



UNWINED

TAPAS



APP ORDERING
AVAILABLE

MENU

APPETISERS

SPANISH NUTS & NIBBLES £4.00

A selection of Spanish nuts with pork scratchings

ROASTED ALMONDS £4.50

Flavoured with rosemary

OLIVES £5.95

Add feta & sundried tomatoes
£1.95

CANTABRIAN ANCHOVIES £6.95

Served with olives & tomato & caper relish

PADRON PEPPERS £7.00

Spanish delicacy, seasoned & drizzled with extra virgin olive oil

PAN CON TOMATE £8.95

Mini toast with fresh tomato, garlic & olive oil, scattered with parsley

STONE BAKED LOAF £6.95

Rustic loaf, served with balsamic glaze & extra virgin olive oil

HOUMOUS & FLATBREAD £7.50

Choose from; Sunblaze Tomato Tapenade, Red Pepper Houmous, Moroccan Houmous, Smoked Harissa Houmous, Tzatziki

SIDES

GREEK SALAD £9.00

Large £12.95

WATERMELON & FETA SALAD £9.00

Add garlic chicken £4.95
Large £12.95 - Add garlic chicken £6.00

MIXED BEAN SALAD £8.50

Mixed beans with tomato & herb dressing, a hint of lemon, paprika & oregano

ROCKET & TOMATO SALAD £8.95

With parmesan shavings
Add Parma ham £2.00

TOMATO & ONION SALAD £6.50

With pickled red onion in Spanish sherry vinegar

SAUTÉED VEGETABLES £7.50

A selection of sautéed Mediterranean vegetables

FRIES £6.00

Choose from skin on fries or sweet potato fries

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WEEKDAYS 12-2PM
CHOOSE 5 TAPAS DISHES FOR £35!

WEDNESDAYS 6-8PM
CHOOSE 5 TAPAS & 1 APPETISER / SIDE & RECEIVE A
FREE BOTTLE OF OUR HOUSE WINE!

THURSDAYS 6-8PM
CHOOSE 5 TAPAS & 1 APPETISER / SIDE & RECEIVE
50% OFF ANY BOTTLE OF WINE!

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TAPAS

TORTILLA ESPAÑOLA £7.50

Spanish sautéed potato & onion tortilla, served with aioli

ALBONDIGAS £8.95

Meatballs in a spicy tomato sauce, with parmesan

PATATAS BRAVAS / AIOLI £7.00

With spicy tomato or garlic sauce

WHITEBAIT £8.50

Deep fried, served with tartar

TEMPURA CALAMARI £9.95

Squid deep fried in tempura batter, served with tartar & sweet chilli

PANKO CRUMB CALAMARI £9.95

Squid deep fried in panko crumb, served with tartar & sweet chilli

GARLIC MUSHROOMS £7.50

Sautéed mushrooms in garlic oil, served on toasted sourdough

CREAMED MUSHROOMS £7.50

Sautéed mushrooms in creamy garlic sauce, served on toasted sourdough

GLAZED CHORIZO £8.50

Spanish sausage, pan fried with onion, served with croutons & chickpeas

GAMBAS PIL PIL £8.95

King prawns pan fried in garlic & chilli oil

PRAWN SAGANAKI £9.50

King prawns in a spicy tomato sauce, with Ouzo & feta

LEMON & GARLIC CHICKEN £8.95

Chicken breast pan fried with lemon & garlic, onion & white wine

CREAM CHICKEN £8.95

Chicken breast braised in white wine & cream sauce, with spinach

ZA'ATAR HALLOUMI £8.50

Za'atar spiced halloumi with tomato & caper relish & sweet chilli & lime dressing

MORCILLA DE BURGOS RIOS £9.00

Spanish black pudding stuffed with rice, with piquillo peppers & fried egg

BAVETTE STEAK £9.50

Thinly sliced beef flank, cooked pink, with chimichurri

ARTISAN CROQUETTAS £8.00

Choose from ham, mushroom or salt cod croquettas

BERENJENAS FRITAS £7.95

Crispy fried aubergine or courgette, with honey, thyme & sesame seed

LAMB KOFTA £9.95

Served with chipotle mayo slaw, pickled red onion & tzatziki



UNWINED

BRUNCH



APP ORDERING
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MENU

BRUNCH

UNWINED BRUNCH £15.95

A selection of cured meats & continental cheese, boiled egg, tomatoes & oregano, baked croissant, fruit with Greek yoghurt & honey, served with fruit juice plus a tea or Americano coffee
Meat free option available £13.95

UNWINED BREAKFAST £11.50

Butchers' bacon, egg-any way, butchers' sausage, beans, vine tomatoes, mushrooms, Spanish black pudding, hash brown, toasted sourdough
Large breakfast £13.95

VEGETARIAN BREAKFAST £10.50

Halloumi, egg-any way, avocado, beans, vine tomatoes, mushrooms, hash brown, toasted sourdough
Large breakfast £11.95

SHAKSHUKA £11.00

Classic Mediterranean breakfast, with poached egg in a tomato & pepper sauce, served with flatbread
Add chorizo £2.50

EGGS BENEDICT £11.00

Toasted muffin topped with crispy Parma ham, poached eggs & hollandaise

PATATAS BRAVAS / AIOLI £7.00

With spicy tomato or garlic sauce

PAN CON TOMATE £8.95

Catalan cuisine staple, mini toast with fresh tomato, garlic & olive oil, scattered with parsley
Add Parma ham £2.00
Add mozzarella £1.50

TORTILLA ESPAÑOLA £9.95

Spanish sautéed potato & onion tortilla, served with aioli & side salad

SMASHED AVOCADO £10.95

Toasted sourdough, smashed avocado with sweet chilli & lime, topped with homemade tomato & caper relish
Add vine tomatoes £1.95
Add halloumi £2.50
Add poached egg £1.25
Add bacon £2.50
Add chorizo £2.50

MORCILLA DE BURGOS RIOS £9.00

Spanish black pudding stuffed with rice, with piquillo peppers & fried egg

FRENCH TOAST £11.00

Brioche French toast infused with vanilla & cinnamon, loaded with caramelised banana & drizzled with maple syrup, served with fresh whipped cream & fruit

CHURROS £7.95

A treat of fried sweet dough, served with rich chocolate sauce

PANCAKE STACK £9.50

Pancakes with Greek yoghurt, drizzled with honey, maple syrup & served with fresh fruit



UNWINED

BISTRO



APP ORDERING
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MENU

PANINI

SERVED WITH SIDE SALAD

Add bacon to any £2.50

Add mozzarella to any £1.50

FETA & SUNBLAZE TOMATO £7.50

With tomato tapenade

CHICKEN & AVOCADO £8.00

With sweet chilli sauce

BACON & MOZZERELLA £8.00

With house made tomato & caper relish

FETA & RED PEPPER £7.50

With sliced olives & red pepper houmous

SAUTÉED VEGETABLE £7.00

Sautéed Mediterranean vegetables & house made tomato relish

CHICKEN & CHORIZO £8.00

With aioli sauce

CLUB

CHICKEN & PARMA HAM £8.50

Triple stacked toasted sandwich, with cheddar cheese, salad & thousand island dressing!
Available with white or granary bread

GYROS

CHICKEN GYROS £15.95

Thinly sliced marinated chicken kebab meat, stacked on a Mediterranean flatbread with salad, tzatziki & skin on fries

SIDES

OLIVES £5.95

Add feta & sundried tomatoes
£1.95

SPANISH NUTS & NIBBLES £4.00

A selection of Spanish nuts with pork scratchings

PATATAS BRAVAS / AIOLI £7.00

With spicy tomato or garlic sauce

FRIES £6.00

Choose from skin on fries or sweet potato fries

HOUMOUS & FLATBREAD £7.50

Choose from; Sunblaze Tomato Tapenade, Red Pepper Houmous, Moroccan Houmous, Smoked Harissa Houmous, Tzatziki

CAKES & PASTRIES AVAILABLE

PLEASE ASK FOR SELECTION!



UNWINED

PLATOS MÁS
GRANDES

MENU



APP ORDERING
AVAILABLE

LARGER PLATES

MOULES ESPAÑOLA £19.95

Mussels, in Chef's special white wine, garlic & tomato broth, with chorizo, finished with fresh parsley & served with stone baked loaf

LAVA ROCK FILLET STEAK £30.95

8-ounce fillet steak, cooked in the kitchen medium rare. These boards are delivered to your table on the rocks & will continue to cook to your preference at your table! Served with mushrooms & grilled tomato, garlic infused butter, red wine jus, sea salt & cracked pepper, with parmesan green salad

SEAFOOD PAELLA £34.95

Bomba rice, squid, king prawns, mussels, Mediterranean vegetables, piquillo peppers, peas, herbs & saffron - Serves 2

CHICKEN & CHORIZO PAELLA £30.95

Bomba rice, chicken breast, chorizo, Mediterranean vegetables, piquillo peppers, peas, herbs & saffron - Serves 2

VEGETABLE PAELLA £28.95

Bomba rice, chickpeas, aubergine, piquillo peppers, courgette, peas, herbs & saffron - Serves 2

SHARING MEZZE PLATTER £20.95

Olives, smoked houmous with harissa, roasted piquillo peppers, padron peppers, fried artichoke hearts, pan con tomate, warm flatbread

Add Spanish meat plate £10.95

PLEASE ASK FOR DAILY SPECIALS!



UNWINED

WINE



APP ORDERING
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MENU

WHITE

1. VINA MARIPOSA

£24.00

175ml - £8.00 / 250ml - £9.00

Zesty, refreshing & crisp; bursting with aromas of citrus fruits. Delicate apple flavours appear on the palate in a pleasing style, leading onto a juicy lime finish

2. CORTEFRESCA PINOT GRIGIO

£28.00

175ml - £9.00 / 250ml - £10.00

Full bodied & well balanced with a fruity bouquet. An elegant, soft & dry white wine with excellent flinty minerality

3. MAKULU CHARDONNAY

£30.00

175ml - £10.00 / 250ml - £11.00

An elegant, creamy wine brimming with melon & pineapple flavours. The vibrant, fruity profile is perfectly balanced by a zesty, limey finish

4. VILACETINHO VINHO VERDE

£32.00

175ml - £10.50 / 250ml - £11.50

This Verde has a tropical aroma that offers citrus, white plum & peach, following on to a refreshing palate

5. HONO MARLBOROUGH SAUVIGNON BLANC

£34.00

175ml - £11.00 / 250ml - £12.00

Fresh, crisp & zesty with aromas of citrus & passion fruit, combined with intense flavours of lime & gooseberry

6. RIOJA VEGA BLANCO

£36.00

175ml - £11.50 / 250ml - £12.50

A mutation of Rioja's classic red Tempranillo grape & in good hands makes a characterful white with subtle spice & good body

7. PIONERO RIAS BAIXAS ALBARINO

£38.00

Intense aromas with a range of fruity elements - citrus, stone fruits, lemon verbena, & mint

8. TERRASSES DE LA MER PICPOUL DE PINET

£40.00

The perfect wine for a summer's day; bone dry & refreshing with flavours of lemons, apples & a mere hint of almonds

RED

9. VINA MARIPOSA

£24.00

175ml - £8.00 / 250ml - £9.00

Medium-bodied dry red. Ripe red cherry fruit & hints of blackberry, with soft, smooth red berry fruit on the palate

10. PAIS DE POETAS MERLOT

£28.00

175ml - £9.00 / 250ml - £10.00

An easy drinking Merlot. It's extremely fruit forward, with wonderful notes of red cherry & plum & subtle notes of cocoa

11. MAKULU SHIRAZ

£30.00

175ml - £10.00 / 250ml - £11.00

This red wine has a deep ruby hue & a bouquet of blackberries, plums, & subtle hints of spice. Expect luscious dark fruit flavours, such as black cherry & raspberry, with a touch of vanilla

12. ALTIVO RIOJA TEMPRANILLO JOVEN

£32.00

175ml - £10.50 / 250ml - £11.50

Altivo Rioja showcases the key traits of the Tempranillo variety, offering intense floral aromas, fresh red & dark fruit notes, & subtle black liquorice hints

13. PARA DOS MALBEC

£34.00

175ml - £11.00 / 250ml - £12.00

Fruity, black cherries & blackberries are combined with sweet vanilla spice & nutty aromas to provide a complex nose.

14. LAUTARUL PINOT NOIR

£36.00

Deep ruby in appearance, built around a core of juicy fruits; plum, ripe cherry, raspberry & touches of bramble. Complemented by spice, sweet wood & soft tannins

15. MOTTURA PRIMITIVO DEL SALENTO IGT

£38.00

Deep ruby red with intense aromas of bright red fruit, cherry, mulberry, blueberry & aromatic herbs with long & enjoyable tannins

16. PALACIO DEL CAMINO REAL RESERVA

£48.00

Aromas of dark fruits, spices, truffles, dark chocolate & fine oak. On the palate this is a complex wine, with perfectly poised acidity, soft tannins & fruit character

125ML WINE MEASURE AVAILABLE UPON REQUEST



UNWINED

WINE



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MENU

ROSÉ

17. R & R WHITE ZINFANDEL

£32.00

175ml - £10.50 / 250ml - £11.50

Lively & refreshing flavours of ripe strawberry & juicy watermelon combined with a delicate sweetness & crisp acidity

18. CORTEFRESCA PINOT GRIGIO BLUSH

£34.00

175ml - £11.00 / 250ml - £12.00

A delicate blend of soft summer fruits & light acidity combined to produce a gentle dry blush

19. DIAMARINE COTEAUX PROVENCE ROSÉ

£38.00

This Provence Rosé is light pink with a highly expressive nose. On the tongue, it's deliciously acidic, with scents of fresh red fruits, melon, florals & citrus peel that lead to a really exquisite finish



SPARKLING

20. PROSECCO DI MARIA

£34.00

125ml - £9.50

A lively & fresh prosecco that's got a delicate bouquet & fruity palate. Great for any occasion

21. ROSATO SPUMANTE DI MARIA

£36.00

125ml - £9.95

Light rosé colour with an elegant & intense bouquet. Dry, soft & well-balanced on the palate; round & full bodied structure.

22. FRANCESC RICART CAVA BRUT

£40.00

This is fresh, balanced & fruity. There's aromas of flowers & honey mingling with white peach & gentle bready notes. Elegant with opulent flavours of white peach & citrus

CHAMPAGNE

23. CHAMPAGNE PAQUES ET FILS CARTE OR

£55.00

The Carte Or cuvée is a well-balanced Champagne, marked by freshness with floral & citrus notes

24. POMMERY BRUT ROYAL

£85.00

Elegant, vibrant. Initial notes of berries. The wine is round, ample & delicate, with a nice finish. Clear end notes without any dryness. This wine is harmonious & never grows tiresome to the palate

25. LA CUVÉE LAURENT-PERRIER

£95.00

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit & white flowers, & great length on the finish

26. CUVÉE ROSÉ LAURENT-PERRIER

£115.00

This iconic rosé Champagne has great depth & freshness with hints of fresh strawberries, raspberries & wild cherries

125ML WINE MEASURE AVAILABLE UPON REQUEST