

# Marco's Bar Menu

Telephone 01268 773311

## Breads & Appetisers

1. **Pan Fresco** £2.50

Fresh bread served with olive oil & balsamic vinegar.

2. **Garlic Bread** £2.50

Toasted bread with butter & garlic.

3. **Garlic Bread with Cheese** £2.95

Toasted garlic bread topped with melted cheese.

4. **Tomato Bread** £2.95

Toasted garlic bread topped with spicy salsa & basil.

5. **Tomato Bread with Cheese** £3.25

Toasted garlic bread topped with spicy salsa, basil & melted cheese.

6. **Aceitunas Mixtas** £2.50

(v) Mixed olives in garlic, lemon & fresh herbs.

7. **Bonquerones En Vinagre** £2.50

Fresh anchovies in garlic & olive oil.

8. **Almendras Fritas** £2.95

(v) Sautéed peeled almonds.

## Tapas Meat & Chicken

9. **Vacuno Picante** £6.95

**Spicy Beef** – Chunks of beef with celery & leeks in a spicy sauce

10. **Solomillo en Chiles y Jengibre** £7.50

**Strips of Sirloin** Sautéed with ginger & fresh chilli & mushrooms flamed with Spanish Brandy

11. **Cordero Con Minta** £7.50

**Minted Lamb** - Chunks of lamb cooked in a spicy mint sauce with carrot and onion.

12. **Rinones Al Jerez** £6.00

**Diced Lamb Kidneys** cooked in an Amontillado Sherry, onion, garlic & tomato paste

13. **Albondigas** £5.50

**Our Famous Meatballs** - Made with minced beef steak in a tomato & ginger sauce.

14. **Lomo Adobado** £6.50

**Marinated Pork Loin** - Slices of pork loin marinated in Paprika, herbs and olive oil then sautéed with a touch more olive oil and red peppers.

15. **Chorizo Al Vino** £5.95

**Chorizo in Wine** - Sliced spicy Spanish sausage pan-fried in white wine.

16. **Chorizo Con Espinca Y Pimiento** £6.50

**Chorizo with peppers** - Sliced Spanish sausage pan-fried with peppers and spinach.

17. **Chorizo** £6.50

**Spicy Chorizo** – Sliced Spanish sausage pan-fried in a spicy salsa sauce.

18. **Pollo Al Ajillo** £6.50

**Chicken in oil & garlic** - Chunks of Chicken breast Marinated in olive oil, garlic, turmeric & ground black pepper, sautéed with even more garlic

19. **Pollo Picante** £6.50

**Spicy Chicken** – Chunks of chicken breast marinated with peppers, onions, crushed chilli & mixed herbs

20. **Calabachines Y Pollo** £6.95

**Chicken & Courgettes** - Chunks of Chicken breast Marinated in olive oil, garlic & turmeric, sautéed with slices of fresh courgettes & flamed with a touch of Spanish Brandy, wrapped in a cream & cheese sauce & grilled

21. **Plato De Embutidos** £8.50

**Cold Meat Platter** – A mixture of cured Serrano ham, Spanish chorizo and salami with olives & pickle.

## Tapas Fish & Seafood

22. **Caldillo De Pesado** £7.50

**Mixed Fish Special** – Chunks of mixed fish, prawns, squid & mussels cooked in garlic, white wine, cream & paprika.

23. **Calamares Fritos** £5.50

**Squid** – Deep fried squid rings

24. **Mejillones** £5.95

**Mussels** – Green lip mussels, topped with tomato salsa & cheese.

25. **Mejillones** £5.95

*Mussels* – Green lip mussels, topped with herb & garlic butter breadcrumbs.

26. **Sardinas Rellenas** £5.50

*Sardines* – Grilled “off the bone” sardines marinated in garlic & olive oil, topped with tomato salsa and melted cheese.

27. **Croquetas De Pescado** £5.50

*Fishcakes* – Deep fried fishcakes of mixed fish, potato, spring onion & herbs, served with garlic mayonnaise.

28. **Gambas** £8.50

*Prawns* – Tiger Mediterranean prawns sautéed in chilli & lime.

29. **Gambas al Ajillo** £8.50

*Sizzling Prawns* – Mediterranean prawns (shell on) sautéed in garlic & oil, served sizzling

30. **Gambas al Pil Pil** £8.95

*Pil Pil Prawns* – Tiger prawns cooked in peppers, garlic, tomato salsa & coriander (spicy).

31. **Rebanadas del Prendedero del Monkfish** £7.50

*Sautéed Slices of Monkfish Fillet* in a sauce of Spanish Ham, white wine & cream.

## Paella

### Paella Valenciana

*A typical Spanish Dish of rice, seafood, chicken & chorizo*

**For 1 person** £12.00

**For 2 people** £22.00

### Paella Vegetariana

*(v) A rice dish with Mediterranean vegetables (Spanish Style)*

**For 1 person** £10.00

**For 2 people** £18.00

## Tapas – Vegetables

32. **Vegetables en Milhojas** £5.50

*(v) Stir Fry Veg in Filo* – Stir Fried Vegetables, wrapped in filo pastry & drizzled with plum Sauce.

33. **Berengenas Con Queso** £5.50

*(v) Baked Aubergine* – Chopped aubergine, sautéed with olive oil, tomato salsa & melted cheese topping.

34. **Tortilla de Papatas** £4.50

*(v) Spanish Omelette* – Traditional Spanish omelette made up with potatoes, onions & herbs.

35. **Champinones Con Queso** £4.95

*Mushrooms in cheese* - Mushrooms sautéed with white wine, garlic & Rosemary, covered in a cream & cheese sauce & grilled until golden.

36. **Champinones Relleno's** £5.95

*Stuffed Mushrooms* – Mushrooms stuffed with pate & deep-fried in breadcrumbs, served with a garlic mayonnaise.

37. **Empanada de Queso** £4.95

*(v) Cheese Parcels* – Deep fried cheese wrapped in filo pastry, served with a creamy saffron sauce.

38. **Papatas Bravas** £3.95

*Spicy Potatos* – Deep fried potato chunks topped with tomato salsa & a mayonnaise drizzle.

39. **Patatas Saffron** £3.95

*Saffron Potatos* – Deep fried potato chunks topped with a creamy saffron sauce.

40. **Patatas con Jamon y Queso** £3.95

*Spanish Potatoes* – Deep fried potato chunks sprinkled with Spanish ham & cheese then grilled.

41. **Esparragos al Pimiento Marinado** £5.50

*(v) Asparagus* – Asparagus & red peppers in a balsamic & olive oil dressing.

42. **Stir-Fried Vegetables** £4.25

*Peppers, Leeks, Mushrooms, Courgettes, Celery*

43. **Mixed Salad** £3.95

44. **Tomato & Onion Salad** £3.00

45. **Queso Manchego** £3.95

*Spanish Manchego cheese with fresh tomatoes & olive Oil.*

46. **Plain Rice** £3.00

47. **Saffron Rice** £3.25

*Selection of desserts available*

**Also Open Tuesday – Friday Lunchtimes**  
**12.00 until 3.00pm – Set menu available**  
**£7.50 per person**