

# VALENCIA

## HOME MADE Fresh Bread

<b>Regular Garlic Bread</b> Garlic butter	<b>£2.50</b>
<b>Special Garlic Bread</b> Garlic butter and spicy tomatoes	<b>£2.95</b>
<b>Formaggio Garlic Bread</b> Mozzarella and butter	<b>£3.50</b>
<b>Ciabatta Garlic Bread</b> Traditional Italian ciabatta served with garlic butter & crisp salad	<b>£2.50</b>

## Steaks

<b>Fillet Diane</b> Charcoal grilled steak with mushrooms, Dijon mustard, cream and flamed with brandy	<b>£19.95</b>
<b>Fillet Casalınca</b> Steak stuffed with Italian gorgonzola, sealed and baked with port, Madeira wine and cream	<b>£21.95</b>
<b>Fillet Mexicana</b> Barbequed fillet steak, hot and spicy and smothered with tequila	<b>£19.95</b>
<b>Fillet Au Poivre</b> Steak pressed in crushed green peppercorns, charcoal grilled and finished with brandy and cream	<b>£19.95</b>
<b>Fillet Pizzaolia</b> Charcoal grilled steak with a sauce of fresh tomatoes, garlic, anchovies, olives, capers and red wine topped with buffalo mozzarella	<b>£19.95</b>
<b>Beef Stroganoff</b> Tender strips of fillet, shallow fried with onions, mushrooms and garlic, finished with brandy and cream. Served with rice.	<b>£19.95</b>
<b>Traditional Fillet Steak</b> Tender fillet cooked to your choice and served with grilled tomato, mushrooms and onion rings	<b>£18.95</b>

## Veal

<b>Scalopino Milanese</b> Thin slices of tender veal breadcrumbed and fried in butter	<b>£16.50</b>
<b>Scalopino Alla Marsala</b> Delicious topside of veal cooked in butter, cream, mushrooms and marsala wine	<b>£16.50</b>
<b>Scalopino Pizzaolia</b> Delicious topside of veal with a sauce of tomatoes, garlic, anchovies, olives, capers, red wine and topped with buffalo mozzarella	<b>£16.50</b>

All specialities served with  
fresh vegetables and  
potatoes.

## Pizzas

<b>Pizza Torino</b> Mozzarella, tomatoes, fresh mushrooms & peppers	<b>£7.95</b>
<b>Pizza Hawaiian</b> Mozzarella, tomatoes, sweetcorn, pineapple and chicken	<b>£7.95</b>
<b>Pizza Amalfi (v)</b> Mozzarella, tomatoes, mushrooms, green peppers and fresh vegetables (a must for vegetarians)	<b>£7.95</b>
<b>Pizza Verona</b> Mozzarella, tomatoes, green peppers, mushrooms and chicken	<b>£7.95</b>
<b>Pizza Vulcano</b> Mozzarella, tomatoes, pepperoni, jalapenos, onions and mixed peppers	<b>£7.95</b>
<b>Mexicana</b> Mozzarella and tomatoes, topped with bolognese sauce and chilli	<b>£7.95</b>
<b>Calzone Romana</b> Pizza base rolled and stuffed with spinach, mushrooms, prawns and onions, topped with tomatoes and garlic sauce	<b>£7.95</b>
<b>Pizza Genova</b> Mozzarella, tomatoes, spicy chicken, onions and garlic	<b>£7.95</b>
<b>Pizza Sardinia</b> Beautiful mixture of seafood, garlic, tomatoes and mozzarella cheese	<b>£8.95</b>
<b>Pizza Special</b> A little bit of everything and lots of love. Like mama used to make!	<b>£8.95</b>

## Pasta

<b>Spaghetti Bolognese</b> Pasta cooked in a rich sauce of minced meat, red wine, onions and herbs	<b>£7.95</b>
<b>Penne Marinara</b> Mixture of seafood cooked in wine, tomato, garlic and herbs	<b>£8.95</b>
<b>Penne Romana</b> Pasta sautéed in garlic, white wine, olive oil, king prawns, Neapolitan sauce and a hint of chilli pepper	<b>£9.95</b>
<b>Penne Al Carne</b> Olive oil, slices of fillet steak, onions, garlic, green peppers, stock, white wine and parsley	<b>£9.95</b>
<b>Penne Al Salmone</b> Pasta sautéed in garlic, white wine, olive oil, smoked salmon and cream	<b>£8.95</b>
<b>Penne Sicilana</b> Olive oil, sliced chicken, fillet of beef, pepperoni, chillies, onion, garlic in a spicy creamy Neapolitan sauce	<b>£9.95</b>
<b>Linguine Arrabbiata</b> Pasta cooked with pepperoni, chilli, peppers and black olives in a spicy Neapolitan sauce	<b>£8.95</b>
<b>Linguine Vesivio (Hot)</b> Strips of pasta put in a spicy tomato sauce with strips of chicken breast, onions, peppers and fresh chillies	<b>£8.95</b>
<b>Tagliatelle Vegetarian (v)</b> Onions, garlic, green peppers, mushrooms, courgettes, tomatoes, stock, spices and Parmesan cheese	<b>£8.95</b>
<b>Tagliatelle Al Pollo</b> Sautéed slices of chicken breast in olive oil, garlic, onions, tomato, Parmesan cheese, spices, white wine and parsley	<b>£9.95</b>
<b>Lasagne Verdi</b> The chef's speciality	<b>£7.95</b>

## Risotto

<b>Paellea</b> A mix of seasoned arborio rice, fish, mussels, calamari rings, shrimp, diced chicken, red pepper, chickpeas, onions, mushrooms and tomato	<b>£12.95</b>
<b>Lobster Risotto</b> Italian arborio rice with lobster meat, dry white vermouth, tomatoes, garlic and a touch of cream	<b>£12.95</b>
<b>Chicken Risotto</b> Arborio rice with sliced chicken, mushroom, parmesan cheese, tomato sauce and a touch of cream	<b>£12.95</b>
<b>Seafood Risotto</b> Exotic mixture of halibut, tuna and salmon, seasoned with arborio rice, tomato sauce, garlic and a touch of cream	<b>£12.95</b>

## Chicken

<b>Pollo Valencia</b> Chicken breast filled with a tasty mixture of garlic, goats cheese, mushroom, sealed and oven baked, served on a bed of saffron rice with tomato, cream, pernod and parsley sauce (when available)	<b>£14.95</b>
<b>Pollo Stroganoff</b> Strips of chicken fillet cooked in a sauce of mushrooms, onion, red wine, brandy, cream and accompanied with rice	<b>£14.95</b>
<b>Pollo Al Pepe</b> Strips of chicken fillet cooked with black and green peppercorns, mustard, brandy, fresh cream and wine sauce	<b>£14.95</b>
<b>Pollo Della Casa</b> Strips of chicken breast sautéed in butter, in a superb sauce of mushrooms, onions, white wine and cream	<b>£12.95</b>
<b>Pollo Tropicana</b> Strips of chicken breast cooked with white wine, white rum, pineapple, banana, grapes and cream	<b>£12.95</b>
<b>Pollo Mediterraneo</b> Strips of chicken breast cooked with onion, courgettes chickpeas, jalapenos, white wine, garlic, fresh ginger, tomato and cream sauce	<b>£12.95</b>
<b>Pollo Vesivio (hot)</b> Strips of chicken breast sautéed with mushrooms, onions, peppers, chillies, cream and tomato sauce	<b>£12.95</b>
<b>Pollo Con Aglio</b> Strips of chicken breast baked in garlic butter, cream and onion	<b>£12.95</b>

## Pesce

<b>Fish Platter</b> Combination of Salmon, Halibut, Tuna and King Prawn served on a hot sizzling plate with garlic, onions and peppers.	<b>£17.95</b>
<b>Fillet of Seabass</b> Fillet of Seabass in a butter and citrus sauce, tossed with almonds	<b>£16.95</b>
<b>Lemon Sole</b> Whole lemon sole, in a butter and citrus sauce accompanied with saffron rice	<b>£16.95</b>
<b>Halibut</b> Fresh halibut steak grilled with white wine, parsley, butter and Norwegian prawns.	<b>£16.95</b>
<b>Fillet of Monkfish</b> Medallions of monkfish with Provencale sauce, finished with pernod and cream	<b>£16.95</b>
<b>Salmone Mediterraneo</b> Fresh fillet of salmon in a sauce of cream, king prawns and baby squid in a white wine and lemon sauce	<b>£16.95</b>

# VALENCIA

## Hot Starters

<b>Crevettes</b>	<b>£5.95</b>
Whole Tiger prawns in shell with garlic, white wine, parsley and cream sauce	
<b>Calamari</b>	<b>£5.95</b>
Strips of calamari lightly seasoned, breadcrumbed and flash fried. Served on a bed of fresh salad	
<b>Moules Marineres</b>	<b>£5.95</b>
Mussels in shells, garlic, onions, celery, white wine, parsley and cream sauce. Accompanied with ciabatta bread	
<b>Funghi Della Casa (v)</b>	<b>£3.95</b>
Fresh mushrooms baked in garlic butter, mixed with rich tomato and cheese sauce	
<b>Funghi Ripieni</b>	<b>£4.95</b>
Mushrooms stuffed with white meat and spinach, herbs and garlic butter. Breadcrumbed and deep fried	
<b>Seafood Pancake</b>	<b>£5.95</b>
Mixture of seafood - pan fried with a lobster cream sauce	
<b>Bruschetta</b>	<b>£3.95</b>
Chopped tomatoes and fresh garlic on a bruschetta mashed in. Topped with slices of baby mozzarella	
<b>Masalla Fish</b>	<b>£5.95</b>
Fillet of fresh cod marinated with olive oil, lime juice & spices - deep fried	
<b>Onion Bhaji</b>	<b>£3.60</b>
Onion roundlets fried in spicy batter, garnished with fresh salad and mint sauce	
<b>Chicken Tikka</b>	<b>£3.95</b>
Pieces of chicken breast (off the bone) marinated in spices - cooked over a charcoal grill. Garnished with salad	
<b>Lamb Tikka</b>	<b>£3.95</b>
Pieces of spring lamb (off the bone) marinated in spices - cooked over a charcoal grill. Garnished with salad	
<b>Mixed Tikka</b>	<b>£4.95</b>
Pieces of spring lamb & chicken breast (off the bone) marinated in spices - cooked over a charcoal grill. Garnished with salad	
<b>Tandoori King Prawns</b>	<b>£5.95</b>
Tiger prawns marinated with garlic, blend of spices, yogurt sauce garnished with salad	
<b>Sheek Kebab</b>	<b>£3.95</b>
Marinated chicken mince mixed with herbs and spices formed on a skewer and cooked over a charcoal grill. Garnished with salad	

## Cold Starters

<b>Humus and Olives (v)</b>	<b>£5.95</b>
A classic Middle Eastern blend of chickpeas, tahini, garlic, olive oil and lemon. Served with home made bread	
<b>Buffalo Mozzarella</b>	<b>£4.95</b>
Mozzarella & crisp salad with beef tomatoes, black olives, garlic dressing and accompanied with ciabatta bread	
<b>Prawn Cocktail</b>	<b>£5.95</b>
Delicious best quality prawns, served on a bed of lettuce, topped with Marie Rose sauce	
<b>Seafood Salad</b>	<b>£5.95</b>
Cocktail of fruits of the sea, tossed in an olive oil in lemon dressing	
<b>Smoked Salmon</b>	<b>£5.95</b>
Finest Scottish Salmon fillet with prawns and Marie Rose sauce	
<b>Pate</b>	<b>£4.95</b>
Pate, served with ciabatta bread and parsley	

## Barbeque

<b>Mixed BBQ</b>	<b>£15.95</b>
Mix of chicken, lamb, king prawns chargrilled on skewers with tomatoes, onions, mushrooms and peppers, served on a hot sizzling plate	
<b>BBQ Chicken</b>	<b>£12.95</b>
Marinated juicy pieces of chicken breast cooked over a charcoal grill with onions, mushrooms and peppers served on a hot sizzling plate	
<b>BBQ Lamb</b>	<b>£12.95</b>
Marinated lean pieces of lamb cooked over a charcoal grill with onions, mushrooms and peppers, served on a sizzling plate	
<b>BBQ King Prawn</b>	<b>£15.95</b>
King prawn cooked in lemon juice, ginger, garlic with a blend of spices, served on a hot sizzling plate	
<b>BBQ Monkfish</b>	<b>£15.95</b>
Cubes of fish marinated in olive oil, lime juice, fish sauce, garlic, ginger, onion and peppers, served on a hot sizzling plate	
<b>Tandoori Chicken</b>	<b>£12.95</b>
Breast of chicken marinated in a tandoori sauce with onions, mushrooms and peppers, served on a hot sizzling plate	

ALL BBQ DISHES SERVED WITH EITHER SALAD OR RICE

## House Specials

<b>Lamb Balti</b>	<b>£12.95</b>
Pieces of spring lamb cooked with fresh onions, tomatoes, garlic and a blend of spices. Garnished with fresh coriander (please specify mild, medium or hot).	
<b>Chicken Balti</b>	<b>£12.95</b>
Tender pieces of chicken breast cooked with fresh onions, tomatoes, garlic, ginger and a blend of spices. Garnished with fresh coriander (please specify mild, medium or hot).	
<b>Balti fish</b>	<b>£12.95</b>
Pieces of fresh Monkfish cooked with tomatoes, ginger, lime juice and spices. Garnished with fresh coriander, (please specify, mild, medium or hot).	
<b>Balti King Prawns</b>	<b>£14.95</b>
King prawns cooked with fresh onions, tomatoes, garlic, ginger and a blend of spices. Garnished with fresh coriander, (please specify, mild, medium or hot).	
<b>Chicken Tikka Masalla</b>	<b>£12.95</b>
Pieces of grilled marinated chicken breast cooked with almond powder, coconut cream, a blend of spices and finished with fresh cream - <b>Highly Recommended.</b>	
<b>Chicken "Korma"</b>	<b>£9.95</b>
Pieces of marinated chicken breast with coconut cream, cashew nut powder and spices. A very subtle and tasty dish. For those people who like conventional korma dishes.	
<b>Garlic Chilli Chicken</b>	<b>£9.95</b>
Chicken cooked in garlic, green chilli and special spices.	
<b>Garlic Chilli King Prawns</b>	<b>£14.95</b>
Tiger king prawns cooked with slices of onions, garlic, ginger, pepper, green chillies, lime juice and dry methi leaves	
<b>Chicken Jalfraize</b>	<b>£9.95</b>
Boneless chicken cooked with onions, ginger, green chillies, capsicum, tomatoes and fresh spices, garnished with coriander.	
<b>Rogan Josh</b>	<b>£9.95</b>
Pieces of chicken or lamb cooked with tomatoes, onions, garlic, ginger and spices. Garnished with fresh coriander, chopped garlic and tomatoes.	
<b>Chicken Dopiaza</b>	<b>£9.95</b>
Chicken cooked with slices of onions, tomatoes, green cardamom, cinnamon, cloves, pepper, cumin seeds and coriander leaves, (please specify, mild, medium or hot).	

## Healthy Options

<b>Chicken Salad</b>	<b>£12..95</b>
Succulent chicken breast chargrilled and served on a bed of Mediterranean style rocket salad drizzled in virgin olive oil.	
<b>Steak Salad</b>	<b>£16.95</b>
Prime sirloin steak chargrilled and served on a bed of Mediterranean style rocket salad drizzled in virgin olive oil.	
<b>Salmon Salad</b>	<b>£14.95</b>
Fresh fillet of salmon chargrilled and served on a bed of Mediterranean style rocket salad drizzled in virgin olive oil.	
<b>Mushroom Stroganoff</b>	<b>£11.95</b>
Pan-fried mushrooms in a cream sauce with paprika and brandy.	
<b>Greek Fetta Cheese Salad</b>	<b>£7.95</b>
Succulent fetta cheese served on a bed of Mediterranean style rocket salad drizzled in virgin olive oil.	

## Biryani

<b>King Prawn Biryani</b>	<b>£15.95</b>
<b>Chicken Biryani</b>	<b>£12.95</b>
<b>Lamb Biryani</b>	<b>£12.95</b>
<b>Vegetable Biryani</b>	<b>£9.95</b>

All the Biryani dishes are cooked with pilau rice, onions, garlic, cardamom, cinnamon, yogurt and sultanas. Served with vegetable sauce.

## Sundries

<b>Zucchini Fritti (courgettes)</b>	<b>£2.95</b>
<b>Leaf Spinach</b>	<b>£2.95</b>
Sautéed in Garlic Butter	
<b>French Fries</b>	<b>£1.50</b>
<b>Spicy Potato wedges</b>	<b>£2.50</b>
<b>Greek Fetta Cheese Salad</b>	<b>£2.95</b>
<b>Mediterranean Vegetables</b>	<b>£2.95</b>
<b>Pilau Rice</b>	<b>£2.45</b>
<b>Steamed Rice</b>	<b>£1.95</b>
<b>Naan</b>	<b>£2.50</b>
Traditional leavened white flour bread	
<b>Garlic Naan</b>	<b>£2.50</b>
White flour leavened bread, floured with garlic	
<b>Peshwari Naan</b>	<b>£2.50</b>
Lightly sweetened bread sprinkled with nuts and raisins	
<b>Keema Naan</b>	<b>£2.50</b>
Leavened bread, spicy with minced lamb	

Prices of raw materials have been fluctuating abnormally and we have tried to absorb these increases. But since it is not in our policy to compromise on quality we have had to increase our prices and make the announcement that we reserve the right to change our prices without prior notice.