

Sweet treats £7.50

Dulce placer

Slices of fresh fruit

Plato de fruta fresca cortada

Pistacchio panna cotta

Panna cotta de pistacho

Sorbet and ice cream selection

Selección de helados y sorbetes

Caramelised apple sponge with mascarpone and spicy sauce

Bizcochito caramelizado con queso

Mascarpone y salsa especiada

Tiramisu de la casa

American cheesecake with vanilla ice cream and raspberry coulis

Tarta de queso con helado de vanilla y coulis de frutos rojos

Rich chocolate bant with creme fraiche and mango coulis

Tarta de chocolate con crema de nata y coulis de mango

Selection of cheese

Selección de quesos

£8.50

With your dessert

Con su postre

50 ml

Baileys £6.45

Cointreau £7.20

Grand Marnier £6.90

Martell VS £6.00

The Place

Welcome to our Restaurant!

The Place offers an exciting culinary journey: from Mexico to England, via Italy and Spain.

Enjoy our international cuisine in the warm and welcoming environment of The Place.

¡Bienvenidos a nuestro restaurante!

The Place ofrece un excitante viaje culinario: desde Méjico hasta Inglaterra, pasando por Italia y España.

Disfrute de nuestra gastronomía internacional en el ambiente cálido y acogedor de The Place

(v) Suitable for vegetarians. All charges are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill.

Aperitifs

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Glass of Cava 150ml £7.00
Copa de Cava

Glass of sangría 175ml £6.00
Copa de sangría

Pitcher of sangría £14.00
Jarra de sangría

Pitcher of beer £13.00
Jarra de cerveza

Original Spanish tapas

Perfect to share...

Tapas a la Meliá

To choose from: £14.90
A elegir: for 4

• **Serrano ham on tomato bread** £4.50
Jamon Serrano sobre pan con tomate

• **Bruschetta tomato (v)** £4.50
Bruschetta de tomate (v)

• **Ham & chicken croquettes** £4.50
Croquetas de jamon y pollo

• **Calamari with tzatziki dip** £4.50
Calamares con salsa tzatziki

• **Original Galician Padrón peppers (v)** £4.50
Pimientos de Padrón (v)

• **Grilled king prawns** £4.50
Langostinos a la parilla

• **Parma ham with grissini** £4.50
Jamon de Parma con grissini

• **Bruschetta funghi (v)** £4.50
Bruschetta de cetas (v)

Homemade soups

Sopas de la casa

French onion soup with bread and gratinated Gruyère cheese croutons £ 7.50
Sopa de cebolla con pan y queso Gruyère gratinado

Carrot cream soup with crabmeat ravioli £ 8.00
Crema de zanahoria y ravioli de cangrejo

Minestrone £ 7.50

Bottled beers

Cervezas

Corona 330ml, Mexico £4.15

San Miguel 330ml, Spain £4.15

Mahou 330ml, Spain £4.15

Beck's 275ml, Germany £4.15

Kaliber, low alcohol 330ml, Ireland £3.50

London Pride 500ml, UK £5.00

Guinness 330ml, Ireland £4.15

Soft drinks

Refrescos

Coke, Diet Coke, Sprite £3.10

Fanta Orange or Lemon

Juices & mineral water

Zumos & agua mineral

Tomato orange, pineapple apple, cranberry £3.50
Tomate, naranja, piña, manzana, arándanos

Mineral water Hildon 330ml £3.25
Agua Mineral Hildon 330ml

Mineral water Hildon 750ml £5.50
Agua Mineral Hildon 750 ml

Hot beverages

Bebidas calientes

Pot of tea - Té £4.10

Hot chocolate - Chocolate caliente £4.10

Macchiato £3.50

Espresso £3.25

Double espresso £4.10

Cappuccino £4.10

Café latte £4.10

Americano £3.65

	GLASS COPA 175 ml	BOTTLE BOTELLA 750 ml
WHITE WINE <i>VINO BLANCO</i>		
Torres Mas Rabell, Parellada & Garnacha Blanca, Spain	£6.50	£24.00
Luis Cañas, Barrel Fermented Rioja Blanco, Spain	£7.00	£27.00
Veramonte Reserva Sauvignon Blanc, Chile	£7.00	£27.00
Torres Gran Viña Sol Chardonnay, Spain	£7.50	£28.00
Trentino L' Aristocratico Ca' Montini Pinot Grigio, Italy	£8.00	£30.00
Lagar de Bouza Albariño, Spain	£8.50	£32.00
ROSÉ WINE <i>VINO ROSADO</i>		
Bodegas Añadas Rosado Care Cabernet Tempranillo, Spain	£7.50	£28.00
RED WINE <i>VINO TINTO</i>		
Torres, Mas Rabell, Garnacha & Cariñena, Spain	£6.50	£24.00
Luis Cañas, Crianza Rioja, Spain	£8.00	£30.00
Bodegas Laus Tinto Crianza Spain	£8.00	£30.00
Veramonte Reserve, Pinot Noir, Chile	£8.50	£32.00
Enrique Mendoza, Merlot Crianza, Spain	£8.50	£32.00
Familia Zuccardi, Reserva Malbec, Argentina, Mendoza	£8.50	£32.00
CAVA & CHAMPAGNE <i>CAVA Y CHAMPÁN</i>		
Codoníu Clásico	150 ml £7.00	750 ml £30.00
Mercier Brut	£11.00	£50.00
Mercier Brut Rosé	£12.00	£55.00

Salads

Ensaladas

Traditional Spanish mixed salad with tuna <i>Ensalada mixta con atún</i>	£11.00
King prawn escabeche salad with mixed leaves, nuts and mango vinaigrette <i>Ensalada de langostinos escabeche con lechugas variadas, nueces y vinagreta de mango</i>	£12.00
Grilled goat cheese salad with nuts and orange segments (v) <i>Ensalada de queso de cabra a la parrilla, frutos secos y gajos de naranja(v)</i>	£9.50
The Place salad Mixed lettuce, cheddar cheese, roast chicken, smoked turkey, apple, black olives, crispy Mexican tortilla and cocktail sauce <i>Ensalada The Place</i> <i>Mixto de lechuga, queso cheddar, pollo asado, pavo ahumado, manzana, olivas negras, crujente de tortilla Mejicana y salsa cocktail</i>	£11.50
Caesar salad, focaccia croutons and Parmesan cheese (v) <i>Ensalada César, pan focaccia y queso Parmesano (v)</i>	£9.50
Chicken Caesar salad, focaccia croutons and Parmesan cheese <i>Ensalada César con pollo, pan focaccia y queso Parmesano</i>	£11.50
Simple and tasty <i>Simple y delicioso</i>	
Triple decker club sandwich with French fries <i>Sandwich club servido con patatas fritas</i>	£13.00
Homemade 6oz beef burger with cheddar cheese <i>Hamburguesa (6oz) con queso cheddar</i>	£13.50
Pizza Margherita (v) <i>Pizza Margarita (v)</i>	£11.00
Pizza quatro formaggi (v) <i>Pizza cuatro quesos (v)</i>	£12.00
Pizza Capricciosa (ham, peperoni, egg, olives and capers) <i>Pizza Caprichosa</i> <i>(jamon, peperoni, huevo, aceitunas y alcaparras)</i>	£12.00
Pizza Melia White House (mushrooms, peppers, salami, egg) <i>Pizza Melia White House (champiñones, pimientos, salami y huevo)</i>	£12.00

For pasta lovers

Carrusel de pastas

Combine your favourite pasta with your favourite sauce £11.50

Combine el tipo de pasta que desee con una salsa a su elección

Selection of pasta:

Selección de pasta

Tagliatelle, penne, spaghetti, farfalle

Selection of Sauces:

Selección de Salsas

Bolognese, Carbonara, Napolitana, 4 Cheese, Arrabbiata

Lasagna a la Bolognese £12.50

Lasaña a la boloñesa

Vegetarian lasagna (v) £12.00

Lasaña vegetariana (v)

Wild mushroom risotto (v) £13.00

Risoto de setas vegetales (v)

Chef's specials

Especiales de la casa

Beef or chicken fajitas with jalapeño chilies, salsa Mexicana and guacamole £14.50

Fajitas de ternera o pollo con chile jalapeño, salsa Mexicana y guacamole

Vegetarian fajitas with jalapeño chilies, salsa Mexicana and guacamole (v) £13.50

Fajitas de verduras con chile jalapeño, salsa Mexicana y guacamole (v)

Beer battered cod with chips and pea purée £12.50

Bacalao rebozado con patatas fritas y puré de guisantes

Lamb or chicken curry with basmati rice and coriander £14.90

Cordero o pollo curry con arroz basmati y cilantro

From our grill

De nuestra parrilla

All items from the grill section include a sauce and a side order.

Nuestra selección de platos a la parrilla incluye una salsa y una guarnición.

Corn-fed chicken supreme £18.00

Pechuga de pollo de corral

Lamb cutlets £19.50

Chuletas de cordero

Wild Scottish sea bass £19.50

Lubina salvaje Escocesa

Organic salmon supreme £19.50

Suprema de salmon organico

Sirloin steak £20.50

Entrecot de res

Fillet steak £22.00

Filete de res

Selection of sauces

Selección de salsas

Green pepper sauce, basil sauce, red wine sauce, soy & ginger sauce or Béarnaise sauce

Salsa de pimienta verde, albahaca, vino tinto, soja y jengibre o Bernesa

Side orders £4.00

Guarniciones

Basmati rice (v)

Arroz basmati (v)

Mashed potatoes (v)

Puré de patatas (v)

French fries (v)

Patatas fritas (v)

New potatoes (v)

Patatas asadas (v)

Green asparagus (v)

Espárragos verdes a la parrilla (v)

Garlic mushrooms (v)

Champiñones al ajillo (v)

Steamed vegetables (v)

Verduras al vapor (v)

Sautéed spinach (v)

Espinacas salteadas (v)

Mixed leaf salad (v)

Ensalada mixta (v)