



### Bread:

1 Bread with butter.	1.95
2 Garlic bread.	2.25
3 Garlic bread with tomato.	2.50
4 Garlic bread with tomato and cheese.	2.95
5 Bread with herb butter and olive spread	3.95
6 Bruschetta "Chill Out" with Serrano ham, rucula, garlic, tomato and old cheese with olive oil.	4.95

### Soup:

7 Tomato soup with basil and tofu.	3.95
8 Creamy chicken soup.	4.50
9 Creamy mushroom soup.	5.45

### Starters:

10 Mixed vegetable salad.	4.95
11 Mushrooms in hot garlic oil.	7.95
12 Tuna cocktail and rucula.	8.95
13 Salad with goats cheese and honey with dry marinated fruit	9.95
14 Melon with Serrano ham.	9.95
15 Prawn cocktail.	9.95
16 Prawns in hot garlic oil.	9.95
17 Carpaccio of fillet steak marinated in pesto with rucula.	10.95
18 Salad with duck with a dressing of raisins reduced in port.	11.95
19 Smoked salmon with crème fresh and herbs.	11.95

### Children's menu: (For children under 10 years.)

20 Spaghetti Bolognese.	3.45
21 Menu Hughie: Chicken nuggets with fries.	3.45
22 Menu Dewey: Hamburger with fries.	3.45
23 Menu Louie: Cod fillet with fries.	3.45
24 Fillet steak with fries	8.95

### Meat:

25 Pork fillet (filleted pork chop).	7.95
26 Chicken fillet from the Grill.	10.95
27 Chicken fillet in white wine sauce and lemon	11.95
28 Chicken skewer with Sate (peanut) sauce.	11.95
29 Medallions of fillet steak (pork) from the Grill.	13.50
29 <sup>a</sup> Rump steak (beef) +/- 250 gr.	12.95
30 "Tournedos" Fillet steak (beef) from the Grill. +/- 300 gr.	17.95
31 Entrecote (Sirloin steak) from the Grill	11.45
32 Fillet steak (pork) skewer with peanut sauce.	15.95
33 Grilled Lamb chops with mint sauce.	14.95
34 Mixed grill.	16.95

### Sauces:

35 Gravy.	2.75
36 Pepper sauce.	2.75
37 Mushroom sauce.	2.75
38 Mustard sauce.	3.75
39 Red or white wine sauce.	2.75
40 Fried onions and mushrooms.	3.75
41 Sate (peanut) sauce.	3.75
42 Roquefort sauce (blue cheese sauce).	4.50
43 Mint sauce.	3.50

All main dishes will be served with a garnish of potatoes and warm vegetables



Fish:

44 Cod fillet.	13.95
45 "Pangasius" fillet baked in herb butter.	13.95
46 Grilled tuna with baked onions.	12.95
47 Grilled Salmon fillet with a foam of green garlic and a white wine sauce.	15.95
48 Sea sole baked in herb butter (+/- 500 gr.)	14.95
49 Grilled and marinated King prawns skewer.	15.95
51 Fish skewer "Chill out" a selection of fish.	16.95

All main dishes will be served with a garnish of boiled potatoes and warm vegetables.

Side orders:

52 Portion of fries, mashed potatoes, white rice.	2.50
53 Papas Canarias (Canarian salted potatoes)	3.50
54 Baked potatoes with garlic.	3.50
55 Boiled potatoes.	2.50
56 Mixed salad.	4.95

Pizza and Pasta:

57 <u>Pizza "Margarita"</u> cheese, tomato, oregano.	6.95
58 <u>Pizza "Salami"</u> cheese, tomato, salami, onions, oregano.	7.95
59 <u>Pizza "Tropical"</u> cheese, tomato, ham, mushrooms, pine apple, oregano.	7.95
60 <u>Pizza "Bacon"</u> cheese, Tomato, Bacon, ham, onions, oregano.	8.95
61 <u>Pizza "Tuna"</u> cheese, tuna, onions, oregano.	8.95
62 Ravioli "a la Napolitana" (home made)	9.95
63 Tagliarini (Pasta) with chicken fillet and a creamy basilsauce.	9.95
64 Spaghetti with sea food.	12.95
65 Home made lasagne.	9.95

Vegetarian dishes:

66 Spaghetti with four cheeses, mushrooms and walnuts	11.95
67 Wok fried vegetables with Soya and Basmatirice.	13.95
68 Courgette stuffed with vegetables and Soya, with a creamy goats cheese.	14.95

Specialities:

69 Entrecote(sirloin steak) caramelised with mustard and brown sugar served with a creamy mustard sauce.	14.95
70 Fillet steak (beef) caramelised with mustard and brown sugar served with a creamy mustard sauce.	19.95
71 Tournedos-fillet steak(beef) filled with blue cheese and served with bacon.	19.95
72 "Pangasius" fillet on tagliarini (pasta) with a champagne sauce.	15.95
73 Duck fillet with a light orange sauce.	16.95
74 Beef "Stroganoff"	15.95
75 Chateaubriand "al Chef" (minimum 2 persons) per person	24..95
76 Fish plate "Chill Out" (minimum 2 persons) per person	19.50

All main dishes will be served with a garnish of potatoes and warm vegetables.

## Tapas menu:

(Minimum 2 persons)

Per person 17.50



Menu with a choice of 6 different

EXTRA LARGE tapas with bread and butter.

77 Papas brava picante  
(spicy potatoes)

78 Albóndigas en salsa de tomate  
(meatballs in tomato sauce)

79 Ensalada atún  
(tuna salad)

80 Carne de mejillones al ajillo  
(mussels in garlic)

81 Pollo al mojo rojo  
(Chicken fillet marinated in spicy sauce)

82 Picadillo de ternera  
(spicy pieces of veal)

83 Champiñones al ajillo  
(baked mushrooms in garlic)

84 Filete de bouquerones a la viñagrette  
(small fish fillet in sweet and sour oil)

85 Chopitos frito  
(Fried squid)

86 Zorza tipico Español (carne de cerdo marinada)  
(marinated pork fillet)

87 Pimientos del padron  
(Fried green Spanish peppers with salt)

88 Baritas de pescado empanadas  
(battered pieces of fish)

89 Pulpo a la viñagrette  
(octopus salad in sweet and sour oil)

90 Chorizo parrillero  
(Spanish spicy sausages)

## **Gourmet/Raclette/BBQ/Grill**

**Complete menu  
for minimum of 2 persons.**

### **\*Meat per person:**

- Steak
- Chicken fillet
- Entrecote
- Pork fillet
- Hamburger

### **\*Bread with garlic butter,**

### **\*3 cold sauces:**

- Mayonnaise
- Garlic sauce
- Cocktail sauce

### **\*Mixed vegetables:**

- Red and green peppers,
- Onion rings,
- Mushrooms.

### **\*Canarian potatoes**

+

**Mojo sauce**

### **Prices per person:**

**(minimum 2 persons)**

\* with only meat 16.50

\* With only fish 21.50

\* Mixed with fish and meat 19.50

### **Plates: (price per person)**

91 Plato de queso del país  
(Spanish cheese plate) p.pers. 7.95

92 Plato de Jamón Serrano  
(Spanish ham "Serrano" plate) p.pers. 7.95

93 Plato mixto de Jamón y queso  
Mixed plate of ham and cheese. p.pers. 11.95

Prices are without 5% VAT.