

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 |

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 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 - Paprika, lemon and aioli 4.25

Sharing board & Carafe of wine £30

Weekdays 12- 7 pm

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, 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

Gambas a la plancha **GF DF**

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

Tapas

7.45 each

Any 5 for £30

Weekdays Till 7 pm

We recommend 1 tapas as a starter or 3 as a main course
served all day every day

Sardines GF DF

Sardine fillets cooked on our plancha, finished with tomato salsa and chimichurri

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

Main Course

Pollo valenciana 17.95
Chicken breast, red peppers and chorizo sausage slow roasted in a cream and smokey paprika sauce, served with saffron infused rice

Moroccan Lamb tagine **N** 19.95
Braised lamb marinated in moroccan spices, dried fruit and chick peas, saffron rice, with pomegranate and toasted almonds, tzatziki and flatbreads

Trio of fish **GF** 21.95
Grilled king prawns, seabass and octopus on a bed of roast pepper and squid ink risotto

10oz sirloin steak 22.95 **GF** **DF**
8oz Beef fillet 25.95 **GF** **DF**

Served with skin on chips and mixed salad

Steak sauces 4.25
Chimichurri **GF**
Creamy gorgonzola
Peppercorn and brandy
Garlic and herb butter **GF**
Truffle cream

Linguine alla pesto **N** 14.95
Linguine pasta with fresh basil pesto, chicken, sun dried tomatoes, finished with parmesan shavings and pine nuts

GF (*Gluten free penne 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

Orzo saganaki 16.95
Orzo pasta with tiger prawns and baby spinach sauteed in garlic, chilli and tomato sauce finished with feta cheese, coriander and ouzo
GF (*Gluten free penne pasta available*)

Paellas

Paella (for 2 people) **GF** **DF** **N** 34.95
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** 14.95
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** 14.95
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** 16.95
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 £10.95

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

£6.95

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

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 2.55 / 3 scoop 6.95

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) **13.95**

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