

# Michael's

AT WOOLMARKET HOUSE

## Tapas & Snacks...

<b>Galician Cider Chorizo</b> Spanish chorizo cooked in cider	5.95
<b>Iberico Jamon Croquettes</b> Battered and deep fried with Jamon served on spiced confit tomato jam	5.50
<b>Fried Chillis in Tempura &amp; Tzatziki</b>	5.50

## Starters...

<b>Soup du Jour</b> Chef's homemade soup served with bread	6.90
<b>Halloumi Pitta</b> Pan fried halloumi with mixed leaves, tomato, and a caper coriander dressing	8.90
<b>Smoked Traditional Greek Sausage</b> Grilled pork sausage with tomatoes, feta, and mixed leaves	8.95
<b>Tzatziki <u>OR</u> Houmous <u>OR</u> Taramasalata</b> with warm pitta	7.90
<b>Moules Mariniere</b> Served with crusty bread	9.90
<b>Greek Salad</b> Tomatoes, cucumber, peppers, olives, oregano, red onion & feta. Dressed with extra virgin olive oil, lemon, and vinegar	9.50

## Mains...

<b>Moussaka</b> Layers of potato, courgette, aubergine, and beef topped with bechamel Served with a Greek salad	18.90
<b>Pincho Moruno</b> Spanish marinated chicken skewer with fries, salad, and tzatziki	18.50
<b>Moules Mariniere</b> Cooked in a creamy white wine sauce with fries <u>OR</u> bread.	16.80
<b>Chargrilled 10oz Sirloin Steak</b> Gloucestershire sirloin served with fries, steak garni and salad	26.95
<b>Baked Whole Seabream</b> With sweet potato & garlic mayonnaise	21.95
<b>Zarzuela</b> Traditional Spanish seafood bisque with mixed seafood and bread	22.95

## Salads...

<b>Seasonal Salad</b> Please ask for today's selection	13.50
~ Smoked Greek sausage	16.50
~ Chicken	16.50
~ Salmon	17.95
<b>Greek Salad</b> Tomatoes, cucumber, peppers, olives, oregano, red onion & feta. Dressed with extra virgin olive oil, lemon, and vinegar	14.50
<b>Mediterranean Salad</b> Red cabbage, artichoke hearts, roasted pine nuts, grilled halloumi, fresh tomatoes with pesto dressing and balsamic glaze	17.95
<b>Red Beetroot Salad</b> on a bed of Westlands mixed leaves, roasted pine nuts, crumbled feta, a balsamic glaze & extra virgin olive oil	15.95

## To Share...

<b>Mezedakia</b> Sharing platter of, hummus, tzatziki, taramasalata, black eye bean salad, minted broad beans, halloumi, mushrooms in red wine and dolmadakia served with warm pitta	21.50
<b>Trio of Dips</b> A Trio of home-made hummus, tzatziki and taramasalata served with warm pitta.	13.50

## Vegetarian Mains...

<b>Vegetable Moussaka</b> Layers of potato, courgette, aubergine tomato halloumi and feta topped with bechamel served with a Greek salad	17.90
<b>Halloumi &amp; Feta Saganaki</b> A crushed tomato, oregano, black olive, and feta cheese sauce served with grilled halloumi and herbed rice	17.90
<b>Pitta Pocket</b> Warm pitta stuffed with grilled halloumi, mixed leaves and cherry tomatoes with a choice of Tzatziki <u>OR</u> Lime & Coriander dressing	11.50

## Sides...

<b>Bread, Oil &amp; Balsamic</b>	4.50
<b>Pitta</b>	2.50
<b>Kalamata Olives</b>	4.50
<b>Kalamata Olives &amp; Feta</b>	5
<b>Skinny Fries</b>	5
~add parmesan	0.50p

Please note that our dishes may contain allergens, should you require any help regarding dietary needs, please ask a member of our staff

For parties of 8 or more guests a 12.5% service charge is added. A service charge 12.5% is discretionary for parties of 8 or less guests