

Henrietta Bar & Restaurant

Starters

House salad (*green leafs, tomato, carrot, walnuts, goat cheese & apple*). 10€

Mozzarella salad (*seasonal tomato, mozzarella cheese, pesto*) 9€

Iberian ham platter 14€

Tabbouhle (*bulgur, cucumber, lemon, mint, parsley, tomato & onion*) 8.50€

Octopus (*fried octopus, kimchi and ginger*) 11€

Homemade chicken pate 7.50€

Tempura of vegetables and prawns with dragon sauce (*soy sauce, red wine vinegar, ginger&garlic*) 11€

Sea bass marinated in citrus 12,50€

Main Courses

Venison sirloin with a wild mushroom sauce and pure of peppers 18€

Sirloin steak accompanied by sautéed vegetables and potatoes 20€

Chicken cooked in a typical Spanish sauce with garlic and almonds 12€

Millefeuille of potato and Iberian pork (*caramelized onion, potato with Pedro Jiménez sauce*) 17€

Iberian pork tenderloin in “Los Alcornocales” sauce 16€

Rentinto Burger (local renown beef from the area) 12€

Roasted lamb shoulder 20€

Fillet steak in a Port Sauce 19€

Noodles with prawns cooked in an oriental style 14.50€

Squid stuffed with iberian pork served on a bed of rice with a chocolate mole 16€

Hake in a sauce of prawns and almonds 15,50€

Fish of the day (sm)

Saitan (Vegan dish) 12.50€

Homemade Desserts

Chocolate mousse served with cream 5€

Blueberry cake 5€

Lime merengue cake 5€

Pancake with banana and chocolate served with vanilla ice cream 6€

Seasonal fruit salad 4€

Cheese Platter (selection of local cheeses) 7€