GF Marinated mixed olives

3.95

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

Bread and dipping oils

A selection of rustic breads with aged balsamic vinegar and extra virgin olive oil

Sun dried tomato hummous 3.95

Our own take on the greek dip, made with chickpeas, roasted garlic, tahini and sun dried tomatoes, served with greek flat breads

Patatas bravas

6.95

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

Bruschetta rosso

6.95

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

GF Veagn spinach española

Spinach sauteed in garlic and olive oil, chick peas in a tomato sauce

GF Zucchini fritters

6.95

Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

GF Vegan paella

13.95

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

Vegan fideua

14.95

A paella using pasta noodles instead of rice, filled with vegetables, mushrooms and saffron

Vegan gnocchi

Small italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach, in a tomato and basil salsa

GF Vegan risotto de rossi

Arborio rice with sautéed mushrooms, grilled courgette, green peas finished with fresh herbs

Linguine verdura

13.95

Linguine pasta with roast peppers, courgette, aubergines, red onion and kalmata olives in a tomato and basil sauce

GF (Gluten free pasta available)

Linguine olivera

13.95

Linguine pasta with olives, onion, garlic, rocket and capers tossed in a tomato and basil salsa

GF (Gluten free pasta available)

GF Sorbet

Choose 3 scoops of locally sourced fresh fruit sorbets please ask your server for todays flavours

Side Orders

Greek flat bread	1.95
Warm rustic bread	1.95
GF Roasted mediterranean vegetables	3.95
Sweet potato fries	3.95
GF Skin on chips	2.95
GF Garlic and paprika potatoes	3.95
GF Side salad	3.95
GF Leaf salad	3.25