



LE MONDE
FISH BAR AND GRILL
by Martinez

DIAMOND MENU

STARTERS

MARINATED BEEF SKEWER WITH A MILD CHILLI RELISH

SEA SCALLOPS "A LA PLANCHA" WITH A TOMATO & GARLIC EMULSION

HOME BEETROOT CURED SALMON GRAVADLAX, SWEET DILL & MUSTARD DRESSING

CHARGRILLED CALAMARI WITH ROASTED GARLIC & CHILLI DRESSING

GRILLED ASPARAGUS SPEARS WITH A CHIVE HOLLANDAISE SAUCE

CREVETTES "AL ESPANYOL" WITH WHITE WINE, GARLIC & TOMATO

MAINS

PRIME CHARGRILLED FILLET OF ANGUS BEEF - SERVED PINK

WILD FILLET OF SEABASS "A LA PLANCHA" WITH A ROASTED GARLIC & OLIVE OIL
DRESSING

SUPREME OF CHICKEN, STUFFED WITH A CHICKEN LIVER PATE, WRAPPED IN
SMOKED BACON SERVED WITH A GARLIC & MUSHROOM SAUCE

MUSTARD & HERB CRUSTED RACK OF GRASS FED WELSH LAMB WITH A ROSEMARY
& RED WINE JUS

GRILLED CRAWFISH TAIL WITH A CLASSIC THERMIDOR SAUCE

VEGETARIAN DISH OF THE DAY

(ALL SERVED WITH A CHOICE OF HANDCUT CHIPS OR NEW POTATOES)

DESSERTS

HOMEMADE VANILLA CREME BRULEE

FRESH STRAWBERRY & CREAM ROULADE

SELECTION OF SPANISH CHEESES

