

Openers

Nibbles for the table

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

- V** Garlic flat bread 4.25
- V** Garlic flat bread with mozzarella 4.45

- 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

Sharing board & Carafe of wine £25

Weekdays 12- 7 pm

Side orders

- D V** Greek flat bread 1.95
- D V** Warm rustic bread 1.95
- DF GF V** Roasted mediterranean vegetables 3.95
- D GF** Saffron infused rice 3.95
- D 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

Please ask for
our Vegan menu

Sharing Boards

19.95

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

Greek Meze

Char grilled lamb koftas, sun dried tomato hummous, tzatziki, flat breads, mini greek salad, paprika halloumi and roast pepper chutney

Vegetarian Board **V**

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

Frito misto

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

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

Tapas

Any 5 for £25

Weekdays 12- 7 pm

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 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 DF N**

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

Higaditos con almendras **N**

Pan fried chicken livers, smoked pancetta and toasted almonds in a sweet wine and cream sauce

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

Mackerel à la provençale **DF**

Mackerel fillet with tomato and caper salsa served on crouton, rocket finished with chimmichurri and lemon

Casarecce alla pesto **N** 14.95
Fresh homemade Casarecce pasta with fresh green pesto, chicken breast, sun dried tomatoes, finished with parmesan shavings and pine nuts
GF *Gluten free pasta available*
V *Vegetarian option available with mushrooms*

Orzo saganaki 14.95
Orzo pasta with tiger prawns and baby spinach sauteed in a garlic, chilli and tomato sauce finished with feta cheese, coriander and ouzo
GF *Gluten free penne pasta available*
VE *Vegan option with grilled artichoke*

Agnolotti aragosta 15.95
Fresh handmade pasta shells filled with succulent lobster in a cream and white sauce finished with tiger prawns and a touch of lemon

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

Cerdo con frijoles 18.95
Slow roasted belly pork, garlic and paprika crackling, with black beans, smoked pancetta and red pepper stew with a sweet sherry sauce

Pollo valenciana 16.95
Chicken breast, red peppers and chorizo sausage slow roasted in a light cream and smokey paprika sauce, served with saffron infused rice

Cazuela de pescado **P** 19.95
A saffron fish stew with potatoes, king prawns, fresh mussels and clams, topped with a grilled seabass fillet, finished with fresh parsley

Moroccan lamb shank **N** 18.95
Braised lamb shank marinated in moroccan spices served in it's own juices with a coriander and toasted almond, with a garlic and cumin mash potato

Escolopines Marsala 24.95
Pan fried fillet steak medallions with sautéed mushrooms, in a marsala wine and cream sauce, served with sun dried tomato and spinach mash potato and sauteed green beans

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

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

Desserts All £6.25

Tarta de santiago **V GF N**

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

Bread and butter pudding **V**

Layers of baked italian panettone and french bread, with infused orange, cinnamon and vanilla milk, served with vanilla gelato

Chocolate and hazelnut brownie **V N**

A warm chocolate and hazelnut brownie, served with hazelnut gelato and hazelnut brittle

VE *Vegan option available*

Limoncello Tiramisu **V**

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

Dulce de leche cheesecake

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

Affogato **V N**

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 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 6.25

Trio of cheese

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

Tapas of desserts (for 2 people) **12.95**

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

Coffee and Treat

£4.25

Don't fancy a full dessert.....

To finish your meal, why not have a mini version of any of our dessert

Latte, Cappuccino, Espresso, Tea or Americano