

Spanish tapas

1. **TORTILLA ESPAÑOLA** (v) (gf)
Homemade Spanish omelette filled with potatoes, peppers and onion. Served warm. £4.99
2. **JALAPEÑOS** (v)
Chilli peppers stuffed with soft cheese, in a deep fried crispy coating, served with salsa. £4.99
3. **DATILES CON QUESO** (gf)
Dates wrapped with bacon, blue cheese, manchego and drizzled in honey. **NEW** £4.99
4. **PADRON PEPPERS** (v) (gf)
Bell peppers pan fried with garlic, olive oil and salt. **NEW** £4.99
5. **CHAMPIÑONES AL AJILLO** (v) (gf)
Fresh button mushrooms, pan fried in white wine, garlic and tarragon. £4.99
6. **CROQUETAS DE MANCHEGO** (v) (gf)
Croquettes of manchego, bechamel chives and mashed potatoes. **IMPROVED RECIPE** £4.99
7. **EGG & GARLIC FRIED BREAD** (v)
Our famous Tapas "eggy" bread, pan fried in delicious egg and garlic. £3.95
8. **PAN DE AJO** (v)
Homemade garlic bread slices. £3.95
9. **PAPAS ARRUGADAS** (v)
Sea salted Canarian potatoes, served with two mojo dips. **NEW** £5.25
10. **ENSALADA DE REMOLACHA** (v) (gf)
Beetroot salad with rocket, cherry tomatoes, walnuts, blue cheese and a balsamic glaze. £5.90
11. **TABLA DE QUESO** (v) (gf)
Selection of Spanish cheeses with figs and chutney. £8.99
12. **TABLA DE FIAMBRE** (gf)
Selection of quality Spanish cured meats £8.99
13. **PATATAS BRAVAS** (gf) (Vegetarian option available)
Fried potatoes topped with a spicy red chilli, bacon and tomato sauce. £5.25
14. **MORCILLA Y CHORIZO**
Finest imported Spanish black pudding with chorizo and red onion. £6.25
15. **ALITAS DE POLLO** (gf)
Locally sourced fresh aromatic chicken wings. £4.99
16. **PATO DULZÓN** (gf)
Pan fried pieces of duck fillet with seasonal fruits and honey. £6.70
17. **POLLO Y CHORIZO A LA ESPAÑOLA** (gf)
Diced chicken breast and chorizo in a tomato, cream and aromatic herb sauce. £5.70

Choose as much or as little from both Spanish and Greek selections

18. **CHORIZO AL PIMIENTO** (gf)
Spicy Spanish sausage in a tomato, roasted red pepper and cider sauce. £5.80
19. **ALBÓNDIGAS**
Homemade Spanish meatballs served with a tomato red wine green bean sauce. £5.60
20. **CHORIZO CON PIMENTOS ASADOS** (gf)
Chorizo roasted with red peppers and pan fried in brandy and garlic. £5.70
21. **CROQUETAS DE BACALAO**
Traditional salted cod croquettes with bechamel. £4.99
22. **GAMBAS PIL PIL** (gf)
Butterfly king prawns in fresh chilli and garlic. £6.25
23. **MEJILLONES CON SALSA ROMESCO**
Fresh mussels in a creamy almond, red pepper, sherry and garlic sauce. £7.50
24. **LUBINA ENVUELTA EN SERRANO** (gf)
Seabass fillet wrapped in Serrano ham, pan fried, served with ali oli and side salad. £7.95
25. **ENSALADA MIXTA** (gf)
Typical Spanish salad of boiled egg, tomato, lettuce, beetroot, tuna, olives, gherkins and carrot. £6.75

Greek meze

26. **TZATZIKI** (v) (gf)
Homemade cool Greek yoghurt, cucumber, and garlic dip served with pitta. £4.50
27. **HUMMUS** (v) (gf)
Homemade chick pea & sesame seed dip blended with olive oil, tahini and fresh garlic served with pitta. £4.50
28. **TYROKAFTERI** (v) (gf)
Feta, chilli and red pepper dip made with greek yoghurt, served with pitta. £4.75
29. **FETA FORNOU** (v) (gf)
Oven baked feta in a tomato, pepper and oregano sauce. £5.25
30. **DOLMADES** (v) (gf)
Traditional rice and herb stuffed vine leaves. Served with Greek yoghurt. £4.99
31. **DERMATA PATATA** (v) (gf)
Potato skins seasoned with salt, pepper and sage. £3.95
32. **KOLOKYTHOKEFTEDES** (v)
Croquettes of courgette, mint, parsley and feta. £4.99
33. **PATATA TIGANITES** (v) (gf)
Homemade deep fried potatoes. £3.60
34. **BOOREKAKIA** (v) (gf)
Sliced aubergine, rolled and stuffed with feta cheese and topped with tomato and parmesan. £5.50
35. **GIGANTES** (v) (gf)
Greek lima beans in tomatoes, herbs and garlic, sprinkled with feta. £4.99

36. **GREEK SALAD** (v) (gf)
Fresh cucumber, tomato, red onion, peppers, olives, topped with feta cheese and drizzled with olive oil. £6.75
 37. **BRIAM** (v) (gf)
A medley of roasted Mediterranean vegetables. £5.50
 38. **KEFTEDES**
Homemade meatballs made with minced pork, garlic, cumin and mint served with tzatziki. £5.50
 39. **LOUKANIKO** (gf)
Cypriot smoked sausage, served with tzatziki and lemon. £5.60
 40. **STIFADO**
A village dish of beef brisket, tomatoes, garlic, rosemary, carrots and onions. **IMPROVED RECIPE** £5.75
 41. **KOTOPOULO SAN GIORGIO**
A recipe from our Cretan friends, diced chicken in a creamy mustard, garlic, red pepper and tarragon sauce, cooked with white wine. £5.60
 42. **PSARONEFRI** (gf)
Grilled slices of pork tenderloin, marinated in oregano, white wine, lemon, garlic and served with tzatziki. **NEW** £6.50
 43. **KLEFTICO**
Succulent shoulder of lamb, slow cooked in the oven with white wine, carrots, garlic and oregano - meze style. £6.75
 44. **MARIDAKIA** (gf)
Deep fried seasoned whitebait (seasonal). £4.99
 45. **GARIDES SAGANAKI** (gf)
Fresh tiger prawns baked with feta, tomato and oregano. £6.50
 46. **KALAMARI**
Freshly caught and prepared squid, lightly battered and fried to perfection, served with ali oli. £6.75
 47. **HALLOUMI** (v) (gf)
Traditional Cypriot griddled cheese served with lemon. £5.50
 48. **SAGANAKI** (v)
Pan fried square of melted gruyere cheese in a light breadcrumb coating served with lemon and fig chutney. £5.90
 49. **SOUVLAKI**
Please ask at the bar for today's special skewers.
 50. **FISH OF THE DAY**
Please ask at the bar for today's catch.
- PAN FRESCO** - Bread Basket with oil and balsamic £1.50
- OLIVES** (v) (gf) £3.50
- FETA CHEESE** £3.50
- RICE** £3.00
- HOMEMADE SEASONED CHIPS** £2.95
- PITTA BREAD** £1.50
- SALSA** £2.00
- ALI OLI** - Our famous garlic mayonnaise. £2.00

Please ask to see our extended Allergen menu. (v) Vegetarian • (gf) Gluten Free