

# Vegan menu

## Tapas

- GF** **Marinated mixed olives** 4.25  
A mixture of greek, spanish and italian olives marinated in lemon, mixed herbs and olive oil
- Bread and dipping oils** 4.25  
A selection of rustic breads with aged balsamic vinegar and extra virgin olive oil
- Sun dried tomato hummous** 4.25  
Our own take on the greek dip, made with chickpeas, roasted garlic, tahini and sun dried tomatoes, served with greek flat breads
- Artichoke tapenade** 4.25  
Artichoke, green olives, capers, lemon juice and olive oil, served with greek flat bread
- Patatas bravas** 7.45  
A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce
- Bruschetta rosso** 7.45  
Toasted italian bread smothered with tomato, garlic, red onion and basil salsa
- GF** **Vegan catalana spinach** 7.45  
**N** Spinach sauteed in garlic and olive oil, pine nuts, butter beans and sultanas in a tomato sauce
- GF** **Zucchini fritters** 7.45  
Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

## Side Orders

- Greek flat bread 1.95  
Warm rustic bread 1.95  
**GF** Roasted mediterranean vegetables 3.95  
Sweet potato fries 3.95  
**GF** Skin on chips 2.95  
Herb potatoes 3.95  
**GF** Side salad 3.95  
**GF** Leaf salad 3.25

## Main Course

- GF** **Vegan paella** 14.95  
**N** A spanish classic, filled with mixed vegetables, mushrooms and saffron infused rice
- N** **Vegan fideua** 14.95  
A paella using pasta noodles instead of rice, filled with vegetables, mushrooms and saffron
- Vegan gnocchi** 14.95  
Small italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach, in a tomato and basil salsa
- GF** **Vegan risotto de rossi** 14.95  
Arborio rice with sautéed mushrooms, grilled courgette, green peas finished with fresh herbs
- Linguine verdura** 14.95  
Linguine pasta with roast peppers, courgette, aubergines, red onion and cherry tomatoes in a tomato and basil sauce  
**GF** (*Gluten free penne pasta available*)
- Linguine olivera** 14.95  
Linguine pasta with olives, onion, garlic, rocket and capers tossed in a tomato and basil salsa  
**GF** (*Gluten free penne pasta available*)
- Vegan Linguine rosso** 14.95  
Linguine pasta with grilled artichoke, cherry tomatoes, sauteed baby spinach, tossed in fresh chilli and garlic in a tomato sauce  
**GF** (*Gluten free penne pasta available*)

## Desserts

- Chocolate Brownie** 6.25  
Dark chocolate brownie, served with vanilla ice cream, hazelnut crumble and hazelnut brittle
- Vegan ice cream** 6.25  
3 scoops of vegan vanilla ice cream
- Fresh fruit sorbet** 6.25  
3 scoops of fresh fruit and fat free sorbet  
Please ask your server for today's flavours