

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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| 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

Sharing Boards

21.95

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

Greek Meze

Char grilled lamb koftas, sun dried tomato hummous, tzatziki with warm flat breads, mini greek salad, paprika coated halloumi 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

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

Gambas a la plancha **GF DF**

A platter of whole king prawns cooked on our plancha served mixed salad and chimichurri

Side orders

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| D V Greek flat bread | 1.95 | DF V Herb potatoes | 3.95 |
| D V Warm rustic bread | 1.95 | DF GF V Mixed leaf salad | 3.25 |
| D GF Saffron infused rice | 3.95 | DF GF V Side salad | 3.95 |
| D V Sweet potato fries | 3.95 | DF GF V Sauteed green vegetables | 3.95 |
| DF GF V Skin on chips | 2.95 | DF GF V Mediterranean vegetables | 3.95 |
| GF V Sundried tomato and spinach mash | 3.95 | GF Greek salad | 5.95 /11.95 |

Tapas

7.45 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 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

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