

— A TASTE OF THE —
MEDITERRANEAN
2 COURSES 28.95 | 3 COURSES 34.95

INCLUSO
HOMEMADE MEDITERRANEAN FOCACCIA

SERVED WITH HOUSE BUTTER

EMPEZAR
(STARTERS)

LOBSTER BISQUE

CREAMY LOBSTER BISQUE WITH TOASTED FOCACCIA CRUMB AND DIPPING CRISPY CRAB CORNDOG. (+2 SUPPLEMENT)

MOUSSAKA STACK

A TWIST ON THE GREEK CLASSIC, LAYERS OF ROASTED AUBERGINE, SLICED POTATO AND BUFFALO TOMATO, TOPPED WITH LAMB MINCE AND CREAMY FETA CHEESE.

CALAMARI ARANCINI

CRISPY CALAMARI ARANCINI WITH MOZZARELLA & SAMPHIRE, SITTING ON A MEDITERRANEAN TOMATO SAUCE, TOPPED WITH GARLIC AIOLI.

PEACH & PROSCIUTTO BRIE BRÛLÉE BRUSCHETTA

SOUDOUGH TOPPED WITH CARAMELISED PEACH, PROSCIUTTO AND BRIE BRÛLÉE DRIZZLED WITH CHERRY BALSAMIC JUS.

PIMIENTOS DE PADRÓN

BLISTERED PADRÓN PEPPERS, LIGHTLY SALTED AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.

MEDITERRANEAN MUSSELS

A TASTE OF THE MEDITERRANEAN, FRESH MUSSELS IN A CHOICE OF CREAMY GARLIC AND WHITE WINE SAUCE OR SPICY TOMATO MARINARA SAUCE.

PRINCIPAL
(MAINS)

PEACH & FIG PROSCIUTTO WRAPPED CHICKEN

OVEN ROAST CHICKEN WRAPPED IN PROSCIUTTO SERVED WITH BURRATA, GREEN BEANS, BALSAMIC & HONEY GLAZED PEACH AND FIG.

MED VEG ROMESCO PORCHETTA

PORCHETTA STUFFED WITH ROASTED MED VEG, COURGETTE, PEPPER, ONION, OLIVES ON A BED OF TOMATO ROMESCO SAUCE TOPPED WITH GREEN PESTO.
ADD ROSEMARY ROAST POTATOES - 4.30

GARLIC & WHITE WINE MUSSELS

FRESH MUSSELS IN A CREAMY GARLIC & WHITE WINE SAUCE SERVED WITH SLICED SOUDOUGH.

TUSCAN BEEF & WILD MUSHROOM CACCIATORE

BEEF AND WILD MUSHROOMS IN A RICH MEDITERRANEAN TOMATO AND RED WINE STEW WITH CHANTENAY CARROTS AND ROASTED NEW POTATOES.
ADD CREAMED SPINACH & CRISPY LEEK - 4.20

SEABASS & CHORIZO WITH CHARDONNAY CREAM SAUCE

CRISPY SKIN SEABASS AND CHORIZO ON A BED OF ROASTED NEW POTATOES, SAMPHIRE AND MEDITERRANEAN VEGETABLES, FINISHED WITH A CHARDONNAY AND PARSLEY CREAM SAUCE.

MARINARA MUSSELS

FRESH MUSSELS IN A RICH TOMATO MARINARA SAUCE SERVED WITH SLICED SOUDOUGH.

ITALIAN BAKED MARINARA MEATBALLS

BEEF MEATBALLS BAKED IN A RICH MARINARA SAUCE TOPPED WITH MELTED MOZZARELLA SERVED WITH FRESH SOUDOUGH BREAD TO DIP.
ADD ROSEMARY ROAST POTATOES - 4.30

AUBERGINE PARMIGIANA (V)

AUBERGINE FAN ON A CHEESY BÉCHAMEL SAUCE LAYERED WITH MOZZARELLA CHEESE AND ROASTED MEDITERRANEAN VEG AND BLACK OLIVES.
ADD ROSEMARY ROAST POTATOES - 4.30

SPICY TOMATO & CHILLI MUSSELS

FRESH MUSSELS IN A SPICY TOMATO AND CHILLI SAUCE SERVED WITH SLICED SOUDOUGH.

ACOMPAÑADO
(SIDES)

MEDITERRANEAN ROSEMARY ROAST POTATOES 4.30

GOLDEN ROAST POTATOES IN GARLIC AND ROSEMARY OLIVE OIL.

CREAMED SPINACH & CRISPY LEEK 4.20

SPINACH AND CRISPY LEEK PAN-FRIED AND COOKED IN A CREAMY SAUCE.

CHARRED CAULIFLOWER CHEESE GRATIN 4.30

FRENCH STYLE TENDER FLORETS OF CHARRED CAULIFLOWER IN A VELVETY CHEESE SAUCE.

DOLCE
(DESSERT)

POACHED PEAR EN CROUTE

PEAR POACHED IN SANGRIA WRAPPED IN GOLDEN PUFF PASTRY DRIZZLED IN HONEY AND SERVED WITH ICE CREAM.

SICILIAN LEMON CHEESECAKE

CREAMY, ZESTY CHEESECAKE INFUSED WITH THE BRIGHT FLAVORS OF SICILIAN LEMONS, SET ON A BISCUIT BASE.

DIPPING CHURROS

HOT SPANISH CHURROS SPRINKLED IN CINNAMON SUGAR AND SERVED WITH CHOCOLATE DIPPING POT.