Meze Dips

Served with greek flat bread

VE Artichoke & green olive tapenade	6.95
VE Sun dried tomato hummous	6.95
V Tzatziki	6.95
V Whipped goats cheese, caramelised onions & balsamic	6.95
VE Muhammara N Roast peppers, cumin, lemon juice, olive oil, pomegranate molasses, chilli and walnuts	6.95

Openers

Nibbles for the table

GF VE Marinated mixed olives	4.95
GF V Marinated olives and feta	4.95
V DF Bread and dipping oils	6.95
GF VE N Padron peppers with romesco	7.95
Deep fried mussels & aioli	7.95

Sharing Boards

28.95

Ideal for 2 as a starter or for 1 as a main course

Sharing board & Carafe of wine £40

Special offer weekdays Till 7 pm

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 and spinach tortilla, hummous, tzatziki, courgette fritters, flat breads, halloumi, tomato salsa and roast pepper chutney

Spanish board
Sweet potato, provolone cheese and spinach tortilla, pan fried chorizo, grilled flatbreads, garlic aioli dip, paprika mayonnaise, 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, finnocchionna ,chorizo, marinated olives, feta, burrata, manchego sun dried tomatoes and roast pepper chutney

Lebanese Board N
Lebanese beef shawarma, sumac and za'atar chicken skewers, tahini, pomegranate and feta salad, muhammara dip, tzatziki and flatbreads

Sides

All 7.95

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

GF *'Nduja Potatoes*
Sauteed potatoes with sauteed spinach, red onion, mascarpone and 'nduja

GF DF VE *Ratatouille*
Sauteed aubergine, peppers, tomatoes and courgette a rich tomato sauce

GF V *Yamas Potatoes*
Sauteed potatoes with sun dried tomatoes, feta cheese, spinach and caramelised onion

GF DF VE *Sauteed greens*
Sauteed courgette, spinach and peas finished in olive oil

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

V	Greek flat bread	2.75
V	Warm rustic bread	2.75
GF V	Saffron infused rice	4.25
V	Sweet potato fries	4.45
V	Skin on chips	4.25

V	*Garlic flat bread*	*6.95*
V	*Garlic flat bread with mozzarella*	*7.95*

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 VE
Toasted Italian bread smothered with tomato, garlic, red onion and basil salsa

Buratta V N
Garlic and sea salt focaccia topped with basil pesto, sun dried tomatoes, a whole creamy buratta and rocket, finished with balsamic glaze

Halloumi V
Deep fried halloumi cheese coated in paprika served with sun dried tomato chutney

Patatas bravas VE
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

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 £9.95

Any 5 for £40

Special offer weekdays Till 7 pm

Cerdo a la sidra
Deep fried crispy pork belly with spicy chorizo in a honey and cider glaze

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, coated in paprika flour and deep fried, served with aioli and lemon

Lamb kofta
Minced lamb rolled in fresh herbs and mint, chargrilled, served with fresh tzatziki

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

Sweet potato tortilla V GF
A spanish omelette with onion, sweet potatoes, spinach and provolone cheese bound together with eggs, served with garlic aioli

Moules calabrese
Whole mussels cooked in a 'nduja and cream sauce, finished with fresh parsley and lemon

Lebanese lamb GF DF
Slow cooked lamb marinated in lebanese spices served with tahini sauce and coriander

Polpette
Pork and beef Italian meatballs in a tomato sauce

Spigola con romesco N
Deep fried seabass coated in semolina flour served with romesco sauce

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

Whitebait
Deep fried whole whitebait, coated in paprika flour, served with garlic aioli and lemon

Chicken wings GF DF
Chicken wings marinated in, smoked paprika, chilli and honey

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 coriander

Croquetas de jamon
Serrano ham, cheese, mixed herbs and béchamel coated in breadcrumbs and deep fried served with smoked paprika mayonnaise

Truffle arancini V
Italian deep fried rice balls filled with parmesan and black truffle, served with truffle mayonnaise

Chicken skewers GF DF N
Chicken marinated in za'atar, garlic and sumac, roast pepper and walnut dip with pomegranate molasses

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

Main Course

Agnolotti arragosta 21.95
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 18.95
Linguine pasta with beef and pork italian meatballs in a rich tomato sauce

Caldeirada 28.95
A Portuguese fish stew with clams, mussels, squid, king prawns, seas bass, potatoes and spinach in a creamy saffron broth, finished with coriander

Moroccan chicken tagine N 27.95
Slow cooked chicken marinated in moroccan spices, dried fruit, chick peas, almonds and pomegranate served with saffron rice, tzatziki and flatbreads

Entrecote con chimichurri GF 32.95
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 25.95
A platter of whole king prawns with chimichurri, served with greek salad, garlic and paprika potatoes

Paellas

Paella (for 2 people) GF 44.95
A spanish family classic, king prawns, chorizo chicken thigh, tiger prawns squid, mussels, saffron infused rice, roast peppers and peas

Vegan paella VE GF DF 18.95
A paella made with saffron infused rice with mushrooms, courgette, roast peppers and green peas

Risotto noir GF DF 22.95
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 21.95
Paella made with chicken thigh, pancetta, chorizo saffron infused rice, roast peppers and peas

Paella sardinia DF 22.95
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

Salads

Leaf salad 4.95 GF DF VE
Side salad 5.95 GF DF VE

Greek salad GF V 8.95 / 14.95
Fresh mixed leaves with cucumber, tomato, onions, feta cheese and marinated olives, dressed with extra virgin olive oil

Burrata salad GF 17.95
Mixed leaves, rocket, tomatoes, olives, red onion, parma ham, a whole creamy burrata cheese finished with extra virgin olive oil and balsamic glaze

Chicken and halloumi salad 17.95
Fresh mixed leaves with tomato, cucumber, red onion, halloumi, grilled sumac and za'tar chicken finished with pomegranate molasses and extra virgin olive oil