



## Cold Starter

<b>OLIVES</b> Mixed olives in a 'house' marinade	£2.95
<b>ÀTZATZIKI</b> Greek yoghurt, olive oil, garlic, cucumber and mint dip	£3.95
<b>ÀHOUMOUS</b> Chickpea dip with tahini, olive oil lemon & garlic, topped with caramelised onions and paprika	£3.95
<b>QUINOA SALAD</b> Quinoa, avocado, sun-dried tomatoes, red peppers, onions and almond flakes, drizzled with olive oil and lemon	£6.25
<b>MELITZANOSALATA</b> Aubergine dip with crushed garlic, peppers, feta, olive oil, onion and parsley	£4.50
<b>HORIATIKI</b> Classic Greek salad with tomatoes, cucumber, onions, capers, feta and olives, drizzled with olive oil and balsamic vinegar	£6.95
<b>CAPRESE SALAD</b> All time classic - tomato, mozzarella and basil salad, drizzled with olive oil	£6.95
<b>JAMÓN SERRANO</b> 12 to 18 months cured Jamón Serrano, served with Manchego cheese breads	£7.95

## Hot Starter

<b>ALBONDIGAS</b> Pork and beef mince meatballs in a rich tomato and garlic sauce	£5.95
<b>PADRON PEPPERS (V)</b> Green Spanish peppers, fried and sprinkled with sea salt.	£4.95
<b>PATATAS BRAVAS (V)</b> Fried potatoes in a spicy tomato sauce	£4.25
<b>CHORIZO</b> Deep-fried chorizo sausage, served with aioli	£6.95
<b>PARRILLADA DE VERDURAS (V)</b> Mixed grilled vegetables, served with balsamic glaze and olive oil	£6.00
<b>PATATAS FRITAS (V)</b> Potato chips served with garlic aioli	£3.50
<b>TORTILLA</b> Classic Spanish potato and onion omelette	£4.50





## Main Course

<b>LINGUINE AL GRECO (V)</b> Linguine pasta cooked with aubergine, feta cheese, tomato and basil	£10.95
<b>LINGUINE GAMBERONI</b> Linguine pasta cooked with cherry tomatoes, courgette, king prawns and tomato sauce	£12.95
<b>POLLO CON CHAMPIÑONES Y CREMA</b> Pan-fried chicken fillet with mushrooms, cream and white wine	£11.95
<b>QUINOA SALAD (V)</b> Quinoa, avocado, sun-dried tomatoes, red peppers, onions and almond flakes, drizzled with olive oil and lemon	£19.95
<b>RISOTTO</b> arborio rice, garlic, prawns, mussels, and calamari.	£11.95

## Breads

<b>BREAD (V)</b> Basket of bread	£1.75
<b>PITTA BREAD (V)</b> Grilled pitta bread	£1.95
<b>PAN CON TOMATE Y SERRANO</b> Crunchy bread topped with tomatoes, garlic, olive oil and serrano ham	£4.50
<b>BRUSCHETTA (V)</b> Toasted bread topped with chopped tomatoes, garlic and basil	£3.50

## Tapas Sharing Selection

You can choose any 6 Tapas (Hot or Cold) at £ 21.95





## Soft Drinks

SAN PELLEGRINO Sparkling Water 750ml	£2.00
AQUA PANNA Still Water 750ml	£2.00
SAN PELLEGRINO lemon or orange flavour	£2.00
APPLETISER Ginger Beer, Ginger Ale, Irn Bru	£2.00
BOTTLED Coca-cola, Diet Cola 330ml	£2.00

## Beers

PERONI Bottle 330ml	£2.50
MORETTI ZERO Non-alcoholic 330ml	£2.50
MYTHOS Bottle Greece 330ml	£2.50
SAN MIGUEL Bottle - Spain 330ml	£2.50

## Wines

<b>PINOT GRIGIO</b> Fresh mango and peach notes. A soft and harmonious finish make this very easy drinking.	£11.95
<b>KLEONI, GREECE</b> Lemon-green colour with elegant aroma of yellow fruits and herbs.	£11.95
<b>VERDEJO, SPAIN</b> Crisp and refreshing, with lime and freshly cut grass aromas	£12.95
<b>SAUVIGNON BLANC</b> Zealand Lush tropical flavours of mango, melon, and ripe citrus - excellent concentration.	£12.95

## Red Wines

<b>MALBEC</b> A bright juicy Malbec, showing hints of violets and tobacco, with oodles of fruit on the finish.	£11.95
<b>KLEONI, GREECE</b> This pale purple-red wine has intense notes of red fruit, earth and pungent peppery spices.	£11.95
<b>TEMPRANILLO, SPAIN</b> Bursting with berry fruits and a creamy richness on the palate.	£11.95
<b>MONTEPULCIANO, ITALY</b> £12.95 Central Italian wine which shows spice such as cardamom and pepper. Sweet, toasty oak rounds off the finish	

## Sparkling Wines

<b>PROSECCO, ITALY</b> Gentle playful bubbles and lemon and pear fruit. Delicious anytime!	£16.95
<b>CAVA, SPAIN</b> The King of Cavas! Served up at Spanish royal events, this is refined and complex wine	£16.95