

# 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
  
- DF** 'Nduja 4.25
- Southern italian spicy pork spread

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| <b>V</b> Garlic flat bread 4.25                 |
| <b>V</b> Garlic flat bread with mozzarella 4.45 |

# Side orders

- D V** Greek flat bread 1.95
- D V** Warm rustic bread 1.95
- 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** Herb 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
- DF GF V** Mediterranean vegetables 3.95

# Salads

- 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
  
- Caesar salad 14.95
- Mixed leaves, grilled chicken breast, garlic croutons, aged parmesan and caesar dressing

# 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

## Sharing board & Carafe of wine £25

*Weekdays 12- 7 pm*

## 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 blanco 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

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

## Cod and pancetta fishcakes

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

## Zucchini fritters **GF DF VE**

Courgette, sun dried tomatoes, red onion, chilli and dill bound in chickpea flour, served with tomato salsa

## Lamb tagine **GF DF N**

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

## Chicken wings **GF DF**

Chicken wings marinated in chilli, smoked paprika and honey

## 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

**Seabass** **GF DF** 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)*

**Gambas a la plancha** **GF DF** 19.95  
A platter of whole king prawns cooked on our plancha served mixed salad and chimichurri

**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

**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

## 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

# Stuffed Flat Breads

All 9.95

**Served till 5pm only**

Fennel and oregano fish goujons  
*with rocket, lemon 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 DF**  
*with rocket and sun dried tomatoes*

*served with either chips,  
mixed salad or herb potatoes*

**£1 Upgrade to sweet potato fries**

Please ask for  
our Vegan menu  
and our  
Chef specials

# Desserts

£6.25

Tarta de santiago **V GF N**

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

Tiramisu **V N**

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

Chocolate and hazelnut tart **V N**

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

**VE** *vegan option available*

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 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