

Tapas/Mezze (Small Plates) – Recommended 3 PP

Dips & Mezze

Served with a warm stonebaked flatbread

Olive Oil & Balsamic Vinegar –Veggie V 3.9

Pitted Spanish Olives - Marinated olives – Veggie V 4.5

Feta with fresh basil - Veggie V 4.9

Classic Humous - Veggie V 4.9

Tzatziki - Thick greek yogurt, blended with mint & garlic, topped with cucumber cubes - Veggie 4.9

Vine Leaves - Seasoned rice wrapped in vine leaves & mint yogurt
- Veggie 4.9

Tapas

Calamari - Battered calamari served with slice of lemon & aioli – 6.9

Arancini Rice Balls – Breaded coated rice balls filled with mozzarella & ham. Deep Fried – 6.9

Baked Honey Goat Cheese – Fresh honey Goats cheese topped with hint of Spanish Honey, oven cooked, served with flatbread– GF Veggie
7.5

Spanish Chorizo – Diced chorizo brazed with apple cider; oven cooked served with flatbread 7.5

Feta Cheese Rolls - Delicate hand rolled thin filo pastry, deep fried filled with crumbly feta and a hint of parsley. Served with mint yoghurt – Veggie 7.5

Greek Salad - Vine tomatoes, diced cucumber, thinly sliced red onion. Tossed with olive oil and fresh lemon juice. Topped with olives and cubes of feta cheese – GF Veggie 7.5

Beef Kofte – Handrolled homemade mince beef - Oven cooked in a flavoursome potato & pea combination 8

Potato Chorizo - Creamy Maris Pipers, blended with tomato based caramelised onions and homemade red bell pepper sauce, oven cooked topped with Spanish chorizo 7.5

Potato Manchengo-Creamy Maris Pipers, with tomato based caramelised onions & red bell pepper sauce, oven cooked with Spanish Cheese – GF Veggie 7.5

King Prawns - Unshelled prawns pan cooked in butter with parsley - GF 8

Grilled Tapas

Haloumi - Slices of grilled squeaky Cypriot cheese – Veggie GF 6.9

Istanbul Chicken -A-Grade chicken breast in a middle eastern style marinade served with cracked wheat & seeded red cabbage –8.9

Fresh Lamb – Chunks of lamb in a middle eastern style marinade served with cracked wheat & seeded red cabbage –9.9

Adana - 75 % mince lamb with 25 % mince beef mixed to create ouzing middle eastern flavours served with cracked wheat & seeded red cabbage 9.9

PS – Grilled tapas are tapas size

Desserts - 6.5
Served with cream & ice cream

Baklava – Homemade typical eastern delicacy, layers of fine pastry soaked in rich syrup & nuts

Caramel Cheesecake– Homemade cheesecake is topped with biscuit combined with vanilla, caramel & Belgian chocolate

Lemon Cheesecake – Homemade cheesecake topped with fresh lemon

Chocolate Brownie – Homemade soft and indulgent dessert

Vanilla Pod Madascan Ice Cream /Choc Chip Ice Cream

