

## FISH

Whole Grilled Dover Sole on the Bone, Parsley, Lemon, Butter €28

Whole Grilled Sea Bream with a Caper, Parsley, Butter €24

Baked Cod, Roasted Tomatoes, Asparagus and a Saffron Buerre Blanc €24

Grilled Sea bass with Clams, Mussels, Prawns and a Chive Reduction €26

Tempura of Lemon Sole, Wok Fried Greens, Coriander and a Ginger & Sweet Chili Sauce €23

Baked Salmon, Baby Spinach, Peas, Asparagus, New Baby Potatoes and a Lemon Butter €24

Chargrilled Whole Baked Squid, Parsley, Lemon & Sweet Paprika €24

Seafood Pie with (Sole, Cod, Salmon, Prawns, Mussels) Topped with Dijon Mustard, Cheddar Cheese Mash €22

## MEAT

Galician Fillet Steak, Roasted Garlic, Cherry Tomatoes, Sautéed Potatoes & Pepper Sauce €29

Galician Rib Eye Steak with Roast Garlic, Cherry Tomatoes, Sautéed Potatoes & Pepper Sauce €27

Strips of Galician Beef Fillet, Pan Fried Mushrooms, Onions a Brandy Dijon Mustard Sauce in a Puff Pastry Case €26

Galician Rib Eye Steak Surf & Turf with Prawns in a Garlic Cream Sauce €32

Roast Rack of Irish Lamb Chops with a Herb Crust, Spring Onion Mash, Rosemary & Red Wine Reduction €28

Pan Fried Lambs Liver, Caramelised Onions, Crispy Bacon & Chive Mash €24

Roulade of Chicken with a Wild Mushrooms & Truffle Stuffing, Wrapped in Bacon, Sautéed Potatoes €24

Slow Roasted Aromatic Pork Belly, Sautéed Cabbage, Apple Cider Gel €24

Wok Fried Noodles with Marinated Chicken, Vegetables, Ginger, Coriander, Lime & a Hint of Chili €19

Thai Vegetable Green Curry with Rice €21

Some of our dishes may contain allergens. Please ask a member of staff for further information.



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