

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

A sharing board &
carafe of wine £25

Monday - Friday 12- 7 pm

Antipasti Board 15.95
Slices of parma ham, mortadella, chorizo, milano, marinated olives, feta, provolone, 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

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

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

Any 5 Tapas for £25

Monday - Friday 12- 7 pm

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

Filled Ciabatta

All 7.95

*A handmade rustic ciabatta,
with chips, salad or herb potatoes*

Chicken breast and basil pesto
with sun dried tomatoes and mozzarella cheese

Bocata de calamares
deep fried calamari rings with rocket and aioli

Chicken breast and chorizo
with red peppers and mozzarella cheese

Mortadella ham and provalone cheese
with rocket and roast pepper chutney

Stuffed Flat Breads

All 7.95

served with chips, salad or herb potatoes

V Halloumi *with cherry tomatoes, rocket and pesto*

V Mediterranean vegetables *with goats cheese*

Lamb koftas with mixed salad and tzatziki

Moroccan chicken with peppers, onions and tzatziki

V Sun dried tomato, *rocket and hummous*

Our Paella

GF Paella (for 2 people) 25.95
A spanish family classic, king prawns, chorizo chicken thigh, tiger prawns, squid, mussels, saffron infused rice, roast peppers and peas

V Vegetable Paella 10.95
A spanish classic, filled with mixed vegetables and saffron infused rice

Fideua 12.95
A paella using pasta noodles instead of rice, with pancetta, chorizo, chicken, roast peppers and green peas

GF Risotto Noir 12.95
A paella with a twist, cooked with squid ink stained rice, tiger prawns, squid, mussels, peppers and green peas, finished with aioli

Main Course

Rigatoni tuscana 11.95
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 11.95
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 10.95
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)

Linguine rosso 11.95
Linguine pasta with tiger prawns, tossed in fresh chilli, garlic, chopped tomato and basil
GF (Gluten free pasta available)

Pollo valenciana 12.95
Chicken breast, red peppers and chorizo sausage slow roasted in a light cream and smokey paprika sauce, served with saffron infused rice

GF Seabass 14.95
Pan fried seabass fillet on a bed of saffron rice, oyster mushrooms, baby spinach, pancetta and roasted red pepper risotto

GF Risotto de rossi 10.95
Arborio rice with sautéed mushrooms, pancetta, butternut squash and green peas finished with fresh herbs and white wine
V (vegetarian option available)

Desserts

£5.25

GF Panna cotta

Vanilla infused panna cotta with honey, blueberries and almond brittle

V White chocolate and pistachio torte

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

V Limoncello Tiramisu

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

V Chocolate and hazelnut tart

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

V Affogato

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

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 Trio of Cheese

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

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

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

Coffee and 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

Grand Marnier - French orange cognac

Kahula - Mexican coffee liqueur

Limoncello - Italian lemon liqueur

Sambuca - Italian aniseed liqueur

Tia Maria - Italian rum & coffee liqueur

Licor 43 - Spanish orange & vanilla liqueur