

Vegan menu

Tapas

GF Marinated mixed olives 4.55
A mixture of greek, spanish and italian olives marinated in lemon, mixed herbs and olive oil

Bread and dipping oils 4.55
A selection of rustic breads with aged balsamic vinegar and extra virgin olive oil

Sun dried tomato hummous 4.55
Our own take on the greek dip, made with chickpeas, roasted garlic, tahini and sun dried tomatoes, served with greek flat breads

Artichoke tapenade 4.55
Artichoke, green olives, capers, lemon juice and olive oil, served with greek flat bread

GF Padron peppers 5.95
N Fried in olive oil , served with romesco sauce

GF Ratatouille 5.95
Sauteed aubergine, peppers, tomatoes and courgette a rich tomato sauce

Patatas bravas 8.95
A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce

Bruschetta rosso 8.95
Toasted italian bread smothered with tomato, garlic, red onion and basil salsa

GF Vegan catalana spinach 8.95
Spinach sauteed in garlic and olive oil, pine nuts, butter beans and sultanas in a tomato sauce

Zucchini fritters 8.95
Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

GF Carciofo rosso 5.95
Sauteed artichokes in a spicy tomato sauce

GF Vegan Paella pequena 8.95
A mini paella with mushrooms, red peppers, peas, courgette and saffron infused rice

Any 5 for £30
Special offer weekdays Till 7 pm

Main Course

- GF** Vegan paella 16.95
N A spanish classic, filled with mixed vegetables, mushrooms and saffron infused rice
- N** Vegan fideua 16.95
A paella using pasta noodles instead of rice, filled with vegetables, mushrooms and saffron
- Vegan gnocchi 16.95
Small italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach, in a tomato and basil salsa
- Vegan orzo 16.95
Orzo pasta with roast peppers, courgette, aubergines, red onion in a tomato and basil sauce
- Linguine alla norma 16.95
Linguine pasta with garlic and sauteed aubergine, and chilli in a rich tomato and basil sauce
(Gluten free penne pasta available)
- GF** Vegan risotto de rossi 16.95
Arborio rice with sautéed mushrooms, grilled courgette, green peas finished with fresh herbs
- Linguine verdura 16.95
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 16.95
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 16.95
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)*

Side Orders

- Greek flat bread 2.25
Warm rustic bread 2.25
Sweet potato fries 4.45
Skin on chips 3.95
Herb potatoes 3.95
GF Side salad 4.95
GF Leaf salad 3.95

N denotes contain nuts **GF** denotes gluten free

Desserts

- N** Chocolate Brownie 8.45
Dark chocolate brownie, served with vanilla ice cream, hazelnut crumble and hazelnut brittle
- Vegan ice cream 8.45
3 scoops of vegan vanilla ice cream
- Fresh fruit sorbet 8.45
3 scoops of fresh fruit and fat free sorbet
Please ask your server for today's flavours
- N** Vegan affagato 8.45
vegan vanilla ice cream served with a single Espresso, topped with roasted hazelnuts