



*Javier Moreno / Los Amigos*

*Is finally back at*

**A LA RUSSE**

**SUNDAY 24<sup>TH</sup> OF JULY AT 6.45 PM**

*With a selection of very best Spanish & Latin American music,  
like La bamba, Guantanamera & Gypsy Kings hits.*

*Accompanied by special Spanish themed menu, choice of Spanish wines & Sangria*



£50

Selection of tapas to share:

*Aceitunas marinadas / Pan con Tomate / Patatas Bravas / Jamon Serrano / Chorizo / Manchego / Calamares fritos / Croquetas Pollo*  
*Marinated Olives/ Toasted bread rubbed with tomato, garlic & olive oil / Fried cubed potatoes with salsa brava / Serrano ham / Manchego cheese/ Fried baby squid with chilli jam*  
*/ Chicken croquettes with Aioli*

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*Paella del mar / Mixed seafood paella*

*cooked with squid, clams, mussels, prawns & octopus*

*Solomillo de ternera al grill/ Grilled sirloin steak (fillet with £6 supplement) \**

*rubbed with garlic, smoked paprika & cracked pepper, served with roast tomato sauce*

*Estofado de pollo / Diced chicken slowly cooked with chorizo*

*in a sweet, pepper, onion & garlic sauce, served with rice*

*Medallones de cerdo / Breaded pork fillet medallions \**

*served with pancetta & mixed vegetable pisto sauce*

*Dorada al grill / Grilled fillet of seabream rubbed in sea salt & herbs \**

*piquant citrus, avocado, tomato & spring onion salsa*

*Stuffed sweet peppers with Mediterranean vegetables & crumbled halloumi*

*served with pilau rice & side salad*

*\* served with selection of vegetable & crushed new potatoes*

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*Selection of desserts including Flan de Magdalenas & Crema Catalana*

*a discretionary 12% gratuity will be added to your final bill*

*Please inform us of any allergies or special dietary requirements*

*All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces*