

## BREADS, OLIVES & ANTIPASTI

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| RUSTIC BREAD (vg df) (gfa)                                               | 4   |
| add aioli OR balsamic vinegar & olive oil                                |     |
| MEDITERRANEAN OLIVES                                                     | 3.5 |
| marinated with oil, herbs & spices                                       |     |
| ANTIPASTI BOARD                                                          | 8   |
| cured continental meat & cheese, olives, grapes & toasted ciabatta       |     |
| BOQUERONES (gf, df)                                                      | 5.5 |
| marinated white anchovies, lemon, olive oil, parsley, rustic bread (gfa) |     |
| MACKEREL PÂTÉ (gfa)                                                      | 6   |
| creamed smooth smoked mackerel pâté served with toasted ciabatta.        |     |
| TOMATO & GARLIC BRUSCHETTA (v, df, gfa)                                  | 5.5 |
| toasted ciabatta, aioli, fresh tomato, basil                             |     |
| CREAMY GARLIC MUSHROOM BRUSCHETTA                                        | 6   |
| toasted ciabatta, creamy garlic mushrooms, truffle oil, parsley (v, gfa) |     |

## FLATBREAD & PIZZA

|                                                         |     |
|---------------------------------------------------------|-----|
| GARLIC FLATBREAD (v)                                    | 4   |
| with garlic & parsley butter                            |     |
| GARLIC & CHEESE FLATBREAD (v)                           | 4.5 |
| with garlic & parsley butter, mozzarella cheese         |     |
| MARGHERITA PIZZA (v)                                    | 5.5 |
| rich tomato sauce, mozzarella cheese                    |     |
| MUSHROOM PIZZA (v)                                      | 6   |
| rich tomato sauce, mozzarella cheese, mushrooms         |     |
| NAPOLI PIZZA                                            | 6.5 |
| rich tomato sauce, mozzarella cheese, anchovies, olives |     |
| PROSCIUTTO PIZZA                                        | 6.5 |
| rich tomato sauce, mozzarella cheese, prosciutto ham    |     |

## PASTA & RICE

|                                                                            |     |
|----------------------------------------------------------------------------|-----|
| BASIL PESTO RIGATONI (v)                                                   | 5.5 |
| basil pesto cream, parmesan                                                |     |
| RAGÚ RIGATONI (df)                                                         | 6.5 |
| rich Ragú meat sauce, served on Rigatoni pasta                             |     |
| ARANCINI (gf, v)                                                           | 7.5 |
| creamy pea & mozzarella risotto balls, deep fried & served with pea-shoots |     |

## SALADS

|                                                                                                             |                 |
|-------------------------------------------------------------------------------------------------------------|-----------------|
| CAESAR (gfa)                                                                                                | 5.5             |
| croutons, baby gem, parmesan shavings, Caesar dressing                                                      |                 |
|                                                                                                             | add chicken 1.5 |
| ANDALUSIAN STYLE (gf) (df)                                                                                  | 6.5             |
| Black olives, hard boiled egg, mixed leaves, orange segments, flaked hot smoked mackerel, pomegranate seeds |                 |
| GREEK (gf, v)                                                                                               | 6               |
| red onion, cucumber, tomato, rocket, olives, feta, lemon dressing                                           |                 |
| BLACK PUDDING & GOATS CHEESE                                                                                | 6               |
| Locally produced Black pudding, Goats cheese, mixed leaves, vinaigrette                                     |                 |

Please let us know of any allergies when ordering. Most of our dishes can be amended to suit any allergies / dietary requirements. Whilst we try to highlight all potential allergies, we cannot 100% guarantee there are no traces in the ingredients we use as we are not an allergen free kitchen.

## MEAT TAPAS

|                                                                     |                                  |
|---------------------------------------------------------------------|----------------------------------|
| ALBONDIGAS (df)                                                     | 6.5                              |
| pork & beef spanish style meatballs, salsa bravas                   |                                  |
| PEPPERED STEAK (gf)                                                 | 7.5                              |
| strips of tender beef, fried onions & peppers in a pepper sauce     |                                  |
| MINI CHORIZO (gf)                                                   | 5.5                              |
| mini chorizo sausages cooked in red wine & honey                    |                                  |
| PORK BELLY SLICES (gf) (df)                                         | 7.5                              |
| slow roasted pork belly finished with a maple barbeque sauce        |                                  |
| IBERICO HAM CROQUETAS (gf)                                          | 6.5                              |
| serrano ham in a bechamel sauce, breadcrumbed and deep fried, aioli |                                  |
| TUSCAN STYLE CHICKEN WINGS (gf df)                                  | 5.5                              |
| chicken wings, rosemary, sea salt & lemon                           |                                  |
| SHERRY GLAZED CHICKEN LIVER (gf df)                                 | 5.5                              |
| Andalusian tapas; chicken livers, pan fried in a sherry glaze       |                                  |
| STICKY CHICKEN (gf df)                                              | 6                                |
| lightly battered chicken, sticky chilli glaze                       |                                  |
| HONEY & HARISSA CHICKEN THIGHS (gf) (df)                            | 7.5                              |
| Slow cooked honey & harissa marinated chicken thighs.               |                                  |
| SPANISH BEEF STEW (gf)                                              | 7.5                              |
| slow cooked beef in a rich paprika & red wine sauce                 |                                  |
|                                                                     | add bread to your stew (gfa) 1.5 |
| CHICKEN, CHORIZO & BUTTERBEAN STEW (gf)                             | 7.5                              |
| braised chicken, chorizo & butterbeans, in a tomato based sauce     |                                  |
|                                                                     | add bread to your stew (gfa) 1.5 |

## CLASSIC TAPAS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| PATATAS BRAVAS (v) (vga) (gf)                                     | 5   |
| triple cooked potatoes, bravas sauce, aioli                       |     |
| POMMES FRITES (v, vg gf df)                                       | 3.5 |
| skin on fries                                                     |     |
| ROSEMARY BAKED CAMEMBERT (v) (gfa)                                | 7.5 |
| caramelised onion chutney, toasted rustic loaf                    |     |
| SPANISH CAULIFLOWER (gf) (v) (vga)                                | 6   |
| cauliflower florets cooked in a garlic & parsley butter.          |     |
| HALLOUMI BITES (v) (gf)                                           | 6.5 |
| halloumi cheese sticks in a seasoned floured, sweet chilli sauce. |     |
| AUBERGINE PARMIGIANA (gf) (v)                                     | 6   |
| tomato Ragú, aubergine slices, mozzarella & parmesan cheese       |     |
| CREAMY GARLIC MUSHROOMS (v gf)                                    | 5.5 |
| sautéed mushrooms in a creamy garlic sauce, parsley, truffle oil  |     |

## SEAFOOD TAPAS

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| COATED WHITEBAIT                                                                 | 5.5 |
| deep fried, lemon slice, homemade tartare sauce                                  |     |
| CRISPY FISH BITES (gf dfa)                                                       | 7   |
| crispy battered white fish, lemon mayonnaise                                     |     |
| MOJO SALMON (df) (gf)                                                            | 7   |
| salmon pieces marinated in creole lemon garlic seasoning, served with mojo sauce |     |
| PAN FRIED SEABASS (gf)                                                           | 9.5 |
| Seabass fillet panfried & finished with garlic, sherry vinegar, spring onions    |     |
| GAMBAS DE AJILLO (gf dfa)                                                        | 7   |
| king prawns, garlic butter, parsley, drizzle of chilli oil                       |     |
| SARDINES (df) (gf)                                                               | 6.5 |
| whole baked sardines, sea salt, lemon                                            |     |