

Take Away Menu

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Meze Dips

Served with greek flat bread

- V** Artichoke tapenade 4.25
- DF** Artichoke, green olives, capers, lemon juice and olive oil
- V** Sun dried tomato hummous 4.25
- DF** Chickpeas, roasted garlic, tahani and sun dried tomatoes
- V** Tzatziki dip 4.25
Greek yogurt, cucumber, lemon juice, mint and olive oil
- Sobrasada** 4.25
A spanish spread made from chorizo piccante

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| V Garlic flat bread 4.25 |
| V Garlic flat bread with mozzarella 4.45 |

Openers

Nibbles for the table

- GF** Marinated mixed olives 4.25
- DF** Greek, spanish and italian olives
- V** in lemon, mixed herbs and olive oil
- GF** Marinated olives and feta 4.25
- V** Marinated olives with feta cheese
- V** Bread and dipping oils 4.25
- DF** Warm rustic bread with aged balsamic vinegar and extra virgin olive oil
- Whitebait** 4.25
Deep fried white bait floured in smoked paprika served with aioli and lemon

Frito misto 19.95
Calamari rings, tiger prawns, whitebait, king prawns and adobo bianco all lightly floured and deep fried, with grilled lemon and aioli

Antipasti Board 19.95
Slices of parma ham, mortadella, chorizo, milano, marinated olives, feta, provolone, manchego, goats cheese, rustic breads, sun dried tomatoes and roast pepper chutney

Greek salad **GF** **V** 5.95 / 11.95
Fresh mixed leaves with cucumber, tomato, onions, feta cheese and marinated olives, dressed with extra virgin olive oil

Sides

- DF** **V** Greek flat bread 1.95
- DF** **V** Warm rustic bread 1.95
- DF** **GF** **V** Roasted mediterranean vegetables 3.95
- DF** **GF** Saffron infused rice 3.95
- DF** **V** Sweet potato fries 3.95
- DF** **GF** **V** Skin on chips 2.95
- DF** **GF** **V** Garlic and paprika potatoes 3.95
- DF** **GF** **V** Mixed leaf salad 3.25
- DF** **GF** **V** Side salad 3.95
- DF** **GF** **V** Sauteed green vegetables 3.95

Tapas

*We recommend 1 tapas as a starter or 3 as a main course
6.95 each*

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 DF**

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 DF N**

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

Pollo con almendras **N**

Pan fried chicken thighs in an alfredo sauce, finished with toasted almonds and fresh parsley

Patatas bravas **V DF**

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

Gambas fritters **GF**

Spanish prawn fritters made with prawns, onions, garlic, paprika and parsley bound together with gram flour deep fried, served with aioli and lemon

Pollo pil pil **GF DF**

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

Cod and pancetta fishcakes

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

Lamb tagine **GF DF N**

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

Chicken wings **GF DF**

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

Fried chorizo **GF DF**

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

Bruschetta rosso **V DF**

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

Halloumi **V**

Deep fried Halloumi cheese coated in paprika served with sun dried tomato chutney

Croquetas de jamon

Serrano ham, cheese, mixed herbs and béchamel, rolled in breadcrumbs and deep fried served with a tomato salsa

Polpette (meatballs)

Italian meatballs made with minced beef, onions, garlic, breadcrumbs, parmesan cheese and oregano, stewed in rich a tomato sauce

Manzo con chimichurri **GF DF**

Seared sirloin steak, cut into strips, served on a bed of rocket, drizzled with chimichurri

Costillas de cerdo **GF DF**

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

Moules espanola **GF DF**

Fresh mussels and chorizo picante in a white wine and tomato broth, finish with fresh parsley

Catalana spinach **V N**

Sauteed baby spinach and white beans in a cream and white wine sauce, finished with sultanas, parmesan cheese and a touch of nutmeg

Garides saganaki **GF**

Tiger prawns in a rich tomato sauce, chilli and a touch of ouzo, finished with crumbled feta cheese

Main Course

Linguine rosso 14.95

Linguine pasta with tiger prawns, tossed in fresh chilli and garlic in a tomato sauce
GF *(Gluten free pasta available)*

Linguine marinara 15.95

Linguine pasta with tiger prawns, mussels, squid and sauteed baby spinach in a cream white wine sauce finished with a touch of pernod

Linguine alla pesto **N** 13.95

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

GF *(Gluten free pasta available)*

V *(Vegetarian option with mushrooms)*

Linguine polpette 13.95

Linguine pasta with italian beef meatballs in rich a tomato and basil sauce

Agnolotti arragosta 15.95

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 16.95

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

Paellas

Paella (for 2 people) **GF DF N** 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 N** 13.95

A paella made with saffron infused rice with mushrooms, courgette, roast peppers and green peas finished with aioli

Risotto noir **GF N** 16.95

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

Fideua **N** 16.95

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

Vegetable fideua **V N** 15.95

A paella using saffron infused pasta noodles instead of rice, with mushrooms, courgette, roast peppers and green peas finished with aioli

Paella carne **GF DF N** 15.95

Paella made with chicken thigh, pancetta, chorizo saffron infused rice, roast peppers and peas

Paella sardinia **N** 16.95

Our twist on a paella from sardinia made with orzo pasta infused with saffron, king prawns, squid, tiger prawns, clams, mussels, roast peppers and green peas, finish with aioli

Desserts

Tarta de santiago **V GF N** 4.95

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

Chocolate and hazelnut tart **V N** 4.95

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

Dulce de leche cheesecake 4.95

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

Trio of cheese 6.25

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

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

N denotes contain nuts

DF denote dairy free

V denotes vegetarian

GF denotes gluten free