

THE GRILL

TO SHARE...

COUVERT

(BREADS, TOASTS, GRISSINI, BUTTERS & CHEESE)

TORTILLA WITH GUACAMOLE & HUMUS – V

FRIED PRAWNS WITH SWEET CHILI SAUCE

FRIED CHICKEN WITH HOMEMADE BBQ SAUCE

SANDWICHES & CLASSICS

(SERVED WITH HOMEMADE FRENCH FRIES OR SALAD)

BLUE FIN TUNA

(ARUGULA & WASABI MAYONNAISE)

HAMBURGER

(BEEF, CHEDDAR, BACON, LETTUCE, TOMATO, PICKLES AND HOMEMADE BBQ SAUCE)

MONTE REI CLUB

(CHICKEN, BACON, EGG, EDAM, HAM, LETTUCE, TOMATO AND MAYONNAISE)

SOUP & SALADS

FRESH GAZPACHO

CHICKEN CAESAR SALAD

(LETTUCE, BACON, EGG, CHERRY TOMATO, CROUTONS AND PARMESAN)

SHRIMP CAESAR SALAD

(LETTUCE, ANCHOVY, EGG, CHERRY TOMATO, CROUTONS AND PARMESAN)

FRESH PASTAS

SPAGHETTI NAPOLITANA – V

SPAGHETTI WITH PRAWNS, GARLIC, CHILI & CORIANDER

SPAGHETTI BOLOGNAISE

THE GRILL

MAIN COURSE

BLUE FIN TUNA LOIN

FISH & CHIPS

(PEAS)

SALMON

BEEF FILET

T-BONE STEAK

CHICKEN PIRI-PIRI

SPARE RIBS WITH BBQ SAUCE

(FRENCH FRIES AND COLESLAW)

SIDE DISHES

TOMATO SALAD

GREEN SALAD

BASMATI RICE

FRIED SWEET POTATOES

HOMEMADE FRENCH FRIES

SAUTÉED SEASONAL VEGETABLES

...HOME-MADE DESSERTS

APPLE TART WITH CINNAMON ICE CREAM AND CHANTILLY

BANOFFEE PIE VERRINE

CHOCOLATE FONDANT WITH CREME BRULÉE ICE CREAM