

Boards

Greek Mezze (VE) **14.95**

featuring creamy hummus, crispy falafel, savoury dolmades, tangy olives, warm pita bread, refreshing mixed salad, sun-blushed tomatoes, and a flavourful olive oil balsamic dip

Cheese Board **16.95**

get your hands on our amazing cheese board, loaded with delicious artisan cheeses, juicy grapes and apple, tangy pickles, crackers, savoury olives and artisan bread

Charcuterie Board **16.95**

a carefully curated selection of premium cured meats, beautifully presented and served with a rich, pâté, marinated olives, and chutney. Accompanied by artisan bread and crisp crackers,

Grazing Board **16.95**

craving the best of both worlds? our epic grazing board is loaded with all the goodies: artisan cheeses, cured meats, juicy olives, sweet chutneys, tangy pickles, bread, crackers. it's the perfect way to try a little bit of everything!

Pinsa Pizza **13.95**

A traditional Roman-style pizza with a light, airy, oval-shaped base. Made using a blend of flours, and slowly proved for 72 hours for exceptional flavour.

Choose your favourite topping

- Blue Cheese, Pear & Walnut (best-seller)
- Goat's Cheese, Chilli & Chimichurri (v)
- Meat Lover – salami, nduja, ham & chorizo
- Hummus, Artichoke, Spinach & Olive (v)
- Bacon, Brie & Chilli Jam

Salads **9.95**

Goats cheese salad (v)

artisan goats cheese served warm on a bed of mixed leaves, vine ripened tomatoes, beetroot, cucumber and walnuts

Greek salad (v)

aged feta, cucumber, vine ripened tomatoes, marinated olives, peppers, red onions, & fresh mint

Caesar salad

little gem lettuce, Grana Padano cheese, crispy bacon, croutons, anchovies, caesar dressing

add Chicken **+3.00**

Blue cheese & Walnut(v)

salty blue cheese with nutty, earthy walnuts, fresh greens. sliced pear and finished with a light vinaigrette to cut through the rich flavours.

Spanish Tapas

Para Picar

Olives	4.00
mixed marinated olives (vg)	
Habas Fritas	4.00
crispy fried broad beans (vg)	
Homemade Aioli	3.00
homemade garlic mayo with Spanish breadsticks	
Spanish Style Tostadas	4.50

- **Guacamole, Chorizo & Crushed Chips**

Guacamole with smoky chorizo, finished with crushed tortilla chips for extra crunch.

- **Manchego, Serrano Ham & Onion Chutney**

Creamy Manchego cheese, Serrano Iberico ham & caramelised onion chutney

- **Pan Con Tomate**

The classic grated tomato, garlic, olive oil & oregano

- **Hummas & Greek Salad**

Silky hummus topped with a classic Greek salad of tomatoes, red onion, and feta cheese.

- **Mozzarella, Tomato & Basil**

Buffalo mozzarella, sun-dried tomatoes & basil pesto

- **Bresaola, Pecorino Cheese & Olive Oil**

Bresaola, Pecorino cheese, and a drizzle of olive oil.

Tapas

4.50

Chorizo Al Vino

Pan fried chorizo, with butterbeans, honey & red wine

Potatas Bravas

roast potatoes topped with a spicy tomato sauce

Albóndigas

Meatballs in a rich tomato sauce

Gambas Pil Pil

succulent, peeled prawns sizzling in a rich, spicy olive oil infused with garlic, chilli, and paprika.

Pimientos de Padrón

Roast padron peppers with olive oil & sea salt

Charcuterie

7.50

Selection of three cold meats from our counter

Queso

6.50

Selection of three cheeses from our counter

Check out our tapas counter for Pintxos and other specials

Sides

Za'tar Flatbread	4.00
Freshly grilled flatbread topped with olive oil & Za'tar a Middle Eastern blend of herbs, sesame seeds & sumac	
Hummus	4.95
Classic hummus drizzled with olive oil and served with pitta (v)	
Potato Hash	4.95
roast potatoes, chimichurri, garlic mayo, crispy onions & Parmesan	

Sautéed Mushrooms	4.75
with wilted spinach & finished with truffle oil	
pan-Seared Halloumi	4.50
served with our own chilli jam	
pâté	5.95
served with toast and crackers	
Garlic Flatbread	4.00
Freshly grilled flatbread topped with garlic infused rapeseed oil	