

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.

## STARTERS

<b>SELECTION OF BREAD FOR TWO</b> 🍞🍞	<b>4.95€</b>
White Bloomer, Multi Grain & Multi Cereal	
<b>DELICIOUS HOMEMADE SOUP OF THE DAY</b>	<b>8.95€</b>
Please ask your waiter regarding the allergens	
<b>FRESH CALAMARI</b> 🍤🍤🍤	<b>12.95€</b>
In a Crispy Salt and Pepper coating with Ali-Oli	
<b>CLASSIC PIL PIL PRAWNS</b> 🍤🍤🍤	<b>12.95€</b>
Cooked with Fresh Chilli, Garlic, Smoked Paprika, Parsley and White Wine	
<b>TEQUILA PIL PIL PRAWNS</b> 🍤🍤🍤	<b>14.95€</b>
With Tequila, Fresh Chilli, Garlic, Smoked Paprika, Grated Parmesan, Cilantro and Lime Juice	
<b>TRADITIONAL PRAWN AND AVOCADO COCKTAIL</b>	<b>11.45€</b>
With Homemade Marie Rose Sauce	
<b>JUMBO TIGER PRAWNS</b> 🍤🍤🍤	<b>13.95€</b>
Coated in a Crunchy Coconut, Lime and Sesame Panko, with Asian Salad and Dipping Sauces	
<b>SMOKED SALMON PARCEL</b> 🍣🍣🍣	<b>14.75€</b>
With Lettuce, Avocado, Horseradish and Crème Fraîche	
<b>RED TUNA TARTARE</b> 🍣🍣🍣	<b>18.75€</b>
Marinated with Wasabi, Tobico, Shichimi Togarashi, Chives and Coriander	

ASK FOR TODAY'S SPECIAL

<b>TUNA TATAKI</b> 🍣🍣🍣	<b>15.95€</b>
With Asian Salad and Wasabi and a Soy Sauce Dressing	
<b>SELECTION OF HOMEMADE MIXED NIGIRI AND MAKI SUSHI</b>	
Served with Wasabi Paste, Soy Sauce, Pickled Ginger	
6 Pieces	<b>14.50€</b>
12 Pieces	<b>25.00€</b>
18 Pieces	<b>37.50€</b>
<b>CRISPY DUCK SPRING ROLLS</b>	<b>9.95€</b>
Served with Asian Salad and a duo of Dipping Sauces	
<b>TRADITIONAL PLATTER OF IBERIAN HAM AND MANCHEGO CHEESE</b>	<b>19.00€</b>
Served With a Sun Dried Tomato cream & Black Olive Tapenade and Ciabatta Bread	
<b>CHILLED MELON WITH HAND CARVED IBERIAN HAM</b>	<b>9.95€</b>
<b>FILLET OF BEEF CARPACCIO</b>	<b>13.95€</b>
Served with a Rocket and shaved Parmesan Salad and a Sun Dried Tomato & Black Olive Tapenade	
<b>HOMEMADE CHICKEN LIVER PARFAIT</b>	<b>9.90€</b>
Served with Toasted Ciabatta, Caramelised Onions and Cumberland Relish	

## SALADS

<b>CREAMY BURRATA WITH SUN DRIED TOMATOES (V)</b>	<b>15.00€</b>
Served with Rocket Salad, Pine Nuts, Fresh Tomatoes Parmesan Crisp and Pesto Dressing	
<b>CAESAR SALAD</b>	<b>9.25€</b>
Crispy Bacon, Anchovies, Croutons, Boiled Egg and Shaved Parmesan	
With Grilled Chicken	<b>14.95€</b>
With Teriyaki glazed Salmon	<b>16.50€</b>
With Prawns	<b>17.50€</b>
<b>CRISPY BEEF SALAD WITH VEGETABLES</b>	
Served with Soy, Chilli and Coriander Dressing	
Starter	<b>11.95€</b>
Main	<b>18.95€</b>
<b>CHARGILLED MEDITERRANEAN VEGETABLES (V)</b>	<b>16.00€</b>
Topped with Grilled Goats Cheese, Onion Marmalade and Toasted Pine Nuts	

## MAINS

ASK FOR TODAY'S SPECIAL

<b>TAGLIATELLE PRAWN PIL PIL WITH CHILLI, GARLIC AND SMOKED PAPRIKA</b>	<b>20.95€</b>
<b>LOBSTER &amp; SHRIMP LINGUINI IN A CREAMY WILD MUSHROOM SAUCE</b>	<b>24.95€</b>
<b>SEARED FRESH TUNA MARINATED IN PONZU</b>	<b>26.95€</b>
Served with Vegetable Tempura Maki Rolls, Japanese Almond & Soya Cream, Papaya & Seaweed Salad and Spicy Yuzu Vinaigrette	
<b>WHOLE FRESH SOLE MEUNIÈRE</b>	<b>26.95€</b>
Served with Buttered Parsley Potatoes, Sautéed Seasonal Vegetables and a Caper, Shrimp and Brown Butter Sauce	
<b>YAKITORI NOODLES STIR-FRIED WITH ASIAN VEGETABLES, BAMBOO, WATER CHESTNUTS AND A TERIYAKI SAUCE (V)</b>	<b>18.50€</b>
With Grilled Chicken	<b>19.95€</b>
With Grilled Salmon	<b>21.95€</b>
With Grilled Fillet of Beef	<b>22.95€</b>
<b>SEARED FRESH KING SCALLOPS</b>	<b>26.95€</b>
On a bed of Creamed Spinach, Broccoli, Seaweed & Truffle with Mashed Potato & Swede, Sautéed Vegetables, Sun Dried Tomatoes & Pine Nuts topped with a Squid Ink Cracker	

<b>PAN FRIED SEA BASS MARINATED IN GINGER AND SOY</b>	<b>24.95€</b>
Served with Basmati Rice and Stir-Fried Vegetables	
<b>TRADITIONAL FISH &amp; CHIPS</b>	<b>18.50€</b>
Deep Fried Hake in Crispy Beer Batter, Hand Cut Fries, Minted Mushy Peas & Homemade Tartar Sauce	
<b>FULL RACK OF BBQ PORK RIBS</b>	<b>19.95€</b>
Served with Hand Cut Fries, Onion Rings and Homemade Coleslaw	
<b>CHARGILLED SIRLOIN STEAK</b>	<b>23.95€</b>
Served with Hand Cut Fries, Grilled Cherry Tomatoes, Mushrooms & Peppercorn Sauce	
<b>CHARGILLED FILLET STEAK TOPPED WITH GARLIC BUTTER AND ROCK SALT</b>	<b>26.95€</b>
Served with Grilled Cherry Tomatoes, Mushrooms, Hand Cut Fries and Béarnaise Sauce	
<b>STEAK TARTARE</b>	<b>22.95€</b>
Fresh ground Fillet Steak, Capers, Gherkins, Olives and Traditional Spices Served with Hand Cut Fries, Mixed Salad and Grilled Ciabatta	

<b>LA SALA'S HOMEMADE COTTAGE PIE</b>	<b>18.95€</b>
Slow cooked Rich Beef, topped with Creamy Mash served with Carrots, Peas & Red Wine Jus	
<b>AUTHENTIC HOMEMADE THAI GREEN CURRY</b>	
Served with Steamed Basmati Rice	
With Vegetables (v)	<b>17.50€</b>
With Chicken	<b>18.95€</b>
With Prawns	<b>23.50€</b>
<b>CHICKEN MILANESE</b>	<b>19.95€</b>
Topped with a Rich Tomato Sauce and Grilled Parmesan, served with Chilli and Parsley Spaghetti	
<b>CRISPY PEKING DUCK</b>	<b>23.95€</b>
Served with Steamed Pancakes, Hoisin Sauce, Cucumber and Spring Onion Julienne	
<b>OUR FAMOUS STICKY PORK BELLY</b>	<b>22.95€</b>
With Crispy Crackling, Creamed Potatoes, Asparagus, Carrots and Apple Compote	
<b>SUCCULENT BRAISED LAMB SHANK, WITH A RICH RED WINE JUS</b>	<b>24.95€</b>
Served with Fresh Asparagus, Cherry Tomatoes, Seasonal Vegetables and Dauphinoise Potatoes	

## SCANDINAVIAN CORNER



<b>SALMON GRAVLAX</b>	<b>13.95€</b>
Served with Homemade Mustard & Dill Sauce and Fresh Rye Bread	
<b>SKAGEN TOAST</b>	<b>12.95€</b>
With Shrimp, Avocado Salad, Red Onion, Crème Fraiche, Dill & Salmon Roe	
<b>OPEN SHRIMP SANDWICH</b>	<b>11.95€</b>
With Fresh Shrimp & Egg, on a bed of Salad Leaves topped with Mayonnaise, Caviar & Lemon. Choose between Sliced White or Fresh Rye Bread	
<b>MARINATED HERRINGS</b>	<b>9.95€</b>
With Red Onions, Crème Fraiche, Curry Dressing and Fresh Rye Bread	
<b>RARE ROAST BEEF</b>	<b>14.95€</b>
Served with Potatoes, Pickled Dill & Cucumber Salad, Crispy Onions, Remoulade, Shredded Horseradish and Fresh Rye Bread	
<b>GRILLED MARINATED SALMON</b>	<b>18.95€</b>
Served with Swedish Dill Potatoes and Fresh Salad Leaves	

## CHEF'S SELECTION

<b>SPAGHETTI VONGOLE 'LA SALA STYLE'</b>	<b>20.95€</b>
With succulent Prawns, Clams, Garlic, Chilli and Tomato Sauce	
<b>CHATEAUBRIAND FOR TWO</b>	<b>29.00€</b>
(price per person) Served with Buttered New Potatoes, Crispy Onion Rings, Hand Cut Fries, Grilled Tomatoes, Mushrooms, Padron Peppers, Pepper Sauce and Béarnaise Sauce	
<b>50Z CHARGILLED FILLET MIGNON AND KING PRAWNS TOPPED WITH GARLIC BUTTER AND ROCK SALT</b>	<b>29.95€</b>
Served with Hand Cut Fries, Cherry Tomatoes, Mushrooms and Béarnaise Sauce	
<b>50Z CHARGILLED FILLET MIGNON AND HALF LOBSTER THERMIDOR TOPPED WITH GARLIC BUTTER AND ROCK SALT</b>	<b>36.95€</b>
Served with Hand Cut Fries, Cherry Tomatoes, Mushrooms and Béarnaise Sauce	
<b>THE FAMOUS 'LA SALA FILLET STEAK BURGER'</b>	
With Coleslaw, Hand Cut Fries, Crispy Onion Rings & Smoked Jalapeño Mayonnaise	
With Grilled Bacon and Melted Cheese	<b>17.95€</b>
With Grilled Goats Cheese and Caramelised Onions	<b>19.95€</b>

## A LITTLE EXTRA

Hand Cut Fries 🍟, Sautéed Potatoes 🍟🍟, Dauphinoise Potatoes, Crushed New Potatoes, Creamed Potatoes 🍟, Crispy Onion Rings 🍟🍟🍟, Chargrilled Mixed Vegetables 🍅🍅, Cauliflower au Gratin 🍷🍷, Creamed Spinach 🍷, Sautéed Green Beans, Seasonal Mixed Vegetables 🍅 or Buttered Peas 🍷	4.95€
Side Salads: Green, Mixed, Rocket, 🍅🍅🍅, Coleslaw 🍅🍅🍅, Rocket and Parmesan 🍷	4.75€
Extra Sauces: Mushroom, Red Wine 🍷🍷🍷, Béarnaise 🍷🍷, Ali-Oli 🍷🍷, Curry Mayonnaise 🍷🍷🍷, Smoked Jalapeño Mayonnaise 🍷🍷🍷	1.75€

## DESSERTS

ASK FOR TODAY'S SPECIAL

<b>BAKED APPLE AND PEAR CRUMBLE</b> 🍏🍏🍏🍏🍏 With Homemade Custard	8.50€	<b>ICED BERRIES</b> 🍓 With Hot White Chocolate Sauce	8.50€
<b>CRÈME BRÛLÉE</b> 🍌🍌🍌 With Mixed Berry Compote and Shortbread Biscuit	8.50€	<b>FRESH FRUIT PLATTER</b> 🍏 With Yoghurt and Mint Dip	8.95€
<b>HOMEMADE NEW YORK BAKED CHEESECAKE</b> 🍰🍰🍰 With Salted Caramel Sauce served with Vanilla Ice Cream	8.50€	<b>CHEESE PLATE</b> 🧀🧀🧀🧀 With Homemade Chutney and Biscuits	8.95€
<b>STICKY TOFFEE PUDDING</b> 🍌🍌🍌🍌 With Caramel Sauce and Vanilla Ice Cream	8.50€	<b>SELECTION OF ICE CREAMS AND SORBETS</b> 🍦🍦🍦 Vanilla, Chocolate, Strawberry, Lemon and Mango	6.50€
<b>DUO OF CHOCOLATE BROWNIE</b> 🍫🍫🍫 With Salted Caramel Sauce and Vanilla Ice Cream	8.50€	<b>Add a Topping</b> 🍫 Salted Caramel Sauce, Hot Dark Chocolate Sauce, Hot White Chocolate Sauce	1.00€
<b>BANANA SPRING ROLLS</b> 🍌🍌🍌 With Dark Chocolate and Baileys Cream	8.50€		



## WHITE WINES

LA SALA HOUSE WHITE (LA MANCHA)	17.95€
LA SALA HOUSE PREMIUM 'TRES VILLAS' (RUEDA) ★	19.95€
IZADI BLANCO (RIOJA)	23.95€
VIÑA SOL (CATALUNYA)	18.95€
PINOT GRIGIO (ITALY)	22.95€
MARQUÉS DE RISCAL 'VERDEJO' (RUEDA)	24.95€
MARQUÉS DE RISCAL 'SAUVIGNON BLANC' (RUEDA)	27.95€
POUILLY FUME ROBERT CANTIN (FRANCE)	46.00€
ARENA NEGRA 'SAUVIGNON BLANC' (CHILE)	22.95€
ALBARIÑO SEGRAL AMBAR (RIAS BAIXAS)	29.95€
GAVI DI GAVI SAN SILVESTRO (ITALY)	35.95€
SANCERRE (FRANCE)	39.95€
CHABLIS (FRANCE)	49.95€
POUILLY FUISSE CHARDONNAY (FRANCE)	49.95€
MARQUÉS DE RISCAL 'VERDEJO' (RUEDA) MAGNUM 1.5L	55.00€
CLOUDY BAY SAUVIGNON BLANC (NEW ZEALAND)	68.00€
LA CALMA CHENIN BLANC, RÁFOLS DELS CAUS (PENEDÉS)	75.00€

## ROSÉ WINES

LA SALA HOUSE ROSÉ (LA MANCHA)	17.95€
LA SALA HOUSE PREMIUM (RIOJA) ★	19.95€
MATEUS 'ROSÉ' (PORTUGAL)	17.95€
ECHO FALLS WHITE ZINFANDEL (CALIFORNIA, USA)	22.95€
PINOT GRIGIO 'BLUSH' (ITALY) ★	25.95€
MARQUÉS DE RISCAL 'ROSÉ' (RIOJA)	19.50€
PINK PEARL (NAVARRA) ★	27.95€
MARQUÉS DE RISCAL 'ROSÉ' MAGNUM 1.5L (RIOJA)	45.00€
PINK PEARL MAGNUM 1.5L (NAVARRA) ★	50.00€

## RED WINES

LA SALA HOUSE RED (LA MANCHA)	17.95€
LA SALA HOUSE PREMIUM (JOVEN CALAVIA - RIOJA) ★	19.95€
IZADI 'CRIANZA' (RIOJA)	24.95€
MUGA 'CRIANZA' (RIOJA)	31.95€
KUMALA CABERNET SAUVIGNON/SHIRAZ (SOUTH AFRICA)	19.95€
MARQUÉS DE CÁCERES CRIANZA (RIOJA)	22.95€
COMENGE BIBERIUS (RIBERA DEL DUERO) ★	21.95€
PROTOS 'CRIANZA' (RIBERA DEL DUERO)	34.95€
PESQUERA 'CRIANZA' (RIBERA DEL DUERO)	31.50€
YLLERA 'TEMPRANILLO' (RIBERA DEL DUERO)	23.50€
DOMAINE BOUSQUET 'RESERVE' MALBEC (ARGENTINA)	37.95€
LEALTANZA 'GRAN RESERVA' (RIOJA)	45.95€
VIÑA ARDANZA 'RESERVA' (RIOJA)	45.95€
MARQUÉS DE RISCAL 'GRAN RESERVA' (RIOJA)	69.50€
HACIENDA CALAVIA 'RESERVA' (RIOJA) ★	27.95€
FAUSTINO I 'GRAN RESERVA' (RIOJA)	45.95€
FLEURIE ANNE DELAROCHE - BEAUJOLAIS CRU (FRANCE)	29.95€
CHATEAUNEUF-DU-PAPE, ESPRIT DE VALLÉE (FRANCE)	65.95€
MARQUÉS DE RISCAL 'RESERVA' MAGNUM 1.5L (RIOJA)	65.00€
THE CHOCOLATE BLOCK (SOUTH AFRICA)	79.95€
MARQUÉS DE RISCAL 'RESERVA' JEROBOAM 3L (RIOJA)	119.50€
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 - MARQUÉS DE MONISTROL ESPECIAL BRUT	19.95€
LA SALA HOUSE ROSÉ CAVA - MARQUÉS DE MONISTROL ESPECIAL	21.95€
LA SALA HOUSE PREMIUM CAVA - MASA DIBON	24.00€

★ OUR RECOMMENDATION

## CHAMPAGNES

LAURENT-PERRIER BRUT	59.95€	LAURENT-PERRIER ROSÉ MAGNUM 1.5L	335.00€
LAURENT-PERRIER ROSÉ	124.00€	DOM PÉRIGNON	345.00€
LAURENT-PERRIER BRUT MAGNUM 1.5L	185.00€	CRISTAL	450.00€