

ENTRADAS

	EUROS
1.Sopa de Cebolla Gratinada -----	5.50
2.Sopa de verduras -----	4.00
3.Sopa de Mariscos -----	7.00
4.Crema Parmentier -----	4.95
5.Gazpacho (solo en temporada) -----	6.00
6.Ensalada mixta con Atún -----	8.00
7.Ensalada César (por 1 pers.)-----	7.50
8.Ensalada "LA FAROLA" -----	9.00
9.Ensalada Caprese -----	7.50
10.Ensalada Tricolore-----	8.50
11.Jamón Iberico Bellota Guijuelo -----	18.00
12.Jamón Serrano-----	9.00
13.Queso Manchego -----	9.00
14.Paté de la casa-----	8.00
15.Salmón Ahumado -----	9.00
16.Aguacate con gambas -----	8.00
17.Coctel de gambas -----	7.50
18.Melón con Jamón-----	8.00
19.Coctel de Piña con Langostinos -----	8.50
20.Coctel de Melón con Langostinos -----	8.50
21.Gambas al Pil-pil -----	8.50
22.Gambas rebozadas -----	9.95
23.Camembert frito-----	8.50
24.Revuelto de la casa con jamón serrano, Cebolla, espárragos y langostinos -----	9.50
25.Mejillones a la Marinera -----	9.95

GRATINADOS

26. Vieira Gratinada con Langostinos -----	7.50
27.Pimientos del Piquillo rellenos de de Pescado y Mariscos -----	9.00
28.Crepe de Langostinos con espinaca -----	8.50
29 Mejillones Gratinados -----	9.00

ESPECIALIDADES DE LA CASA POR ENCARGO (Mínimo 2 Personas)

30.Zarzuela de Pescados y Mariscos -----	24.00
32.Cochinillo (Mínimo 4 perosnas) -----	S/P

NIÑOS

Escalope de pollo patatas fritas-----	8.00
Spaghetti Boloñesa -----	8.00
Spaghetti con tomate-----	7.50
Rosada Frita patatas fritas -----	8.00

PESCADOS

	EUROS
33. Rosada a la plancha o frita -----	13.00
34. Lomo de Atún a la Plancha-----	18.00
35. Lomo de Bacalao con Tomate-----	16.00
36. Lomo de Bacalao al Ajillo-----	16.00
37. Pez Espada a la plancha-----	13.00
38. Lenguado a la Plancha o Meniere-----	15.50
39. Salmón a la Plancha (salsa holandesa)----	12.00
40. Filete de Lenguado Gratinado -----	13.00
41. Filete Lenguado a la crema con langostinos-	13.50
42. Filete de Lenguado al curry -----	13.50
43. Lubina a la Plancha o a la espalda -----	18.00

CARNES Y AVES

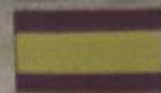
44.Rabo de Toro -----	16.00
45 Solomillo de Ternera a la Plancha-----	23.00
46 Solomillo de Ternera al Roquefort -----	23.95
47.Solomillo de Ternera a la Pimienta-----	23.95
48.Solomillo de Ternera a la Cebolla Pochada -	23.95
49.Solomillo de Cerdo "LA FAROLA" -----	12.95
50.Solomillo de Cerdo con salsa de Champiñones -----	12.95
51 Solomillo de Cerdo a la Pimienta Verde --	12.95
52.Pollo al Curry -----	12.50
53. Pechuga de pollo rellena de Jamón, Champiñones y Queso -----	13.00
54.Filete de Pollo a la plancha -----	10.50
55.Filete de Pollo a la Pimienta-----	11.00
56.Entrecote a la plancha-----	18.95
57.Entrecote a la pimienta Verde-----	19.50
58.Entrecote al Strogonoff-----	19.50
59.Brocheta de pollo -----	15.00
60.Solomillo de cerdo al oporto -----	13.00
61.Pierna de Cordero al Horno -----	18.50
62.Secretó de cerdo Ibérico -----	16.00
63.Chuletón de Ternera 600 gramos -----	26.50
64.T.Bone Steak 600 gramos-----	26.50
65.Escalope de Ternera Milanesa-----	14.00
66 ½ Pato a la Naranja -----	16.50

Pan -----	1.20
Pan y Mantequilla -----	2.00
Pan con Ajo -----	2.20
Pan con Ajo y Queso -----	2.50

Patatas fritas -----	4.00
Patata Asada -----	3.50
Cebolla Frita -----	6.00
Espinacas a la Crema -----	6.00
Salsas pimienta, champiñón o roquefort ----	2.00

IVA INCLUIDO

MENÚ DEL DÍA



ENTRADAS

Gazpacho en temporada
Sopa de Verduras
Crema Parmentier (Puerro y patatas)
Ensalada Caprese (Tomate y Mozzarella)
Ensalada César
Spaghetti Boloñesa o con tomate
Paté de la casa
Coctel de Gambas
Aguacate con gambas
Gambas pil pil
Queso Camembert frito

SEGUNDOS

Salmón a la plancha (salsa langostinos y champiñones)
Lenguado a la Plancha (300/400 gr)
Lubina a la Plancha
Cordon blue pollo o cerdo
Escalope ternera Milanesa
Pollo al curry
Pez Espada a la Plancha
Filete de Pollo plancha o con salsa pimienta o champiñones
Solomillo de Cerdo a la Pimienta o Champiñones

POSTRES

Flan de la casa, Tarta de Queso, Tiramisú, Tarta de Chocolate o Helado

BEBIDAS

1/2 Botella de Vino, Refresco o Cerveza

PRECIO: 21,95 Euros. I.V.A. Incluido
(Excepto Festivos)

STARTERS

	EUROS
1. Onion Soup Gratinée-----	5.50
2. Vegetables Soup -----	4.00
3. Shellfish Soup -----	7.00
4. Leek and Potato Cream Soup -----	4.95
5. Gazpacho (only in summer)-----	6.00
6. Mixed Salade with Tuna Fish -----	8.00
7. Caesar Salade (For 1 pers) -----	7.50
8. Salade “LA FAROLA “ -----	9.00
9. Salade “CAPRESE” -----	7.50
10. Salade “TRICOLORE” -----	8.50
11. Iberico Serrano Ham-----	18.00
12. Serrano Ham -----	9.00
13. Chesse from La Mancha-----	9.00
14. Pate of the house (Chicken)-----	8.00
15. Smoked Salmon -----	9.00
16. Avocado with Prawns -----	8.00
17. Prawns Cocktail-----	7.50
18. Melon with Ham-----	8.00
19. Pineapple and Prawns Cocktail -----	8.50
20. Melon and Prawns Cocktail -----	8.50
21. Prawns in Garlic Sauce (PIL-PIL) -----	8.50
22. Prawns in Bread Crums -----	9.95
23. Deep Fried Camembert Chesse -----	8.50
24. Scrambled Eggs of the house : Ham, Prawns, Asparagus and Onions -----	9.50
25. Seaman Style Mussels -----	9.95

GRATINEÈES

26. Scallop Gratinée with Prawns -----	7.50
27. Peppers from “ El Piquillo “ stuffed with Fish & Shellfish -----	9.00
28. Crepe of King Prawns with Spinach-----	8.50
29. Mussels gratinees -----	9.00

SPECIALITIES OF THE HOUSE

BY ORDER (Minimum 2 Persons)

30. Savoury Stew of Assorted Fish -----	24.00
32. Sucking-Pig (min, 4 person) -----	S/P

CHILDRENS

Chicken in Bread Crumbs with chips -----	8.00
Spaghetti Bolognese -----	8.00
Spaghetti with Tomato Sauce -----	7.50
Deep Fried “Rosada Fish” with chips -----	8.00

FISH

	EUROS
33. Deep Fried or Grilled “ Rosada Fish “-----	13.00
34. Fresh Tuna Fish-----	18.00
35. Cod Fish with Tomato Sauce-----	16.00
36. Cod Fish with Garlic Sauce -----	16.00
37. Grilled Swordfish-----	13.00
38. Grilled or Meniere Sole Fish -----	15.50
39. Grilled Salmon (Holland Sauce) -----	12.00
40. Fillet of Sole Gratinée-----	13.00
41. Fillet of Sole a la Creme with Prawns-----	13.50
42. Fillet of sole in curry sauce -----	13.50
43. Grilled Seabass -----	18.00

MEAT & FOWL

44. Oxtail Stew-----	16.00
45. Grilled Fillet Steak -----	23.00
46. Fillet Steak with Roquefort Cheese-----	23.95
47. Fillet Steak with Pepper Sauce -----	23.95
48. Fillet Steak with Poached Onions -----	23.95
49. Fillet of pork “ LA FAROLA “ -----	12.95
50. Fillet of Pork with Mushrooms Sauce-----	12.95
51. Fillet of Pork with Pepper Sauce -----	12.95
52. Chicken Curry-----	12.50
53. Chicken Breast stuffed with Mushrooms, Ham and Cheese -----	13.00
54. Grilled Chicken Fillet-----	10.50
55. Chicken Fillet with Pepper Sauce-----	11.00
56. Grilled Entrecote -----	18.95
57. Entrecote with Pepper Sauce-----	19.50
58. Entrecote with Stroganoff Sauce -----	19.50
59. Chicken Kebab -----	15.00
60. Fillet of Pork with Port wine Sauce-----	13.00
61. Leg of Lamb -----	18.50
62. Iberico Pork Fillet -----	16.00
63. Beef Chop (600 grs) -----	26.50
64. T. Bone Steak (600 grs)-----	26.50
65. Wienerschnitzel Milanesa -----	14.00
66. ½ Duck in Orange Sauce -----	16.50

Bread-----	1.20
Bread and Butter -----	2.00
Garlic Bread-----	2.20
Garlic Bread with Chesse -----	2.50

Plate of Chips-----	4.00
Baked Potatoe -----	3.50
Fried Rings Onions-----	6.00
Spinach a la Creme-----	6.00
Pepper, mushrooms or Roquefort sauce	2.00

T.A.X Included

MENU OF THE DAY



STARTERS

- Gazpacho (Cold vegetables soup)(on season)*
- Fresh Vegetables Soup*
- Parmentier Cream (Leeks and Potatoes)*
- Caprese Salade (Tomato and Mozzarella)*
- Caesar Salade*
- Spaghetti with Tomate or Bolognese*
- Chicken Pate of the house*
- Prawns Cocktail*
- Avocado with Prawns*
- Prawns Pil Pil*
- Deep Fried Camembert Chesse*

MAIN COURSES

- Grilled Salmon (Prawns and Mushrooms sauce)*
- Grilled Sole Fish (300/400 gr)*
- Grilled Seabass*
- Chicken or Pork Cordon blue*
- Wienerschnitzel Milanesa*
- Chicken Curry*
- Grilled Swordfish*
- Grilled chicken fillet with pepper or mushrooms sauce*
- Fillet of pork with pepper or mushrooms sauce*

DESSERTS

- Homemade Cream Caramel, Cheese Cake with Blueberries Sauce, Tiramisu, Chocolate Cake or Ice cream*

DRINKS

- 1/2 Bot of Wine or Soft Drink or Beer*

PRICE: 21,95 Euros. V.A.T Included