

Meze Dips

Served with greek flat bread

3.95

Tapenade **D**

Kalamata olives, garlic, anchovies, capers and olive oil

Sun dried tomato hummous **V D**

Chickpeas, roasted garlic, tahini and sun dried tomatoes

Tzatziki dip **V**

Greek yogurt, cucumber, lemon juice, mint and olive oil

Baba ganoush **V**

Roast aubergine, tahini, garlic, lemon juice and olive oil

Sobrasada

A spanish spread made from chorizo piccante

Openers

Nibbles for the table

3.95

Marinated mixed olives **GF D**

Greek, spanish and italian olives in lemon, mixed herbs and olive oil

Marinated olives & feta **GF**

Marinated olives with greek feta

Bread and dipping oils **D**

Rustic breads with aged balsamic vinegar and extra virgin olive oil

Sharing Boards

16.95

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

Greek Meze

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

Vegetarian Board **V**

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

Antipasti Board

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

Grilled seabass, king prawns, mackerel, calamari, smoked salmon, white bait, adobo bianco, aioli, grilled lemon and salsa

Salads

Moroccan salad 12.95

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

Greek salad **GF V** 4.95 / 9.95

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

Tapas

Available all day, everyday **6.95 each**
We recommend 1 tapas as a starter or 3 as a main course

Sweet potato tortilla **V**

Our variation of the classic spanish omelette with sautéed onion, sweet potato, provolone cheese and spinach bound together with eggs

King prawn pil pil **GF D**

A spanish favourite, king prawns pan fried in olive oil, garlic, paprika and fresh chilli

Trio fungi **V**

Sautéed button, chestnut and oyster mushrooms in a rich creamy gorgonzola sauce

Adobo bianco

White fish marinated in white wine vinegar, fennel seeds and oregano, lightly dusted and fried until golden, served with aioli and lemon

Lamb kofta

Minced lamb rolled in fresh herbs and mint, chargrilled, served with fresh tzatziki

Paella Pequena **GF D**

A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice

Sepia piccante **GF D**

Pan fried octopus in a garlic, fresh chilli, and tomato salsa finished with white wine and parsley

Lamb tagine **GF D**

Slow cooked lamb marinated in moroccan spices with sultanas, chickpeas and toasted almonds

Moules mariniere

A tapas dish of the french classic, mussel meat sauteed with onions and garlic in cream and white wine sauce, finished with fresh parsley

Patatas bravas **V D**

A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce

Fried chorizo **D**

Spanish sausage bursting with rich flavour, simply sautéed in olive oil

Polpette

Mince beef, parmesan, breadcrumbs, garlic chilli and oregano meatballs stewed in a tomato, basil and red wine sauce

Croquettes

Roasted chicken, mixed herbs and béchamel rolled in breadcrumbs and deep fried, served with a balsamic mayonnaise

Catalana spinach **GF V**

Pan fried spinach, butternut squash, sultanas, pine nuts, garlic and parmesan cheese all in a creamy sauce, finished with a touch of nutmeg

Bruschetta rosso **V D**

Toasted italian bread smothered with tomato, garlic, red onion and basil salsa

Chicken wings **GF D**

Char grilled chicken wings marinated in paprika, chilli, cumin and lime zest

Calamari fritti

Lightly dusted squid rings, seasoned with black pepper and paprika, served with aioli and lemon

Halloumi **V**

Halloumi cheese simply floured and deep fried, finished with sweet paprika, served with roast pepper and sun dried tomato chutney

Cod and pancetta fishcakes

Flaked cod fillet and smoked pancetta bound together with mashed potato, fried until golden brown

Pollo pil pil **GF D**

Pan fried strips of chicken, onions and red peppers, with cumin, chilli, oregano, garlic and paprika

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
fish may contain bones **D** denote dairy free **V** denotes vegetarian **GF** denotes gluten free

Main Course

The Grill

Gambas a la plancha **GF** **D** 19.95

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

Parrillada mixta (for 2 people) **GF** **D** 44.95

King prawns, seabass, octopus, squid tubes, mussels and mackerel, all cooked on our grill, served with garlic and paprika potatoes, mixed salad and chimichurri

Moroccan lamb kebabs 21.95

Char grilled lamb marinated in morrocan spices and greek yogurt with red peppers and courgette with moroccan cous cous and mixed salad
(Gluten free option available with saffron rice) **GF**

10oz Beef Rib eye **GF** **D** 21.95

8oz Beef Fillet **GF** **D** 23.95

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

Steak sauces 3.95

Paprika and chorizo

Chimichurri **GF**

Creamy gorgonzola

Peppercorn and brandy

Garlic and herb butter **GF**

Linguine polpette 12.95

Linguine pasta with mini italian beef meatballs in a tomato, basil and red wine sauce

Linguine pesto 12.95

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

(Gluten free pasta available) **GF**

(Vegetarian option with mushrooms) **V**

Linguine rosso 13.95

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

(Gluten free pasta available) **GF**

Agnolotti Arragosta 13.95

Fresh handmade pasta shells filled with lobster in a cream and white wine sauce, finished with tiger prawns and a touch of lemon

Pollo valenciana 15.95

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

Seabass **GF** **D** 17.95

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

(Pescatarian option available without pancetta) **P**

Risotto de rossi **GF** 12.95

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

(Vegetarian option available) **V**

Paella's

Paella (for 2 people) **GF** **V** **D** 29.95

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

Vegetable Paella **GF** 13.95

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

Fideua 14.95

A paella using saffron infused pasta noodles instead of rice, with octopus, tiger prawns, squid, mussels roast peppers and green peas finished with aioli

Risotto Noir **GF** 14.95

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

Desserts

5.25

Panna cotta **GF**

Vanilla infused panna cotta with honey, blueberries and almond brittle

White chocolate and pistachio torte **V**

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

Limoncello tiramisu **V**

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

Chocolate and hazelnut tart **V**

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

Affogato **V**

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

Italian Gelato or Sorbet **GF**

Choose 3 scoops of Award winning Joe DeLuccis italian creamy gelato or fresh fruit sorbet
All made with real fruits and natural ingredients
All sorbets are fat, gluten and dairy free
Please ask your server for today's flavour

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 sharing board of 5 mini versions of our desserts and a scoop of creamy gelato

Coffee and a Treat

Don't fancy a full dessert..... £4.25

To finish your meal, why not have a mini version of any of our dessert and either Latte, Cappuccino, Espresso, Tea or Americano

After dinner liqueurs

Baileys - Irish cream

Contreau - French orange liqueur

Amaretto - Italian almond liqueur

Frangelico - Italian hazelnut liqueur

Galliano - Italian sweet herbal liqueur

Grappa - Italian pomace brandy

Torres 10 - Spanish 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

Solerno - Italian blood orange liqueur