

STARTERS

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

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

ASK FOR TODAY'S SPECIAL

SALADS

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

MAINS

ASK FOR TODAY'S SPECIAL

TAGLIATELLE PRAWN PIL PIL WITH CHILLI, GARLIC AND SMOKED PAPRIKA 🌶️🌶️	20.95€
LOBSTER & SHRIMP LINGUINI IN A CREAMY WILD MUSHROOM SAUCE	24.95€
SEARED FRESH TUNA MARINATED IN PONZU 🌶️	26.95€
Served with Vegetable Tempura Maki Rolls, Japanese Almond & Soya Cream, Papaya & Seaweed Salad and Spicy Yuzu Vinaigrette	
WHOLE FRESH SOLE MEUNIÈRE	26.95€
Served with Buttered Parsley Potatoes, Sautéed Seasonal Vegetables and a Caper, Shrimp and Brown Butter Sauce	
YAKITORI NOODLES STIR-FRIED WITH ASIAN VEGETABLES, BAMBOO, WATER CHESTNUTS AND A TERIYAKI SAUCE (V)	18.50€
With Grilled Chicken	19.95€
With Grilled Salmon	21.95€
With Grilled Fillet of Beef	22.95€
SEARED FRESH KING SCALLOPS	26.95€
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	

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

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

SCANDINAVIAN CORNER



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

CHEF'S SELECTION

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

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

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