



evening

served between
5:30pm & 8:30pm

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 Gouda **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 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
NEW! Labneh **GF** strained yoghurt topped with harissa marinated peppers & olives £4.00

Nibbles

Dolmaçes **GF V** vine leaves stuffed with flavoured rice £3.50
Banderilles **GF DF** skewered pimento olives wrapped in anchovy £3.00
Manchego & Membrillo **GF DF** Spanish hard cheese with quince paste £4.50
Cornish Gouda **GF** diced mature cheese seasoned with celery salt £4.00

Sharers

NEW! Burrata **GF** creamy Italian cheese served on a warm cherry tomato & basil sauce £9.50
NEW! Loaded Hummus **GFO** topped with Lebanese Salad, Labneh, feta & pomegranate, pitta £9.50

Starter Boards

Mini Mezze

Hummus **GF V**
Greek Lentil Salad **GF V**
Saganaki **GF**
£14.00

Italiano

La Verde Olives **GF V**
Insalata Caprese **GF DF**
Ciabatta **GFO V**
£11.00

Fresh Start

Pea & Feta salad **GF VO DF**
Tzatziki **GF**
Pitta Bread **GFO V**
£10.50

Sherry Sharer

Manchego & Membrillo **GF DF**
Alemendras con Pimentón **GF V**
Banderilles **GF DF**
£11.00

Spanish Poquito

Piquillo Peppers **GF V**
Montadito de queso de cabra **GFO DF**
Spanish Tortilla **GF DF**
£18.00

Hors d'Oeuvres

Burrata **GF**
Ciabatta **GFO V**
La Verde Olives **GF V**
£15.50

Middle Eastern Isles

Spiced Lamb Pitta **GFO**
Labneh **GF**
Persian Quinoa Salad **GF V**
£16.00

Tapas Board

Falafel balls, hummus, gouda,
d&g olives, dolmaçes, tomato salad,
Spanish tortilla, pitta bread **GFO**
£35.00

D&G Antipasti Board

Italian salami, jamon serrano, Cornish brie, Cornish gouda,
buffalo mozzarella, d&g mix olives, sunblush tomatoes, tzatziki,
gherkins, mixed leaves & ciabatta **GFO**
small (serves 2) £15.00 large (serves 4) £30.00



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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 complimentary dishes

We suggest around 3-4 dishes per person chosen from different sections of the menu

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

El Pescado

- NEW!** Eastern Mediterranean Cod **GF** £12.00
Baked with cumin garlic butter & lemon
- Moroccan braised Hake **GF DF** £12.00
cooked in a spiced tomato, chickpea & red pepper sauce
- NEW!** Chermoula Mackerel **GF DF** £9.00
marinated and roasted with tomatoes, olives & capers

La Carne

- Spiced Lamb pitta **GFO** £8.00
Lebanese lamb with hummus, coriander yogurt & harissa
- Souvlaki **GF DF** £10.00
Greek pork skewers marinated in lemon, garlic & oregano
- Chorizo in Red Wine **GF DF** £9.00
chorizo & butter beans in a rich tomato & red wine sauce

Las Verduras

- Chickpea Tagine **GF V** £7.50
Moroccan spiced dish with fragrant herbs
- Caponata **GF V** £7.50
Sicilian aubergine stew with olives and capers
- Harissa Cauliflower **GF V** £8.00
topped with tahini sauce & coriander
- Falafel Balls **GF V** £7.50
middle eastern spiced chickpea balls with tahini & zhoug

Queso Calliente

- Feta Fournou **GF VO DF** £8.00
Greek cheese baked in spiced tomato & oregano sauce
- Baked Halloumi **GF** £8.00
with lemon, thyme & honey
- Gouda Parcel £8.50
Cornish cheese baked in puff pastry with garlic & rosemary

Cornish fish

meat dishes

vegetarian & vegan

hot cheese!

Ensalada

- Moor-slaw **GF V** £4.50
Moorish inspired coleslaw dressed with lemon & sumac
- Tomato Salad **GF V** £4.50
Tomatoes, red onion, olives & mint in pomegranate dressing
- Pea & Feta Salad **GF VO DF** £5.00
with pea shoots, mint and lemon dressing
- Insalata Caprese **GF DF** £5.00
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** £4.50
quinoa, pistachio, pomegranate, cucumber & fresh herbs
- Lebanese Chickpea Salad **GF V** **NEW!** £4.50
with tomatoes, parsley, dukkah, lemon & garlic
- Piquillo Peppers **GF V** £4.50
red peppers marinated with garlic, sherry vinegar & parsley

salads & cold sides

Montaditos

- Montadito de Piquillo y Boquerones **GFO DF** £6.00
marinated piquillo peppers & anchovy fillets
- Montadito de Jamon **GFO DF** £6.00
Serrano ham with tomato, garlic & olive oil
- Montadito de queso de Cabra **GFO DF** £6.00
Goats cheese, sun-blush tomatoes & balsamic reduction

served on toasted ciabatta

El Plato Adicional

- Egyptian Fava Beans **GF V** **NEW!** £7.00
Creamy fava beans with chilli, lemon, garlic & herbs
- Greek Butter Beans **GF V** £7.00
slow baked beans with tomatoes, garlic & herbs
- Italian Vegetable Skewers **GF V** **NEW!** £8.00
Mixed roasted vegetables marinated in lemon & garlic
- Saganaki **GF** £7.00
Cypriot halloumi cheese pan-fried in olive oil
- Cumin roasted Aubergine **GF VO** £7.00
with pine nuts, pomegranate & yoghurt dressing
- Spanish Tortilla **GF DF** £8.00
potato & onion cooked with local eggs
- Stuffed Tortilla **GF DF** £8.50
Choose *manchego*, *jamon serrano*, *anchovy* or *piquillo* pepper
- Sweet Potato Patatas Bravas **GF V** £7.50
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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NEW
MENUS!!

Set Menus

Tapas Taster

Almendras con Pimentón GF V
Banderilles GF



Manchego & Membrillo GF
Piquitos Camperos GFO V



Montadito de Jamon GFO DF



Chermoula Mackerel GF DF
Chorizo in Red Wine GF DF

Spanish Tortilla GF DF

Sweet Potato Patatas Bravas GF V

Piquillo Peppers GF V

Pea & Feta Salad GF DF VO

serves 2 £60.00

Fish Supper

Eastern Mediterranean Cod GF
Cumin Roasted Aubergine GF VO
Lebanese Chickpea Salad GF V
serves 1 £23.00

Favourites Feast For Four

D&G mix Olives GF V

Cornish Gouda GF

Hummus GF V

Labneh GF

Ciabatta (x2) GFO V



Chorizo in Red Wine GF DF

Spiced Lamb pitta (x2) GFO

Feta Fournou GF VO DF

Greek Butter Beans GF V

Tomato Salad GF V

Moor-slaw GF V

Saganaki (x2) GF

Italian Vegetable Skewers GF V

Potato Wedges (x2) GF V VO

serves 4 £100.00

Italian Te rrace

Burrata GF

La Verde Olives GF V

Ciabatta GFO V



Caponata GF V

Italian Vegetable Skewers GF V

Eastern Mediterranean Cod GF

Montadito de Jamon GFO DF

Tomato Salad GF V

serves 2 £52.00

Tea for Three

Hummus GF V

Pitta Bread GFO V

Cornish Gouda GF

La Verde Olives GF V



Harissa Cauliflower GF V

Caponata GF V

Baked Halloumi GF

Greek Butter Beans GF V

Potato Wedges GF V VO

Tzatziki GF

Spanish Tortilla GF

Moor-slaw GF V

Lebanese Chickpea Salad GF V

serves 3 £67.50

Moroccan Mezze

Chickpea Tagine GF V

Persian Quinoa Salad GF V

Harissa Cauliflower GF V

Pitta Bread GFO V

serves 1 £21.50

Levantine

Labneh GF

Lebanese Chickpea Salad GF V

Pitta Bread GFO V



Spiced Lamb pitta (x2) GFO

Falafel Balls GF V

Hummus GF V

Cumin roasted Aubergine GF VO

Egyptian Fava Beans GF V

Moorslaw GF V

serves 2 £55.00

Greek Goodness

La Verde Olives GF V

Pitta Bread GFO V

Dolmaçes GF V

Tzatziki GF



Souvlaki GF DF

Feta Fournou GF VO DF

Greek Butter Beans GF V

Greek Lentil Salad GF V

Saganaki GF

Tomato Salad GF V

serves 2 £52.00

Go Vegan

Babaganoush GF V

Dolmaçes GF V

Pitta Bread GFO V



Caponata GF V

Falafel Balls GF V

Egyptian Fava Beans GF V

Hummus GF V

Tomato Salad GF V

Potato Wedges GF V VO

serves 2 £44.00

GF = made with no gluten containing ingredients
GFO = can be made without gluten containing ingredients
V = vegan
VO = can be adapted for vegan option
DF = dairy free
DFO = can adapted for dairy free option



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Desserts

NEW!

Apricot & Rose Water Rice Pudding

£7.50

Cardamom infused rice pudding topped with fruit compote, pistachio & rose petals GF V

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

Ubriaco

£6.00

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

Tarta de Santiago

£8.00

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

NEW!

Tiramisu

£8.50

Classic Italian coffee & cream dessert infused with a hint of St. Agnes amaretto

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 Apricot & Rosewater Rice Pudding, Raspberry & Prosecco Sorbet, Ubriaco with PX, Tiramisu, Chocolate Torte, Manchego & Membrillo GFO (serves 2)

Dessert Cocktails

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

Carajillo

Spanish Brandy, espresso, orange & lemon zest GF V £9.00

Espresso Martini

Cariel vanilla vodka, Bottega espresso liqueur, Cornish roasted espresso GF £11.00

Black Russian

Element 29 Vodka, Bottega Espresso Liqueur, homemade espresso Ice cream GF £11.00

Grappacino

Grappa, Tosolini Saliza Amaretto, espresso GF £11.00

Snickertini

Cornish Todka XS, Baileys, Chocolate liqueur, Amaretto GF £11.00

Raspberry Panacotta Martini

Bottega raspberry liqueur, Bottega white chocolate liqueur, Cariel vanilla vodka, cream GF £11.00

Carnaghino

Bottega Pistachio Liqueur, Bottega Nero Chocolate Liqueur, Cognac GF V £11.00