

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** 7.95
A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce
- Bruschetta rosso** 7.95
Toasted italian bread smothered with tomato, garlic, red onion and basil salsa
- GF** **Vegan catalana spinach** 7.95
N Spinach sauteed in garlic and olive oil, pine nuts, butter beans and sultanas in a tomato sauce
- Zucchini fritters** 7.95
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** 15.95
N A spanish classic, filled with mixed vegetables, mushrooms and saffron infused rice
- N** **Vegan fideua** 15.95
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** 7.95
Dark chocolate brownie, served with vanilla ice cream, hazelnut crumble and hazelnut brittle
- Vegan ice cream** 7.95
3 scoops of vegan vanilla ice cream
- Fresh fruit sorbet** 7.95
3 scoops of fresh fruit and fat free sorbet
Please ask your server for today's flavours