

Tapita*



THE OLIVE TREE

TAPAS

10 Bowes Street, blyth, NE24 1BD



Get 4 plates, 2 175ml house wines
or 2 beers for £30.00

Enjoy a cocktail and pint of
Poretti for £10.50

FISH

Calamares a la Andaluza £7.00

Lightly fried, crispy squid. served with sliced red and green chili peppers with a roasted garlic aioli

Mussel al diablo £7.50

Catalan steamed mussels served in a garlic and chili tomato broth with house made fresh bread.

Gambas pil pil £8.50

King prawns with garlic and chili and served with bread to soak up the delicious sauce.

Croquetas de Bacalao £7.00

Gently fried, golden cod croquettes with a creamy béchamel sauce inside and finished with a lemon drizzle.

VEGATARIAN

Patatas bravas £6.00

Potatoes in a punchy tomato sauce, flavored with sweet paprika and chili.

Piquillo pimientos £7.00

Sweet piquillo peppers stuffed with a fresh feta cheese and marinated in a thyme infused olive oil.

Romesco hummus & bread £5.00

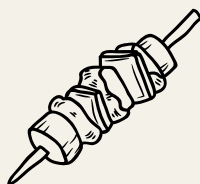
Smokey Spanish hummus infused with roasted peppers. served with bread and olives.

Torta Espnaola £5.50

Thinly sliced potatoes and onions inside of a fluffy omelette

Pisto £ 6.50

Rich Spanish stew from the region of Murcia. slow cooked eggplant, peppers, tomatoes and onions and topped with a fried egg.



MEAT

Pollo al limón £ 8.50

Tender Valencian fried chicken sautéed on a flavorful sticky lemon reduction.

Chorizo al vino £7.50

Smokey and cured Spanish sausage, braised in a tangy Cadiz cherry vinegar and served with hearty flatbreads.

Albondigas £8.00

Succulent pork and beef meatballs served in a rich and spiced tomato sauce with house made fresh bread.

Mini lamb koftas £8.00

Marinated Lamb koftas served with a zesty cabbage and carrot pickle with flatbreads and mint raita.

Pinchos morunos £8.00

juicy and tender Andalusian pork skewers marinated in paprika, cumin and garlic.

Serrano Ham & Manchego £7.50

Croquetas

Salty serrano and nutty manchego croquettes gently fried and served with a smoked paprika aioli

Taco de cordero harissa £8.50

Pulled lamb shoulder marinated in a harissa paste. served upon fresh flatbreads with a carrot and cabbage pickle

Pollo moja verde £8.00

Succulent chicken thighs drizzled with a Canarian coriander sauce

