

# EARLY *Dining* MENU

2 Courses for **20€\***

## STARTERS

### FRESH CALAMARI

In a Crispy Salt and Pepper coating with Ali-Oli

### CAESAR SALAD (as Starter)

Crispy Bacon, Anchovies, Croutons, Boiled Egg and Shaved Parmesan

### BUFFALO CHICKEN WINGS **SHWINGS**

Original Hot Wing Recipe with a Shwings Twist served with a Blue Cheese Dipping Sauce

### SOUP OF THE DAY

### CLASSIC PIL PIL PRAWNS

Cooked with Fresh Chilli, Garlic, Smoked Paprika, Parsley and White Wine  
(2€ supplement)

### HUMMUS (v)

Smooth dip made with Chickpeas, Tahini, Lemon Juice, Tomato, Parsley & Mint served with Chopped Tomatoes & Warm Pitta Bread

## MAINS

### CAESAR SALAD (as Main)

Crispy Bacon, Anchovies, Croutons, Boiled Egg and Shaved Parmesan topped with Grilled Chicken or Prawns

### SALMON GRAVLAX

Served with Homemade Mustard & Dill Sauce and Fresh Rye Bread

### TRADITIONAL FISH & CHIPS

Deep Fried Hake in Crispy Beer Batter, Hand Cut Fries, Minted Mushy Peas & Homemade Tartar Sauce

### FULL RACK OF BBQ PORK RIBS

Served with Hand Cut Fries, Onion Rings and Homemade Coleslaw

### AUTHENTIC HOMEMADE THAI GREEN CURRY

Served with Steamed Basmati Rice, either with Vegetables (v) or with Chicken

### CHATEAUBRIAND FOR TWO

Served with Buttered New Potatoes, Crispy Onion Rings, Hand Cut Fries, Grilled Tomatoes, Mushrooms, Padron Peppers, Pepper Sauce and Béarnaise Sauce  
(7€ supplement per person)

### THE FAMOUS 'LA SALA FILLET STEAK BURGER'

With Coleslaw, Hand Cut Fries, Crispy Onion Rings and Smoked Jalapeño Mayonnaise  
With Grilled Bacon and Melted Cheese  
With Grilled Goats Cheese and Caramelised Onions

### BEYOND VEGAN BURGER (v)

On a Burger Bun topped with Tomato, Red Onion, Salad Leaves & Chipotle Mayonnaise served with Coleslaw & Hand Cut Fries

## A LITTLE EXTRA


ADDITIONAL CHARGE

Hand Cut Fries, Sautéed Potatoes, Dauphinoise Potatoes, Crushed New Potatoes, Creamed Potatoes, Sweet Potato Fries, Crispy Onion Rings, Chargrilled Mixed Vegetables, Cauliflower au Gratin, Creamed Spinach, Sautéed Green Beans, Seasonal Mixed Vegetables or Buttered Peas 5.95€

### Side Salads:

Green, Mixed, Coleslaw, Rocket and Parmesan 5.95€

### Extra Sauces:

Peppercorn, Mushroom, Red Wine, Béarnaise, Ali-Oli, Curry Mayonnaise, Smoked Jalapeño Mayonnaise  2.50€

We cannot guarantee that items on our menu are free from nut or nut trace elements or any other allergens. If you have a food allergy please let any of our team know and we will be happy to advise on which dishes may be suitable.

# DESSERTS

ASK FOR TODAY'S SPECIAL

## BAKED APPLE AND PEAR CRUMBLE

With Homemade Custard

9.90€

## ICED BERRIES

With Hot White Chocolate Sauce

9.90€

## CRÈME BRÛLÉE

With Mixed Berry Compote and Shortbread Biscuit

9.90€

## FRESH FRUIT PLATTER

With Yoghurt and Mint Dip

10.95€

## HOMEMADE NEW YORK BAKED CHEESECAKE

With Salted Caramel Sauce and Vanilla Ice Cream

9.90€

## SELECTION OF ICE CREAMS AND SORBETS

Vanilla, Chocolate, Strawberry, Lemon and Mango

7.95€

## DUO OF CHOCOLATE BROWNIES

With Salted Caramel Sauce and Vanilla Ice Cream

9.90€

## ADD A TOPPING

Salted Caramel Sauce, Hot Dark Chocolate Sauce, Hot White Chocolate Sauce

1.00€

# WHITE WINES

LA SALA HOUSE WHITE (TIERRA DE CASTILLA)	19.95€
LA SALA HOUSE PREMIUM 'PAMPANO' (RUEDA) ★	23.95€
IZADI BLANCO (RIOJA)	27.95€
VIÑA SOL (CATALUNYA)	23.95€
PINOT GRIGIO (ITALY)	27.95€
MARQUÉS DE RISCAL 'VERDEJO' (RUEDA)	28.95€
MARQUÉS DE RISCAL 'SAUVIGNON BLANC' (RUEDA)	31.95€
POUILLY FUME ROBERT CANTIN (FRANCE)	55.95€
ARENA NEGRA 'SAUVIGNON BLANC' (CHILE)	27.95€
ALBARIÑO SEGRAL AMBAR (RIAS BAIXAS)	33.95€
GAVI DI GAVI SAN SILVESTRO (ITALY)	39.95€
SANCERRE (FRANCE)	44.95€
CHABLIS (FRANCE)	55.95€
POUILLY FUISSE CHARDONNAY (FRANCE)	55.95€
MARQUÉS DE RISCAL 'VERDEJO' (RUEDA) MAGNUM 1.5L	62.95€
CLOUDY BAY SAUVIGNON BLANC (NEW ZEALAND)	74.45€
LA CALMA CHENIN BLANC, RÁFOLS DELS CAUS (PENEDÉS)	82.95€

# ROSÉ WINES

LA SALA HOUSE ROSÉ (TIERRA DE CASTILLA)	19.95€
LA SALA HOUSE PREMIUM (RIOJA) ★	23.95€
MATEUS 'ROSÉ' (PORTUGAL)	21.95€
PINOT GRIGIO 'BLUSH' (ITALY)	29.95€
MARQUÉS DE RISCAL 'ROSÉ' (RIOJA)	25.95€
MARQUÉS DE RISCAL 'ROSÉ' MAGNUM 1.5L (RIOJA)	53.95€
NOTORIOUS PINK (FRANCE) ★	31.95€
NOTORIOUS PINK 1.5L (FRANCE) ★	65.95€
GRIS BLANC (FRANCE) ★	27.75€
GRIS BLANC 1.5L (FRANCE) ★	56.00€
GRIS BLANC 3L (FRANCE) ★	115.00€

# RED WINES

LA SALA HOUSE RED (TIERRA DE CASTILLA)	19.95€
LA SALA HOUSE PREMIUM (JOVEN CALAVIA - RIOJA) ★	23.95€
IZADI 'CRIANZA' (RIOJA)	27.95€
MUGA 'CRIANZA' (RIOJA)	39.95€
KUMALA SHIRAZ (SOUTH AFRICA)	23.95€
MARQUÉS DE CÁCERES CRIANZA (RIOJA)	26.95€
SEÑORÍO DE SOTILLO (RIBERA DEL DUERO) ★	31.95€
PROTOS 'CRIANZA' (RIBERA DEL DUERO)	39.95€
PESQUERA 'CRIANZA' (RIBERA DEL DUERO)	36.95€
DOMAINE BOUSQUET 'RESERVE' MALBEC (ARGENTINA)	41.95€
LEALTANZA 'GRAN RESERVA' (RIOJA)	50.95€
VIÑA ARDANZA 'RESERVA' (RIOJA)	50.95€
MARQUÉS DE RISCAL 'GRAN RESERVA' (RIOJA)	76.95€
HACIENDA CALAVIA 'RESERVA' (RIOJA) ★	30.95€
FAUSTINO I 'GRAN RESERVA' (RIOJA)	50.95€
FLEURIE ANNE DELAROCHE - BEAUJOLAIS CRU (FRANCE)	33.95€
CHATEAUNEUF-DU-PAPE, ESPRIT DE VALLÉE (FRANCE)	73.95€
MARQUÉS DE RISCAL 'RESERVA' MAGNUM 1.5L (RIOJA)	75.95€
THE CHOCOLATE BLOCK (SOUTH AFRICA)	89.95€
MARQUÉS DE RISCAL 'RESERVA' JEROBOAM 3L (RIOJA)	139.95€
VEGA SICILIA VALBUENA 5 AÑOS (RIBERA DEL DUERO)	PRICE ON REQUEST
VEGA SICILIA ÚNICO (RIBERA DEL DUERO)	PRICE ON REQUEST

# CAVAS

LA SALA HOUSE CAVA - GRAN LIVENZA NATURE BRUT	21.95€
LA SALA HOUSE ROSÉ CAVA - GRAN LIVENZA ROSE NATURE BRUT	25.95€
LA SALA HOUSE PREMIUM CAVA - MASA DIBON	28.95€

## ★ OUR RECOMMENDATION

### LADIES

Order a Main Course to enjoy  
**FREE FLOWING CAVA** between 1pm - 4.30pm  
Upgrade to Champagne for 15€  
(Monday to Friday)

### HAPPY HOUR

**50% OFF**

selected drinks, available  
daily between 5.00pm - 7.30pm

### SUNDAY ROAST

Join us every Sunday for our Traditional  
Roast menu. 2 courses and a glass  
of Champagne plus all day  
live music **FOR JUST 26.95€**