

Meze Dips

Served with greek flat bread

- VE** Artichoke tapenade 4.55
DF Artichoke, green olives, capers, lemon juice, olive oil
- VE** Sun dried tomato hummous 4.55
DF Chickpeas, garlic, tahini, sun dried tomatoes, olive oil
- 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

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

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

Sharing board &

Carafe of wine £30

Special offer weekdays Till 7 pm

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 **GF DF VE**
Side salad 4.95 **GF DF VE**

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 VE *Ratatouille*

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

V *Creamed spinach*

Wilted baby spinach in a cream sauce

GF DF VE *Sauteed greens*

Sauteed courgette, spinach and peas
finished in olive oil

GF DF VE *Padron peppers*

Fried in olive oil, served with romesco sauce

GF DF VE *Carciofo rosso*

Sauteed artichokes in a spicy tomato sauce

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| 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 |

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| V <i>Garlic flat bread</i> | 4.95 |
| V <i>Garlic flat bread with mozzarella</i> | 5.95 |
| V <i>Garlic flat bread with za'tar & 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

Any 5 for £30
Special offer weekdays Till 7 pm

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 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 DF 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*
- Caldeirada de Peixe** 21.95
A Portuguese fish stew with clams, mussels, king prawns, squid, potatoes and 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** 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** 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
- Vegan paella** **VE** **GF** **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

Paella Tuesday's

Any 2 paella & Jug
of Sangria for £45

Stuffed Flat Breads

All £13.95

Lebanese beef **DF**
with za'tar, peppers, onions and tahini sauce

Chicken breast and chorizo
with red peppers and mozzarella cheese

Halloumi cheese **V**
cherry tomatoes, rocket and roast tomato chutney

served with either chips, mixed salad or herb potatoes

£1 Upgrade to sweet potato fries

Served till 5pm only

Mediterranean vegetables **V**
with melted french goats cheese

Lamb koftas
with mixed salad and tzatziki

Parma ham and mozzarella
with rocket and roast tomato chutney