

# 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

17.95

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, 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

<b>V</b>	Garlic bread	3.95
<b>D V</b>	Greek flat bread	1.95
<b>D V</b>	Warm rustic bread	1.95
<b>D GF V</b>	Roasted mediterranean vegetables	3.95
<b>D GF</b>	Saffron infused rice	3.95
<b>D V</b>	Sweet potato fries	3.95
<b>D GF V</b>	Skin on chips	2.95
<b>D GF V</b>	Garlic and paprika potatoes	3.95
<b>D GF V</b>	Side salad	3.95
<b>D GF V</b>	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 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

**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 morrocan spices with red peppers and courgette, harissa yogurt, mixed salad and moroccan rice

**Seabass** **GF** 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**

**Gambas a la plancha** **GF** 19.95  
A platter of whole king prawns all cooked on our grill, served with garlic and paprika potatoes, mixed salad and chimichurri

**Filete castellana** **GF D** 24.95  
Fillet of beef medallions topped with chimichurri, on a bed of roast peppers, chorizo and patatas riojanas (served pink)

**10oz Beef Rib eye** 22.95 **GF D**  
**8oz Beef Fillet** 24.95 **GF D**  
28 day air dried beef, cooked to your liking, with garlic and paprika potatoes and mixed salad

**Steak sauces** 3.95  
Paprika and chorizo  
Chimichurri **GF D**  
Creamy gorgonzola  
Peppercorn and brandy  
Garlic and herb butter **GF**

## 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