

# Meze Dips

*Served with greek flat bread*

- V** Artichoke tapenade 4.55  
**DF** Artichoke, green olives, capers, lemon juice, olive oil
- V** Sun dried tomato hummous 4.55  
**DF** Chickpeas, garlic, tahini, sun dried tomatoes, olive oil
- V** Tzatziki dip 4.55  
Greek yoghurt, cucumber, lemon juice, mint, olive oil
- Nduja** 4.55  
Southern italian spicy pork spread

# Openers

*Nibbles for the table*

- Marinated mixed olives 4.55
- Marinated olives and feta 4.55
- Bread and dipping oils 4.55
- N** Padron peppers with romesco 5.95

## Sharing Boards

24.95

*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, tomato salsa and roast pepper chutney

### Spanish board

Sweet potato tortilla, fried padron peppers with romesco, spanish chicken skewers, tomato salsa, flatbreads, cheese and ham croquettes

### Frito misto

Calamari rings, tiger prawns, mussels, king prawns and fennel fish goujons all lightly floured and deep fried, with lemon and aioli

### Antipasti Board

Rustic bread, parma ham, mortadella, chorizo, marinated olives, feta, burrata, manchego sun dried tomatoes and roast pepper chutney

### Lebanese Board

Lebanese beef shawarma, lamb croquettes, hummous, pomegranate and feta salad, tzatziki, curried mayonnaise and za'tar flatbreads

## Salads

- Leaf salad 3.95  
Side salad 4.95

### Greek salad **GF V** 6.95 / 12.95

Fresh mixed leaves with cucumber, tomato, onions, feta cheese and marinated olives, dressed with extra virgin olive oil

### Burrata salad **GF** 15.95

Mixed leaves, rocket, tomatoes, olives, red onion, parma ham, a whole creamy burrata cheese finished with extra virgin olive oil and balsamic glaze

### Lebanese salad **GF DF** 15.95

Fresh mixed leaves with saffron rice, lebanese beef, sauteed onion, peppers, pomegranate and tahini

# Sides

All 5.95

**V** *Patatas con tartufo*

Potatoes in a creamy black truffle sauce  
oven baked with parmesan

**GF V** *Aubergine saganaki*

Sauteed aubergine in a rich tomato sauce  
with feta cheese and coriander

**V** *Yamas Potatoes*

Sauteed potatoes with spinach, sun dried  
tomatoes, red onion and feta

**GF DF V** *Ratatouille*

Sauteed aubergine, peppers, tomatoes  
and courgette a rich tomato sauce

**V** *Creamed spinach*

Wilted baby spinach in a cream sauce

**GF DF V** *Sauteed greens*

Sauteed courgette, spinach and peas  
finished in olive oil

**GF N** *Padron peppers*

Fried in olive oil, served with romesco sauce

**GF DF V** *Carciofo rosso*

Sauteed artichokes in a spicy tomato sauce

Greek flat bread	2.25
Warm rustic bread	2.25
Saffron infused rice	3.95
Sweet potato fries	4.45
Skin on chips	3.95

<b>V</b> <i>Garlic flat bread</i>	4.95
<b>V</b> <i>Garlic flat bread with mozzarella</i>	5.95
<b>V</b> <i>Garlic flat bread with za'tar &amp; coriander</i>	5.95

# Tapas

**Chicken tagine** **GF DF N**

Slow cooked chicken marinated in Moroccan  
spices, sultanas, chickpeas and toasted almonds

**Manzo con chimichurri** **GF DF**

Seared sirloin steak, cut into strips, served on a  
bed of rocket, drizzled with chimichurri

**Fried chorizo** **GF DF**

Spanish sausage bursting with rich flavour,  
simply sautéed in olive oil

**Bruschetta rosso** **DF V**

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

**Patatas bravas** **DF V**

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

**Garides saganaki** **GF**

Tiger prawns in a rich tomato sauce, chilli and  
a touch of ouzo, feta cheese and coriander

**Catalana spinach** **V**

Sauteed baby spinach and white beans in a cream  
and white wine sauce, finished with sultanas,  
parmesan cheese and a touch of nutmeg

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

## Tapas served all day

All £8.95

### Sepia piccante GF DF

A spanish style stew made with calamari and chilli in a rich tomato sauce

### King prawn pil pil GF DF

A Spanish favourite, whole 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 blanco

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 N

A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice

### Sweet potato tortilla GF V

A sweet potato tortilla made with egg, onions, spinach and provolone, with tomato salsa

### Moules Espanola GF DF

A tapas dish of mussels cooked with chorizo, onions, garlic and parsley in a tomato sauce

### Beef shawarma GF DF

Pan fried strips of rump steak, with onions, peppers, lebanese spice, garlic and hint of chilli topped with tahini sauce and pomegranate

### Polpette

Pork and beef Italian meatballs in a tomato sauce

### Merluza con romesco DF N

Deep fried hake coated in semolina flour served with romesco sauce

### Chicken and chorizo arancini

Italian deep fried rice balls filled with chorizo and chicken, with smoked paprika mayonnaise

### Costillas de cerdo GF DF

Pork ribs marinated in cinnamon, honey and orange zest, slowly braised in its own juices

### Chicken wings GF

Chicken wings marinated in chilli, smoked paprika and honey, served with smoked paprika mayonnaise

### Croquetas de jamon

Serrano ham, cheese, mixed herbs and béchamel coated in breadcrumbs and deep fried served with tomato salsa

### Deep fried mussels

Deep fried mussel meat coated in paprika and semolina flour, served with aioli

### Lebanese croquettes

Slow cooked lamb marinated in lebanese spices coated with bread crumbs and deep fried served with rocket and curried mayonnaise

### Spanish chicken skewers GF DF N

Chicken marinated in smoked paprika, garlic, and cumin, finished with honey and almonds served with romesco sauce

*We recommend 1 tapas as a starter or 3 as a main*

# Mains

- Agnolotti arragosta** 18.95  
Fresh handmade pasta shells filled with lobster in a cream and white wine sauce, finished with tiger prawns and a touch of lemon
- Linguine polpette** 16.95  
Linguine pasta with beef and pork italian meatballs in a rich tomato sauce
- Linguine rosso** **DF** 17.95  
Linguine pasta with tiger prawns in a rich tomato sauce finished with fresh chilli  
**GF** *Gluten free* **V** *vegetarian option with artichokes*
- Merluza con almejas** 19.95  
Pan fried hake fillet with clams, potatoes, spinach in a creamy saffron broth finished with coriander
- Moroccan chicken tagine** **N** 19.95  
Slow cooked chicken marinated in moroccan spices, dried fruit, chick peas, almonds and pomegranate served with saffron rice, tzatziki and flatbreads
- Pollo valenciana** 18.95  
Chicken, red peppers and chorizo in a creamy paprika sauce, served with saffron infused rice
- Entrecote con chimichurri** **GF** 27.95  
Beef sirloin steak topped with chimichurri, on a bed of potatoes, feta cheese, red onion, spinach and sun dried tomatoes (served pink)
- Gambas a la plancha** **GF** 23.95  
A platter of whole king prawns with chimichurri, served with greek salad, garlic and paprika potatoes

## Paellas

- Paella** (for 2 people) **GF** **N** 38.95  
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** 16.95  
A paella made with saffron infused rice with mushrooms, courgette, roast peppers and green peas
- Risotto noir** **GF** **N** 18.95  
A paella with a twist, cooked with squid ink stained rice, tiger prawns, squid, mussels, roast peppers and green peas, finished with aioli
- Paella carne** **GF** **N** 17.95  
Paella made with chicken thigh, pancetta, chorizo saffron infused rice, roast peppers and peas
- Paella sardinia** **N** 18.95  
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