



Starters

Soup of the Day £4.45

Our famous chicken liver pâté served with red onion marmalade and hot toast £5.25

Boureks, Spicy minced beef wrapped in fillo pastry with Algerian salad and harissa mayonnaise £5.55

Pressed Rabbit terrine with Parma ham and leeks, prune chutney and pea shoots £5.95

Creamy Mushrooms and spinach with pancetta in flaky pastry £5.65

Gratinéed French goats cheese, walnut and basil pesto, crispy broad beans £5.85

Shetland Mussels in a spicy tomato sauce OR in cream and white wine £6.25

Grilled Lamb Koftas with Feta cheese, minted yoghurt and warm pitta bread £5.75

Seared mackerel fillet with a watercress, beetroot and horseradish salad £6.75

Tempura of Tiger prawns with red onion and turmeric rice, green chutney £7.95

"Jazzed up" Prawn Cocktail with Mediterranean crevettes £7.25

Pasta of the day £5.95

Risotto of the day £5.95

As well as changing the menu very regularly, our chefs now offer these three further options. Hayley and her waiting team will advise you of our Daily Specials.

Main Courses

The Old Favourites

Spicy Algerian Vegetable Tagine with couscous £11.95

Lamb Tagine, braised lamb with meatballs in a spicy cumin sauce £16.45

Fish Tagine, marinated in lemon and saffron, served in a light spicy sauce with vegetables £16.45

Chicken breast stuffed with king prawns in a baby lobster sauce £16.45

Paesano, strips of beef fillet in a creamy mustard sauce with sage, garlic and white wine £ 17.45

Bellini, three beef medallions in a mushroom sauce with sweet peppers and cream £18.45

This Month's Selection

Vegetarian dish of the day £ 11.95

Chicken of the day £12.95

Sole and spinach paupiettes in a white wine sauce with lemon and grapes £16.95

Suprême of Scottish salmon on a red and yellow pepper coulis £14.85

Braised Lamb cassoulet with cannellini beans, Merguez sausage and herb crust £15.95

Confit of Duck, braised red cabbage on a Madeira sauce with sultanas £15.75

Pan fried Sea bass, minted asparagus puree and crispy fried asparagus £ 17.45

Slow cooked beef with red wine, smoked bacon and shallots with creamy mash and buttered kale £16.45

Roasted rack of Yorkshire lamb with a herb crust, thyme scented fondant potato on a redcurrant jus £17.45

The Grill

Grilled Sirloin Steak served in any of the sauces below £17.45

Best Fillet of Beef grilled and served in any of the sauces below £22.95

Sauces

*Peppercorn sauce with Brandy and cream

*Red wine sauce with mustard and thyme

*Mediterranean tomato sauce with cumin, coriander, garlic and chili

Desserts

All at £4.95

Sticky toffee pudding with toffee sauce and hazelnuts and Vanilla ice cream

Krimo's Toffee Basket filled with fresh fruit and sorbet

Dark chocolate and passion fruit marquise, orange coulis

Glazed lemon tart, lemon and lime curd

Brandy snap basket filled with poached oranges and chocolate mousse

Ginger and lemon crème brûlée with ginger shortbreads

Toffee Apple and pear crumble, almond crème anglaise

Cheesecake of the Day

Assiette Gourmande, Four Mini Desserts on one plate for the indecisive £8.45

English and Continental cheeses with chutney and grapes £5.25

Meet the full team

Krimo's

Portofino

CASA DEL MAR

A league of our own

If we had a middle name it would be Consistency

Neptune House The Marina Hartlepool TS24 0YB

Tel: (01429)266120 Fax: (01429)222111 krimo@krimos.co.uk

www.krimos.co.uk



INVESTORS IN PEOPLE