTATOES  	16.5€
CRISP THIN-CUT POTATOES WITH SRIRACHA, JAPANESE MAYO, YUZU, TRUFFLE, SPRING ONIONS AND CHIVES, FINISHED WITH SHICHIMI TOGARASHI	

SALADS

CREAMY BURRATA SALAD (V)   	19€
WITH SUN-DRIED TOMATOES, PESTO DRESSING, TOPPED WITH A BALSAMIC GLAZE AND PARMESAN CRISP	
CAESAR SALAD     	19€
CRISPY BACON, ANCHOVIES, CROUTONS, BOILED EGG AND SHAVED PARMESAN	
WITH GRILLED CHICKEN     	21€
WITH GRILLED PRAWNS       	24€
CRISPY BEEF SALAD            	
SERVED WITH SOY, VEGETABLES, CHILLI AND CORIANDER DRESSING	
STARTER	20€
MAIN	27€
CRISPY VEGAN ‘BEEF’ SALAD          	
WITH HEURA, STIR-FRIED VEGETABLES AND A SOY, CHILLI AND CORIANDER DRESSING	
STARTER	20€
MAIN	27€

CHEF’S SPECIALS

ARGENTINIAN RIB-EYE       	49€
WITH FRENCH FRIES, PADRÓN PEPPERS, GRILLED TOMATOES, MUSHROOMS AND A CHOICE OF SAUCES AVAILABLE	
THE FAMOUS ‘LA SALA FILLET STEAK BURGER’      	
WITH COLESLAW, FRENCH FRIES, CRISPY ONION RINGS AND SMOKED JALAPEÑO MAYONNAISE	
WITH GRILLED BACON & MELTED CHEESE	28€
WITH GRILLED GOATS CHEESE & CARAMELISED ONIONS	29€
OXTAIL PIE IN RED WINE       	34€
SERVED WITH PUMPKIN PURÉE, ROASTED CARROTS, AND SAUTÉED VEGETABLES.	
FISH & SEAFOOD STEW        	38€
A SAFFRON-SCENTED STEW OF FISH, SHELLFISH AND VEGETABLES SERVED WITH PILAF RICE	
SPIDER CRAB BASQUE GRATIN     	60€
LOCAL CRAB AND VEGETABLES, OVEN-GRATINATED WITH BREADCRUMBS, GARLIC, PARSLEY, AND BUTTER. SERVED WITH TOAST	

CHEF’S SPECIALS FOR TWO

CHATEAUBRIAND FOR TWO      	84€
WITH BUTTERED NEW POTATOES, PADRÓN PEPPERS, ONION RINGS, GRILLED TOMATOES, MUSHROOMS, FRENCH FRIES AND BÉARNAISE & PEPPERCORN SAUCES	
SHOULDER OF SUCKLING LAMB      	85€
TENDER AND FLAVOURFUL, SERVED WITH GOLDEN ROAST POTATOES AND BABY GEM LETTUCE	
MARINATED SALT CRUSTED PORK CHOPS       	99€
ACORN-FED IBÉRICO PORK BAKED IN A SALT CRUST, SERVED WITH BABY POTATOES, SAUTÉED VEGETABLES AND A MUSTARD–HONEY SAUCE. 1200G	
BLACK ANGUS T-BONE           	149€
WITH FRENCH FRIES, PADRÓN PEPPERS, GRILLED TOMATOES, AND MUSHROOMS. A CHOICE OF SAUCES AVAILABLE.	

SCANDINAVIAN CORNER

SALMON GRAVLAX      	21€
SERVED WITH HOMEMADE MUSTARD AND DILL SAUCE AND FRESH RYE BREAD	
SKAGEN TOAST        	21€
WITH SHRIMP, AVOCADO SALAD, RED ONION, CRÈME FRAICHE, DILL AND SALMON ROE	
SWEDISH MEATBALLS    	25€
SERVED WITH MASHED POTATOES, PICKLED GHERKINS AND A CREAMY DILL SAUCE	

MAINS

TAGLIATELLE PIL PIL 🍷🍷🍷🍷🍷🍷🍷🍷	31€
SERVED WITH LANGOUSTINES IN A RICH TOMATO SAUCE WITH CHILLI, GARLIC, SMOKED PAPRIKA AND WHITE WINE	
WHOLE FRESH SOLE MEUNIÈRE 🍷🍷🍷🍷🍷🍷	37€
SERVED WITH BUTTERED PARSLEY POTATOES, SAUTÉED SEASONAL VEGETABLES AND A CAPER, SHRIMP AND BROWN BUTTER SAUCE	
PAN-FRIED SEA BASS 🍷🍷🍷🍷🍷🍷	34€
MARINATED WITH GINGER AND SOY, SERVED WITH BASMATI RICE AND STIR-FRIED VEGETABLES	
TRADITIONAL FISH & CHIPS 🍷🍷🍷🍷🍷🍷🍷🍷	29€
DEEP FRIED HAKE IN CRISPY BEER BATTER, FRENCH FRIES, MINTED MUSHY PEAS & HOMEMADE TARTAR SAUCE	
RED TUNA SATAY 🍷🍷🍷🍷🍷🍷🍷🍷	34€
SERVED WITH AUBERGINE & COCONUT SAMBOL, ASIAN QUINOA SALAD AND INDONESIAN TAMARIND VINAIGRETTE	
FULL RACK OF BBQ PORK RIBS 🍷🍷🍷🍷🍷🍷	32€
SERVED WITH FRENCH FRIES, ONION RINGS AND HOMEMADE COLESLAW	
STICKY PORK BELLY 🍷🍷🍷🍷🍷🍷🍷🍷	32€
WITH CARROT AND PUMPKIN CREAM, TENDER STEM BROCCOLI, ASPARAGUS AND A PISTACHIO, PRUNE & DATE TARTARE	
CHARGRILLED SIRLOIN STEAK 🍷🍷🍷🍷🍷🍷🍷🍷	36€
SERVED WITH FRENCH FRIES, GRILLED CHERRY TOMATOES, MUSHROOMS & PEPPERCORN SAUCE	
CHARGRILLED FILLET STEAK TOPPED WITH GARLIC BUTTER AND ROCK SALT 🍷🍷🍷🍷🍷🍷🍷🍷	39€
SERVED WITH GRILLED CHERRY TOMATOES, MUSHROOMS, FRENCH FRIES AND BÉARNAISE SAUCE	
BEEF STROGANOFF 🍷🍷🍷🍷🍷🍷	31€
SERVED IN A CREAMY MUSHROOM SAUCE WITH SEASONAL VEGETABLES AND BASMATI RICE	
STEAK TARTARE 🍷🍷🍷🍷🍷🍷🍷🍷	33€
FRESH GROUND FILLET STEAK, CAPERS, GHERKINS, OLIVES AND TRADITIONAL SPICES SERVED WITH FRENCH FRIES, MIXED SALAD AND TOASTED BREAD	
HOMEMADE COTTAGE PIE 🍷🍷🍷🍷🍷🍷🍷🍷	29€
SLOW COOKED RICH BEEF, TOPPED WITH CREAMY MASH AND MELTED CHEESE SERVED WITH PEAS, CARROTS AND RED WINE JUS	
AUTHENTIC HOMEMADE THAI GREEN CURRY ✨🍷🍷🍷🍷🍷🍷🍷🍷	
SERVED WITH STEAMED BASMATI RICE	
WITH VEGETABLES AND TOFU (V)	27€
WITH CHICKEN	29€
WITH PRAWNS 🍷	30€
CHICKEN MILANESE 🍷🍷🍷🍷🍷🍷🍷🍷	29€
TOPPED WITH A RICH TOMATO SAUCE AND GRILLED PARMESAN, AND SERVED ON A BED OF CHILLI AND PARSLEY SPAGHETTI	
SUCCULENT BRAISED LAMB SHANK, WITH A RICH RED WINE JUS 🍷🍷🍷🍷🍷🍷🍷🍷	33€
SERVED WITH FRESH ASPARAGUS, CHERRY TOMATOES, SEASONAL VEGETABLES AND DAUPHINOISE POTATOES	
CRISPY PEKING DUCK 🍷🍷🍷🍷🍷🍷	29€
SERVED WITH STEAMED PANCAKES, HOISIN SAUCE, CUCUMBER AND SPRING ONION JULIENNE	
CRISPY HALLOUMI COATED IN PANKO AND NUTS (V) 🍷🍷🍷🍷🍷🍷	
SERVED WITH FRENCH FRIES, MAYONNAISE AND TOMATO-SWEET CHILLI JAM	
STARTER	18€
MAIN	25€
VEGAN BURGER 🍷🍷🍷🍷🍷🍷🍷🍷	28€
IN A BURGER BUN WITH TOMATO, CARAMELISED ONIONS, SALAD LEAVES & CHIPOTLE MAYONNAISE SERVED WITH COLESLAW & FRENCH FRIES	
THAI CHICKEN PEPPER GARLIC 🍷🍷🍷🍷🍷🍷🍷🍷	27€
SERVED WITH STEAMED BASMATI RICE	

DESSERTS

BAKED APPLE AND PEAR CRUMBLE 🥧🥧🥧 WITH HOMEMADE CUSTARD	10€	ICED BERRIES 🍓 WITH HOT WHITE CHOCOLATE SAUCE	10€
CRÈME BRÛLÉE 🍮🍮🍮 WITH MIXED BERRY COMPOTE AND SHORTBREAD BISCUIT	10€	FRESH FRUIT PLATTER 🍏 WITH YOGHURT AND MINT DIP	13€
HOMEMADE NEW YORK BAKED CHEESECAKE 🍰🍰🍰 WITH SALTED CARAMEL SAUCE AND VANILLA ICE CREAM	10€	PINEAPPLE CARPACCIO 🍍🍓 WITH COCONUT ICE CREAM AND VANILLA SYRUP	10€
DUO OF CHOCOLATE BROWNIES 🍫🍫🍫 WITH SALTED CARAMEL SAUCE AND VANILLA ICE CREAM	10€	SELECTION OF ICE CREAMS AND SORBETS 🍦🍦🍦 VANILLA, CHOCOLATE, STRAWBERRY, LEMON AND MANGO	10€
WHITE CHOCOLATE GRATINATED FRESH FRUIT 🍌🍌 WITH PASSION FRUIT SYRUP AND VANILLA ICE CREAM	10€	ADD A TOPPING 🍓 SALTED CARAMEL SAUCE, HOT DARK CHOCOLATE SAUCE, HOT WHITE CHOCOLATE SAUCE	1€
STICKY TOFFEE PUDDING 🍮🍮 WITH CARAMEL SAUCE AND VANILLA ICE CREAM	10€		

A LITTLE EXTRA

7.5€

SIDE SALADS:

7.5€

EXTRA SAUCES:

3.2€

- FRENCH FRIES 🍟
- SAUTÉED POTATOES 🍟
- DAUPHINOISE POTATOES 🍟
- CRUSHED NEW POTATOES 🍟
- CREAMED POTATOES 🍟
- SWEET POTATO FRIES 🍟
- CRISPY ONION RINGS 🍟🥕🥕
- CHARGRILLED MIXED VEGETABLES 🍌🥕🥕
- CREAMED SPINACH 🍌🥕🍌
- SAUTÉED GREEN BEANS 🍌
- SEASONAL MIXED VEGETABLES 🍌
- BUTTERED PEAS 🍌

- GREEN, MIXED 🥕🥕
- COLESLAW 🍌🥕🥕
- ROCKET AND PARMESAN 🍌

- MUSHROOM 🍌🥕🥕🍌
- RED WINE 🍌🥕🥕🍌
- BÉARNAISE 🍌🥕
- ALI-OLI 🍌🥕
- CURRY MAYONNAISE 🍌🥕🥕
- SMOKED JALAPEÑO MAYONNAISE 🌶️🍌🥕🥕
- CHIMICHURRI 🍌
- PEPPERCORN 🍌🍌🍌

