



# evening

served between  
5:30pm & 8:00pm

## Para Picar

### While You Think...

D&G Mix Olives **GF V**  
Piquitos **GFO V**  
Hummus **GF V**  
£8.00

### With Drinks...

La Verde Olives **GF V**  
Dolmaçes **GF V**  
Herb Roasted Nuts & Seeds **GF V**  
£9.50

### Moorish

Cornish Gouða **GF**  
Kasbah Olives **GF V**  
Maiz Frito **GF V**  
£9.00

### Breads

Piquitos Camperos **GFO V** breadsticks from award winning family baker in Malaga £2.50  
Ciabatta **GFO V** warm bread served with olive oil £3.00  
Pitta Bread **GFO V** Greek pitta bread warmed on the grill £2.50

### Dips

Hummus **GF V** middle eastern chickpea dip flavoured with garlic and lemon £3.00  
Babaganoush **GF V** East Mediterranean roast aubergine dip £3.50  
Tzatziki **GF** Greek yogurt dip with cucumber and mint £3.50  
Spiced Beetroot Yoghurt **GF** vibrant coloured dip with coriander & mint £3.50

### Nibbles

Dolmaçes **GF V** vine leaves stuffed with flavoured rice £3.00  
Sweet Chilli Peppers with Cheese **GF** mild peppers filled with soft cheese £3.50  
Banderilles **GF DF** skewered pimento olives wrapped in anchovy £3.00  
Manchego & Membrillo **GF DF** Spanish hard cheese with quince paste £3.50  
Cornish Gouða **GF** diced mature cheese seasoned with celery salt £3.50

## Starter Boards

### Mini Mezze

Hummus **GF V**  
Greek Lentil Salad **GF V**  
Saganaki **GF**  
£13.00

### Italiano

La Verde Olives **GF V**  
Insalata Caprese **GF DF**  
Carciofi **GF V**  
£11.50

### Fresh Start

Pea & Feta salad **GF VO DF**  
Tzatziki **GF**  
Pitta Bread **GFO V**  
£10.00

### Sherry Sharer

Manchego & Membrillo **GF DF**  
Alemendras con Pimentón **GF V**  
Banderilles **GF DF**  
£10.00

### Spanish Poquito

Piquillo Peppers **GF V**  
Montadito de queso de cabra **GFO DF**  
Spanish Tortilla **GF DF**  
£15.50

### Hors d'Oeuvres

Baked gouda  
Piquitos Camperos **GFO V**  
La Verde Olives **GF V**  
£13.50  
*Please allow 20 minutes*

### Middle Eastern Isles

Spiced Lamb Pitta **GFO**  
Spiced Beetroot Yoghurt **GF**  
Persian Quinoa Salad **GF V**  
£15.50

### Tapas Board

Falafel balls, hummus, gouda,  
d&g olives, dolmaçes, tomato salad,  
Spanish tortilla, pitta bread **GFO**  
£30.00

### D&G Antipasti Board

Italian salami, jamon serrano, Cornish brie, Cornish gouda,  
buffalo mozzarella, d&g mix olives, sunblush tomatoes,  
carciofi, tzatziki, gherkins, mixed leaves & ciabatta **GFO**  
small (serves 2) £13.00 large (serves 4) £26.00



# evening

Tapas

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## Choosing your tapas!

We recommend that you order a meal to share, that way you get to enjoy a wide range of flavours

We suggest around 3-4 dishes per person selected from different sections

Or let us do the work for you and choose one of our chef's set menus!

### El Pescaço

- NEW!** Fragrant roasted Cod **GF** £12.00  
in a Moroccan spiced yoghurt marinade
- Moroccan braised Hake **GF DF** £12.00  
cooked in a spiced tomato, chickpea & red pepper sauce
- NEW!** Spanish Mackerel **GF DF** £9.00  
pan-fried fillet with tomato, olive & sherry vinaigrette
- NEW!** Squid Kofte with Mojo Verde **GF DF** £9.00  
Squid balls served with a herb salsa

### La Carne

- NEW!** Spiced Lamb pitta **GFO** £8.00  
Lebanese lamb with yogurt sauce & harissa served on pitta
- Souvlaki **GF DF** £9.00  
Greek pork skewers marinated in lemon, garlic & oregano
- Chorizo in Red Wine **GF DF** £8.00  
chorizo & butter beans in a rich tomato & red wine sauce

### Las Verduras

- Three Pea Tagine **GF V** £7.00  
Moroccan spiced dish with fragrant herbs
- Caponata **GF V** £7.00  
Sicilian aubergine stew with olives and capers
- Feta Fournou **GF VO DF** £7.00  
Greek cheese baked in spiced tomato & oregano sauce
- NEW!** Baked Halloumi **GF** £7.00  
with lemon, thyme & honey
- NEW!** Turmeric & Spice Cauliflower **GF VO** £8.00  
topped with tomato sauce, yoghurt & coriander
- Falafel Balls **GF V** £7.00  
middle eastern spiced chickpea balls with tahini & zhoug
- Baked Gouda £8.00  
Cornish cheese baked in a puff pastry parcel

### Cornish fish

### Ensalada

- Moor-slaw **GF V** £4.00  
Moorish inspired coleslaw dressed with lemon & sumac
- Tomato Salad **GF V** **NEW!** £4.00  
Tomatoes, red onion, olives & mint in pomegranate dressing
- Pea & Feta Salad **GF VO DF** £4.50  
with pea shoots, mint and lemon dressing
- Insalata Caprese **GF DF** £4.50  
Italian buffalo mozzarella, vine tomatoes & fresh basil
- Greek Lentil Salad **GF V** £4.50  
puy lentils & borlotti beans in onion & herb dressing
- Persian Quinoa Salad **GF V** **NEW!** £4.50  
quinoa, pistachio, pomegranate, cucumber & fresh herbs
- Carciofi **GF V** £4.00  
artichokes hearts marinated in lemon & garlic
- Piquillo Peppers **GF V** £4.00  
red peppers marinated with garlic, sherry vinegar & parsley

### salads & cold sides

### Montaditos

- Montadito de Piquillo y Boquerones **GFO DF** £5.50  
marinated piquillo peppers & anchovy fillets **NEW!**
- Montadito de Jamon **GFO DF** **NEW** £5.50  
Serrano ham with tomato, garlic & olive oil **RECIPE!**
- Bruschetta al Pomodoro **GFO V** £5.50  
seasoned tomato & basil with garlic & olive oil
- Montadito de queso de Cabra **GFO DF** £5.50  
Cornish goats cheese, sun-blush tomatoes & balsamic reduction

### served on toasted ciabatta

### El Plato Adicional

- Italian Garlic Beans **GF DF** £6.00  
cannellini with garlic, pecorino cheese & cherry tomatoes
- Greek Butter Beans **GF V** **NEW** £6.50  
beans baked with tomatoes, garlic & herbs **RECIPE!**
- Saganaki **GF** £6.00  
Cypriot halloumi cheese pan-fried in olive oil
- Cumin roasted Aubergine **GF VO** **NEW!** £6.00  
with pine nuts, pomegranate & yoghurt dressing
- Spanish Tortilla **GF DF** £6.00  
potato & onion cooked with local eggs
- Stuffed Tortilla **GF DF** £6.50  
Choose *manchego*, *jamon serrano*, *anchovy* or *piquillo* pepper
- Sweet Potato Patatas Bravas **GF V** **NEW!** £7.00  
classic Spanish dish with a twist
- Potato Wedges **GF V VO** £5.50  
served with chilli relish **V** or garlic mayo **VO**

### hot side dishes



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All of our  
set menus  
have been  
renewed!

## Set Menus

### Greek Goodness

La Verde Olives GF V

Pitta Bread GFO V

Dolmades GF V

Tzatziki GF



Souvlaki GF DF

Feta Fournou GF

Greek Butter Beans GF V

Greek Lentil Salad GF V

Saganaki GF VO

Tomato Salad GF V

serves 2 £49.00

### Italian Terrace

Antipasti : Olives, Mozzarella, sunblush tomatoes, carciofi



Caponata GF V

Italian Garlic Beans GF DF

Ciabatta GFO V

serves 1 £21.00

### Fish Supper

Spanish Mackerel GF DF

Sweet Potato Patatas Bravas GF V

Pea & Feta Salad GF VO DF

serves 1 £20.00

### Favourites Feast For Four

D&G mix Olives GF V

Cornish Gouda GF

Hummus GF V

Spiced Beetroot Yoghurt GF

Ciabatta GFO V



Chorizo in Red Wine GF

Spiced Lamb pitta GFO

Feta Fournou GF VO

Greek Butter Beans GF V

Insalata Caprese GF

Moor-slaw GF V

Saganaki GF VO

Cumin roasted Aubergine GF VO

Potato Wedges GF V VO

serves 4 £90.00

### Tapas Taster

Almendras con Pimentón GF V

Banderilles GF



Manchego & Membrillo GF

Piquitos Camperos GFO V



Montadito de Jamon GFO DF



Squid Kofte with Mojo Verde GF DF

Chorizo in Red Wine GF

Spanish Tortilla GF

Sweet Potato Patatas Bravas GF V

Piquillo Peppers GF V

Pea & Feta Salad GF

serves 2 £55.00

### Tea for Three

Spiced Beetroot Yoghurt GF

Pitta Bread GFO V

Cornish Gouda GF

La Verde Olives GF V



Turmeric & Spice

Cauliflower GF VO

Baked Halloumi GF

Greek Butter Beans GF V

Potato Wedges GF V VO

Hummus GF V

Spanish Tortilla GF V

Pea & Feta Salad GF

Moor-slaw GF

Tomato Salad GF V

serves 3 £60.00

### Go Vegan

Babaganoush GF V

Dolmades GF V

Pitta Bread GFO V



Caponata GF V

Falafel Balls GF V

Greek Lentil Salad GF V

Hummus GF V

Tomato Salad GF V

Potato Wedges GF V VO

serves 2 £40.00

### Levantine

Spiced Lamb pitta GFO

Falafel Balls GF V

Hummus GF V

Cumin roasted Aubergine GF VO

Persian Quinoa Salad GF V

serves 1 £28.00

### Moroccan Mezze

Three Pea Tagine GF V

Persian Quinoa Salad GF V

Turmeric & Spice

Cauliflower GF VO

serves 1 £19.00

GF = made with no gluten containing ingredients  
GFO = can be made without gluten containing ingredients

V = vegan  
VO = adaptable for vegan option

DF = dairy free  
DFO = can adapted for dairy free option



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## Desserts

**NEW!**

Dark Chocolate, Cardamom & Espresso Mousse Cake

£7.00

A heavenly marriage of flavours in a light dessert, served with St. Agnes vanilla ice cream **GF DFO**

Raspberry & Prosecco Sorbet

£6.50

Vibrant & refreshing sorbet bursting with berries with a spritz of Italian bubbles **GF V**

Affogato

£5.00

St. Agnes vanilla ice cream 'drowned' in freshly brewed espresso **GF VO**

Ubríaco

£6.00

St. Agnes vanilla ice cream 'drunk' on your choice of Pedro Ximenez, Amaretto, Baileys or Chocolate Liqueur **GF VO**

Vanilla Panna Cotta with Port Jelly

£8.00

Smooth & creamy, speckled panna cotta topped with a ruby red port jelly **GF (vegetarian)**

Tarta de Santiago

£6.50

Traditional Spanish almond cake served with St. Agnes clotted cream & berries **GF**

**NEW!**

Rose & Spice infused Berries with Citrus & Honey Yoghurt

£6.00

Mixed summer berries in a spiced syrup served on a bed of creamy Greek yogurt topped with pistachio & rose petals **GF**

Chocolate Torte

£8.00

Rich chocolate ganache on a nutty base with fresh raspberries & a caramelised almond crunch **GF V**

Tapas Dessert Board

£15.00

Miniature Chocolate Mousse Cake, Raspberry & Prosecco Sorbet, Affogato, Vanilla Panna Cotta with Port Jelly, Rose infused Berries with Yogurt, Manchego & Membrillo **GF** (serves 2)

## Dessert Cocktails

Compliment your dessert with one of our specially crafted after dinner drinks

Carajillo

Spanish Brandy, espresso, orange & lemon zest £8.50

Espresso Martini

Cariel vanilla vodka, Bottega espresso liqueur, Cornish roasted espresso £9.00

Black Russian

Element 29 Vodka, Bottega Espresso Liqueur, homemade espresso Ice cream £10.00

Grappacino

Grappa, Tosolini Saliza Amaretto, espresso £9.00

Snickertini

Cornish Todka XS, Baileys, Chocolate liqueur, Amaretto £10.00

Raspberry Panacotta Martini

Bottega raspberry liqueur, Bottega white chocolate liqueur, Cariel vanilla vodka, fresh cream £8.50

Carnaghino

Bottega Pistachio Liqueur, Bottega Nero Chocolate Liqueur, Cognac £9.00