

Tikar Cuisine

starters

- Corn and Crab Seafood Chowder 6.50
- Fresh grilled Green Asparagus with Tomato,
Oregano & Parmesan Cheese 7.00
- Baby Broad Beans sauteéd with Jamon Serrano 8.00
- Tikar scrambled Eggs mixed with
Shrimp, Asparagus & Mushrooms 7.00
- Grilled Goats Cheese, Cranberries and Almond Salad
with Mustard Dressing 7.50
- Warm Duck, Oranges, Walnuts
& Mixed Greens Salad 7.50
- Mussels Steamed in White Wine and Saffron 7.00
- San Francisco Style Baked Shrimp Scampi 8.00

mains

- Almond Crusted Salmon topped
with a Lemon & Leek Cream 16.00
- Baked Lubina (Sea Bass) with Potatoes 16.50
- Vegetarian Stuffed Courgettes topped with Gruyere 15.50
- Roquefort-Mousse Stuffed Chicken Breast
and Wine & Herbs 15.50
- Duck Leg Confit, sauteéd onions & green salad 16.00
- Rosemary Turkey wrapped with Jamon Serrano 16.00
- Pork Tenderloin Wellington wrapped in Puff Pastry 16.50
- Entrecot Steak with
choice of Roquefort or Cracked Peppercorn Sauce 16.50

**Tikar Special – your choice of starter, main course & dessert
only 24.50€ per person**

Tuesday - Saturday lunch 1:30-3:30 & dinner 7:30-10:30

.950 61 71 31 www.hoteltikar.com