



ALBERTS

BAR & GRILL

SUNDAY LUNCH

ALMUERZO DE LOS DOMINGOS

SUNDAY ALTERNATIVE LUNCH MENU

Available 12:30 to 18:00 on Sundays

STARTERS

CRISPY CHILLI SALT SQUID (S)	12.50	CLASSIC BURRATA SALAD (V)	15.00
Homemade sweet chilli sauce, chilli, spring onion, lime		Italian burrata, cherry and heirloom tomatoes, Italian basil, extra virgin olive oil. Served with crostini	
YAKITORI CHICKEN SKEWERS (S)(N)	14.75	CLASSIC BEEF TARTARE	17.50
With satay sauce, lime and coriander		Cured egg, capers, shallots, parsley, mustard aioli. Served with wonton crisps	
FIVE-SPICE GRILLED CHICKEN SALAD (S)	15.50	TOMATO AND BASIL BRUSCHETTA (V)	11.00
Chinese cabbage, coriander, fresh chilli, crispy wonton, creamy honey mustard dressing		Cherry and heirloom tomatoes, Italian burrata and pesto	

MAINS

BEER BATTERED COD AND CHIPS	23.00	PASTA ALL'ARRABBIATA (V)(S)	19.00
Served with mushy peas, homemade fries and tartar sauce		Roasted aubergine, Italian basil, chilli oil	
SHEPHERD'S PIE (GF)	23.00	WAGYU FLAT-IRON STEAK 220 GR (GF)	41.00
Slow braised lamb and beef with cheddar mash, rosemary, wild mushrooms, red wine sauce		Roast potatoes, bernaïsse sauce, tenderstem broccoli	
CHICKEN TIKKA MASALA	24.50	WAGYU BEEF BURGER	21.00
Aromatic spiced chicken, jasmine rice		Chipotle alioli, Monterey Jack cheese, lettuce. Served with fries	

DESSERTS 8.50

STICKY TOFFEE PUDDING	CHOCOLATE TORTE (GF)
Caramel sauce, vanilla ice cream	Flourless cake, served with sour cream and blackberries
CHURROS	PASSION FRUIT PANNA COTTA
Served with pineapple purée, dulce de leche and warm chocolate sauce	With passionfruit jelly

VAT INCLUDED

SUNDAY SET LUNCH

Main course only: € 25.00 · 2 courses: € 30.00 ·
3 courses: € 35.00 - Served from 12:30 to 18:00

STARTERS

SOUP OF THE DAY

Ask your waiter

CRISPY CHILLI SALT SQUID (S)

Homemade sweet chilli sauce, chilli,
spring onion, lime

TOMATO AND BASIL

BRUSCHETTA (V)

Cherry and heirloom tomatoes, Italian
burrata and pesto

FIVE-SPICE GRILLED

CHICKEN SALAD (S)

Chinese cabbage, coriander, chilli, crispy
wonton, creamy honey & mustard dressing

SALMON SASHIMI SALAD (GF)

Fennel, candied beetroot, mixed leaves,
orange, pomegranate, lemon vinaigrette

YAKITORI CHICKEN

SKEWERS (S)(N)

With satay sauce, lime and coriander

ROAST

All served with Yorkshire pudding, roast potatoes,
parsnip, carrots, broccolini

BRAISED LAMB SHANK*

Supplement €5.

Slow cooked with garlic sauce

ROAST BEEF

Angus rump, shallot and red wine gravy

HONEY MUSTARD BAKED

PORK SHOULDER

Mediterranean herb jus, crackling

ROAST HALF CHICKEN

Provincial jus

DESSERTS

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream

CHOCOLATE TORTE (GF)

Flourless cake, served with sour cream and
blackberries

CHURROS

Served with pineapple purée, dulce de
leche and warm chocolate sauce

PASSION FRUIT PANNA COTTA

With passionfruit jelly

VAT INCLUDED

DRINKS • BEBIDAS

BEER/CERVEZAS

SAN MIGUEL

• Medium	3.95
• Large	5.25
• Gluten free (bottle)	5.25

0,0% ALCOHOL

CORONITA	3.50
MAGNERS	5.25

SPARKLING WINES/ ESPUMOSOS

Moët & Chandon Brut	17.00/105.00
Moët & Chandon Imperial	152.00
Laurent Perrier Rose	200.00
Codorniu Prima Vides	7.50/36.75
Cava	

WHITE WINE/ VINO BLANCO

Yllera Sauvignon Blanc, Castilla y León	5.00/21.00
Torres Viña Sol Parellada Penedés	5.50/23.00
The Flower & the Bee Treixadura, Ribeiro	26.50
Señorío de Sobral Albariño, Rías Baixas	6.75/27.50
José Pariente Verdejo, Rueda	29.50
Gavi de Gavi Roveretto, Italy	33.00
Mar de Frades Albariño, Rías Baixas	42.00
Thierry Motte Petit Chablis France	46.00
Miramar Torres Chardonnay, USA	71.00
Cloudy Bay Sauvignon Blanc, New Zealand	72.00

ROSE WINES/ VINO ROSADO

Ramon Bilbao Tempranillo, La Rioja	5.00/21.00
Pinot Grigio Blush Italy	5.75/25.50
AIX Côtes de Provence	9.00/39.50

RED WINES/ VINO TINTO

Yllera 9 meses Tempranillo, Castilla y León	5.00/21.00
Arte de Vivir Tempranillo, Ribera del Duero	6.25/25.50
Viña Pomal Crianza Tempranillo, La Rioja	7.50/29.50
Casa Castillo Monastrell, Murcia	29.50
Ninin Tinta del País, Ribera del Duero	36.75
Chateau Marjosse Cabernet Merlot, Bordeaux	39.50
Barón de Ley Finca Monasterio Reserva, Tempranillo, La Rioja	48.00
Gran Callejón del Crimen Malbec, Argentina	49.00
Chianti Clasico Tuscany, Italy	58.00
Relais de la Dominique Grand Cru Merlot, France	64.00