

Openers

Nibbles for the table before you order

GF Marinated mixed olives 3.95
V A mixture of greek, spanish and italian olives marinated in lemon, mixed herbs and olive oil

GF Marinated olives & feta cheese 3.95
V Marinated olives with greek feta cheese

V Bread and dipping oils 3.95
A selection of rustic breads with aged balsamic vinegar and extra virgin olive oil

Tapenade 3.95
A puree of kalamata olives, garlic, anchovies and capers, bound together with olive oil served with greek flat breads

Sharing Boards

Ideal for 2 as a starter or for 1 as a main course

Greek Meze 15.95
Char grilled lamb koftas, sundried tomato hummous, tzatziki with warm flat breads, mini greek salad, paprika coated halloumi and roast pepper chutney

V Vegetarian Board 15.95
Sweet potato tortilla, sun dried tomato hummous, tzatziki, courgette fritters, greek flat breads, paprika halloumi, sun dried tomatoes, and roast pepper chutney

Antipasti Board 15.95
Slices of parma ham, mortadella, chorizo, milano, marinated olives, feta, provalone, manchego, goats cheese, rustic breads, sun dried tomatoes, and roast pepper chutney

Fish Board 15.95
Grilled market fish, king prawns, white bait, calamari, smoked salmon, peppered mackerel, adobo bianco, aioli, grilled lemon and salsa

House Salads

Moroccan salad 12.95
Fresh mixed leaves with moroccan cous cous sauteed onion, peppers, paprika and garlic chicken, tzatziki and lime juice

GF Greek salad 4.95 / 9.95
V Fresh mixed leaves with cucumber, tomato, onions, feta cheese and marinated olives, dressed with extra virgin olive oil

Cesar salad 12.95
Mixed leaves, grilled chicken breast, garlic croutons, aged parmesan and cesar dressing

Side Orders

V Greek flat bread 1.95
V Warm rustic bread 1.95
GF **V** Roasted mediterranean vegetables 3.95
GF Saffron infused rice 3.95
Moroccan cous cous 3.95
V Sweet potato fries 3.95
GF **V** Skin on chips 2.95
GF **V** Garlic and paprika potatoes 3.95
GF **V** Side salad 3.95
GF **V** Leaf salad 3.25

Tapas

We recommend 1 tapas as a starter or 3 as a main course

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| V Bruschetta rosso | 6.95 | Croquettes | 6.45 |
| Toasted italian bread smothered with tomato, garlic, red onion and basil salsa | | Roasted chicken, mixed herbs and béchamel rolled in breadcrumbs and deep fried, served with a balsamic mayonnaise | |
| GF King prawn pil pil | 6.95 | V Catalana spinach | 6.95 |
| A spanish favourite, king prawns pan fried in olive oil, garlic, paprika and fresh chilli | | Pan fried spinach, butternut squash, sultanas, pine nuts, garlic and parmesan cheese all in a creamy sauce, finished with a touch of nutmeg | |
| V Trio fungi | 6.95 | V Sun dried tomato hummous | 6.45 |
| Sautéed button, chestnut and oyster mushrooms in a rich creamy gorgonzola sauce | | Our own take on the greek dip, made with chickpeas, roasted garlic, tahini and sun dried tomatoes, served with greek flat breads | |
| Adobo bianco | 5.95 | GF Sweet potato tortilla | 6.95 |
| White fish marinated in white wine vinegar, fennel seeds and oregano, lightly dusted and fried untill golden, served with aioli and lemon | | V | Our variation of the classic spanish omelette with sautéed onion, sweet potato, provalone cheese and spinach bound together with eggs |
| GF Fried chorizo | 6.45 | GF Chicken wings | 5.95 |
| Spanish sausage bursting with rich flavour, simply sautéed in olive oil | | Char grilled chicken wings marinated in paprika, chilli, cumin and lime zest | |
| Lamb kofta | 6.95 | Calamari fritti | 6.45 |
| Minced lamb rolled in fresh herbs and mint, chargrilled, served with fresh tzatziki | | Lightly dusted squid rings, seasoned with black pepper and paprika, served with aioli and lemon | |
| GF Paella Pequena | 6.95 | V Halloumi | 6.95 |
| A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice | | Halloumi cheese simply floured and deep fried, finished with sweet paprika, served with roast pepper and sun dried tomato chutney | |
| GF Sepia piccante | 6.95 | V Tzatziki dip | 5.95 |
| Pan fried octopus in a garlic, fresh chilli, and tomato salsa finished with white wine and parsley | | Greek yogurt with cucumber, lemon juice, mint and olive oil, with grilled greek flat breads | |
| GF Lamb tagine | 6.95 | Cod and pancetta fishcakes | 6.45 |
| Slow cooked lamb marinated in moroccan spices with sultanas, chickpeas and toasted almonds | | Flaked cod fillet and smoked pancetta bound together with mashed potato, fried untill golden brown | |
| Moules mariniere | 6.95 | GF Pollo pil pil | 6.95 |
| A tapas dish of the french classic, mussel meat sauteed with onions and garlic in cream and white wine sauce, finished with fresh parsley | | Pan fried strips of chicken, onions and peppers, with cumin, chilli, oregano, garlic and paprika | |
| V Patatas bravas | 6.45 | | |
| A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce | | | |

All of our dishes are made to order using local supplied and fair trade products where possible

We do not list all of our ingredients in our dishes, please discuss any dietary requirements with a member of staff

*All weights are approximate prior to cooking fish may contain bones **V** denotes vegetarian **GF** denotes gluten free*

Main Course

Rigatoni tuscana 13.95

Rigatoni pasta in a tuscan sausage and pork ragu, with pancetta, chorizo and green peas, finished with creamy mascarpone

GF (Gluten free option available)

Gnocchi con bleu 13.95

Small italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach, smoked pancetta in a creamy gorgonzola sauce

V (vegetarian option available)

Linguine pesto 12.95

Linguine pasta with fresh green pesto, chicken, sun dried tomatoes, finished with parmesan shavings and pine nuts

GF (Gluten free pasta available)

V (vegetarian option available with mushrooms)

Linguine rosso 13.95

Linguine pasta with tiger prawns, tossed in fresh chilli, garlic, chopped tomato and basil

GF (Gluten free pasta available)

Our Paella

GF Paella (for 2 people) 29.95

A spanish family classic, king prawns, chorizo chicken thigh, tiger prawns squid, mussels, saffron infused rice, roast peppers and peas

GF Vegetable Paella 13.95

V A spanish classic, filled with mixed vegetables and saffron infused rice

Fideua 14.95

A paella using pasta noodles instead of rice, with pancetta, chorizo, chicken, roast peppers and green peas

GF Risotto Noir 14.95

A paella with a twist, cooked with squid ink stained rice, tiger prawns, squid, mussels, peppers and green peas, finished with aioli

Pollo valenciana 14.95

Chicken breast, red peppers and chorizo sausage slow roasted in a light cream and smokey paprika sauce, served with saffron infused rice

GF Seabass 17.95

Pan fried seabass fillet on a bed of saffron rice, oyster mushrooms, baby spinach, pancetta and roasted red pepper risotto

GF Risotto de rossi 12.95

Arborio rice with sautéed mushrooms, pancetta, butternut squash and green peas finished with fresh herbs and white wine

V (vegetarian option available)

From the grill

GF Gambas a la plancha 18.95

A platter of whole king prawns all cooked on our grill, served with garlic and paprika potatoes, greek salad and chimichurri

GF Parrillada mixta (for 2 people) 44.95

King prawns, seabass, octopus, squid tubes, mussels and red snapper, cooked on our grill, served with garlic and paprika potatoes, greek salad and chimichurri

Moroccan lamb kebabs 19.95

Char grilled lamb marinated in morrocan spices and greek yogurt with red peppers and courgette with moroccan cous cous and mixed salad

GF (Gluten free option available with saffron rice)

GF 10oz Beef Rib eye 20.95

GF 8oz Beef Fillet 23.95

28 day air dried beef, cooked to your liking, served with garlic and paprika potatoes and greek salad

Steak sauces 3.95

Paprika and chorizo

GF Chimichurri

Creamy gorgonzola
Peppercorn and brandy

GF Garlic and herb butter

Desserts

£5.25

GF Panna cotta

Vanilla infused panna cotta with honey, blueberries and almond brittle

V Affogato

2 scoops of creamy vanilla ice cream topped with amaretto biscuits and a shot of espresso coffee to pour over the top

V White chocolate and pistachio torte

White chocolate mousse on a soft sponge base, topped with toasted pistachios, finished with raspberry coulis

GF Ice cream and sorbet

V Choose 3 scoops of locally sourced ice cream or fresh fruit sorbets, please ask your server for today's flavours

V Limoncello Tiramisu

Layers of savoiardi biscuits, vanilla mascarpone, limoncello infused cream, with biscotti crumble

V Trio of Cheese

Manchego, provolone and goats cheese, served with sun dried tomato and roast pepper chutney, quince and rustic crackers

V Chocolate and hazelnut tart

A pastry case filled with dark chocolate and hazelnut ganache, served with hazelnut brittle and hazelnut ice cream

Tapas of desserts (for 2 people) **12.95**

A selection of six mini tasting desserts chosen and created by our chefs

Coffee and a Treat

Don't fancy a full dessert..... **£4.25**

Why not have a coffee and a mini dessert to finish off your meal

Choose either a Latte, Cappuccino, Espresso, tea or Americano

with one of our mini desserts of the day

After dinner drinks

Baileys - Irish cream

Contreau - French orange liqueur

Amaretto - Italian almond liqueur

Frangelico - Italian hazelnut liqueur

Galliano - Italian sweet herbal liqueur

Grappa - Italian pomace brandy

Kahula - Mexican coffee liqueur

Limoncello - Italian lemon liqueur

Sambuca - Italian aniseed liqueur

Tia Maria - Italian rum & coffee liqueur

Licor 43 - Spanish orange & vanilla liqueur

Grand Marnier - French orange cognac