

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

Sobrasada

A spanish spread made from chorizo piccante

Openers

Nibbles for the table

3.95

Marinated mixed olives **GF D V**

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

Marinated olives & feta **GF V**

Marinated olives with greek feta

Bread and dipping oils **D V**

Rustic breads with aged balsamic vinegar and extra virgin olive oil

Sharing Boards

Ideal for 2 as a starter or for 1 as a main course 17.95

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

Carafe of wine & any board £25

Monday - Friday 12- 7 pm

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, white bait, adobo bianco, aioli, grilled lemon and salsa

Salads

Moroccan Salad 14.95

Fresh mixed leaves, spinach, tomatoes, cucumber, red onion, saffron infused rice, chickpeas, sultanas and harissa yogurt with paprika halloumi with moroccan grilled chicken **GF**

Greek salad **GF V** 4.95 / 10.95

Fresh mixed leaves with cucumber, tomato, onions, feta cheese and marinated olives, dressed with extra virgin olive oil

Cesar salad 14.95

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 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

Any 5 for £25

Monday - Friday 12- 7 pm

Available all day, everyday 6.95 each

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

Sweet potato tortilla **V GF**

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 blanco

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

Cod and pancetta fishcakes

Flaked cod fillet and smoked pancetta bound together with mashed potato, fried till golden, served with aioli

Patatas bravas **V D**

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

Calamari fritti

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

Fried chorizo **D GF**

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

Bruschetta rosso **V D**

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

Halloumi **V**

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

Croquettes

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

Chicken wings **GF**

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

Arancini

Italian rice balls made with chicken, mozzarella, chorizo and saffron, coated in breadcrumbs and deep fried, served with tomato salsa

Costillas de cerdo **GF**

Pork ribs marinated in cinnamon, honey and orange zest, slowly braised in its own juices

Spinach española **GF V**

Spinach sautéed in garlic and olive oil, chick peas and tomato sauce, with crumbled feta cheese

Moules mariniere

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

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

Stuffed Flat Breads

All 8.95

Chicken breast and pesto
with sun dried tomatoes and mozzarella cheese

Bocata de calamares
deep fried calamari with rocket and aioli

Chicken breast and chorizo
with red peppers and mozzarella cheese

Mortadella ham and provolone cheese
with rocket and roast pepper chutney

Halloumi cheese **V**
with cherry tomatoes, rocket and pesto

Mediterranean vegetables **V**
with melted french goats cheese

Lamb koftas
with mixed salad and tzatziki

Hummous **V**
with rocket and sun dried tomatoes

*served with chips, mixed salad
or herb potatoes*

£1 Upgrade to sweet potato fries

Linguine polpette 12.95
Linguine pasta with mini italian beef meatballs
in a tomato, basil and red wine sauce

Linguine rosso **D** 13.95
Linguine pasta with tiger prawns, tossed in
fresh chilli, garlic, chopped tomato and basil
GF (*Gluten free pasta available*)
V (*Vegetarian option with roast vegetables*)

Gnocchi alla pesto 13.95
Mini italian potato dumplings with fresh green
pesto, chicken, sun dried tomatoes, finished
with parmesan shavings and pine nuts
V (*Vegetarian option with mushrooms*)

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

Moroccan chicken kebabs **GF** 16.95
Char grilled chicken skewers marinated in
moroccan spices with red peppers and courgette,
harissa yogurt, mixed salad and moroccan rice

Seabass 18.95
Pan fried seabass fillet on a bed of saffron rice,
mushrooms, baby spinach, smoked pancetta
and roasted red peppers
(Pescatarian option available without pancetta) **P**

Our Paellas

Fideua 15.95
A paella using saffron infused pasta noodles
instead of rice, with octopus, tiger prawns,
squid, mussels roast peppers and green peas
finished with aioli
V (*Vegetarian option with roast vegetables*)

Risotto noir **GF** 15.95
A paella with a twist, cooked with squid ink
stained rice, tiger prawns, squid, mussels,
peppers and green peas, finished with aioli

Paella (for 2 people) **GF D** 32.95
A spanish family classic, king prawns, chorizo
chicken thigh, tiger prawns squid, mussels,
saffron infused rice, roast peppers and peas

Vegetable paella **GF V** 13.95
A paella made with mixed vegetables, mushrooms
and saffron infused rice, finished with aioli

Paella carne **GF D** 14.95
Paella made with chicken thigh, pancetta, chorizo
saffron infused rice, roast peppers and peas

Desserts

5.95

Panna cotta **GF**

A creamy lemon infused panna cotta, dried raspberries and lemon curd

Tarta de santiago **V GF**

A galician style almond cake, served with toasted almonds, honey and vanilla gelato

Tiramisu **V**

Layers of coffee soaked savoiardi biscuits, vanilla mascarpone, amaretto infused cream, finished with a dusting of coco powder

Chocolate and hazelnut tart **V**

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

Dulce de leche cheesecake

A biscuit base with vanilla infused whipped mascarpone, dulce de leche sauce, caramel shard and chocolate shavings

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

1 scoop 2.25 / 3 scoop 5.95

Tapas of desserts (for 2 people) 12.95

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

Single mini dessert 2.25

Trio of cheese

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

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