



evening

served between
5:30pm & 8:00pm

Para Picar

With Drinks... La Verde Olives GF V Dolmaçes GF V Herb Roasted Nuts & Seeds GF £9.50	While You Think... D&G Mix Olives GF V Piquitos GFO V Hummus GF V £7.50	Moorish GF Cornish Gouda GF d&g Mix Olives GF V Maiz Frito GF V £8.50	Sherry Sharer Manchego & Membrillo GF Alendras con Pimentón GF V Banderilles GF £9.00
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Bar Snacks d&g mix Olives GF V La Verde Organic Olives GF V Kasbah Organic Olives GF V Almendras con Pimentón GF V Herb Roasted Nuts & Seeds GF V Maiz Frito GF V	chilli & garlic marinated pitted kalamata and green olives organic pitted green olives with wild garlic and basil kalamata and green olives marinated in the flavours of the Levant roasted almonds with Spanish smoked paprika roasted with rosemary & olive oil & salt Spanish fried, salted corn	£3.00 £3.50 £3.50 £3.00 £3.50 £2.50
Breads Piquitos Camperos GFO V Ciabatta GFO V Pitta Bread GFO V	breadsticks from award winning family baker in Malaga warm bread served with olive oil Greek pitta bread warmed on the grill	£2.50 £3.00 £2.50
Dips Hummus GF V Babaganoush GF V Tzatziki GF Pea Hummus GF V	middle eastern chickpea dip flavoured with garlic and lemon East Mediterranean roast aubergine dip Greek yogurt dip with cucumber and mint dip with green peas and mint	£2.50 £2.90 £2.50 £2.50
Nibbles Dolmaçes GF V Sweet Chilli Peppers with Cheese GF Banderilles GF Manchego & Membrillo GF Cornish Gouda GF	vine leaves stuffed with flavoured rice mild peppers filled with soft cheese skewered pimento olives wrapped in anchovy Spanish hard cheese with quince paste diced mature cheese seasoned with celery salt	£3.00 £3.00 £3.00 £3.50 £3.50

Starter Boards

NEW! Hors d'Oeuvres Baked gouda Piquitos Camperos GFO V d&g mix Olives GF V £11.00	NEW! Spanish Poquito Piquillo Peppers GF V Montadito de queso de cabra GFO Spanish Tortilla GF £12.00	NEW! Middle Eastern Isles Hummus Kawarma GF Pitta Bread GFO V Colourful Quinoa Salad GF V £13.00
Mini Mezze Hummus GF V Greek Lentil Salad GF V Saganaki GF VO £10.00	Italiano La Verde Organic Olives GF V Insalata Caprese GF Carciofi GF V £11.00	NEW! Fresh Start Pea & Feta salad GF VO Tzatziki GF Pitta Bread GFO V £8.50
Tapas Board Falafel balls, hummus, gouda, d&g olives, dolmaçes, salata, pitta bread & mixed leaf salad GFO £23.00	Cornish Cheese Antipasti Board St. Endellion brie, Cornish Blue, Davidstow cheddar, olives, sunblush tomatoes, carciofi, tzatziki, mixed salad & ciabatta GFO small £11.00 large £22.00	Cured Meat Antipasti Board Italian salami & jamon serrano, mozzarella, olives, sunblush tomatoes, carciofi, gherkins, mixed salad & ciabatta GFO small £11.00 large £22.00



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Tapas

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!** Cod baked with Tomato, Basil & Olives **GF** £9.00
wrapped in paper to capture all the flavours
- NEW!** Moroccan braised Hake **GF** £9.00
cooked in a spiced tomato, chickpea & red pepper sauce
- NEW!** Spanish roasted Mackerel **GF** £8.00
whole fish stuffed with lemon, garlic & parsley

La Carne

- NEW!** Lamb skewers with Salsa Verde **GF** £7.50
Spanish marinated lamb topped with fresh salsa
- Hummus Kawarma **GF** £7.00
Lebanese spiced lamb served on hummus
- Souvlaki **GF** £7.50
Greek pork skewer marinated in lemon, garlic & oregano
- Chorizo in Red Wine **GF** £7.00
chorizo & butter beans in a rich tomato & red wine sauce

Las Verduras

- Three Pea Tagine **GF V** £5.50
Moroccan spiced dish topped with fragrant herbs
- Caponata **GF V** £5.50 **NEW!**
Sicilian aubergine stew with olives and capers
- Feta Fournou **GF VO** £5.50
Greek cheese baked in spiced tomato & oregano sauce
- Greek Butter Beans **GF V** £5.50
beans baked in a tomato & herb sauce
- Moroccan Chickpea Stew **GF VO** £6.00
chickpeas and roast vegetables in spicy tomato sauce
- NEW!** Tahini Baked Cauliflower **GF V** £5.50
roasted with tahini dressing, topped with parsley & pine nuts
- Falafel Balls **GF V** £4.50
middle eastern spiced chickpea balls with tahini & zhoug
- NEW!** Baked Gouda £6.00
Cornish cheese baked in a puff pastry parcel

Cornish fish

meat dishes

vegetarian & vegan

Ensalada

- Moor-slaw **GF V** £4.00
Moorish inspired coleslaw dressed with lemon & sumac
- NEW!** Mediterranean Potato Salad **GF V** £4.00
with onions, capers, fresh herbs and a Dijon vinaigrette
- NEW!** Salata **GF V** £3.50
classic & simple Mediterranean tomato & cucumber salad
- NEW!** Pea & Feta Salad **GF VO** £4.00
with rocket, mint and lemon dressing
- Insalata Caprese **GF** £4.50
Italian buffalo mozzarella, vine tomatoes & fresh basil
- Greek Lentil Salad **GF V** £4.00
puy lentils & borlotti beans in onion & herb dressing
- Colourful Quinoa Salad **GF V** £4.00
quinoa, chickpeas & bright salad ingredients
- Mixed Bean Salad **GF V** £4.00
cannellini, borlotti, kidney & green beans with lemon & chilli
- Carciofi **GF V** £3.50
artichokes hearts marinated in lemon & garlic
- Piquillo Peppers **GF V** £3.50
red peppers marinated with garlic, sherry vinegar & parsley

salads & cold sides

Montaditos

served on toasted ciabatta

- Montadito de Boquerones **GFO** £4.50
marinated anchovy fillets
- Montadito de Jamon **GFO** £4.50
Serrano ham with garlic, tomato & olive oil
- Bruschetta al Pomodoro **GFO V** £4.50
tomato & basil with garlic & olive oil
- NEW!** Montadito de queso de Cabra **GFO** £4.50
Cornish goats cheese, sun-blush tomatoes & balsamic reduction

El Plato Adicional

hot side dishes

- NEW!** Garlic & Pecorino Beans **GF** £4.50
cannellini beans cooked with garlic, cheese & tomatoes
- Saganaki **GF VO** £4.00
Cypriot halloumi cheese pan-fried in olive oil
- Champiñones al Horno **GF** £4.50
field mushroom baked with garlic butter & goats cheese
- Lentejas **GF V** £4.50
Spanish braised lentils
- Spanish Tortilla **GF** £4.50
potato & onion cooked with local eggs
- Stuffed Tortilla **GF** £5.50
- NEW!** Choose from *manchego*, *jamon serrano*, *anchovy*, *red pepper*
- Potato Wedges **GF V VO** £4.50
served with chilli relish **V** or garlic mayo **VO**



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All of our
set menus
have been
updated!

Set Menus

NEW!

Fish Supper

Cod baked with Tomato, Basil & Olives GF
Mediterranean Potato Salad GF V
Salata GF V
serves 1 £16.00

Tapas Taster

Almendras con Pimentón GF V
Banderilles GF
Manchego & Membrillo GF
Piquitos Camperos GFO V
● ● ●
Spanish roasted Mackerel GF
Chorizo in Red Wine GF
Spanish Tortilla GF
Lentejas GF V
Montadito de queso de Cabra GFO
Piquillo Peppers GF V
serves 2 £40.00

Go Vegan

Babaganoush GF V
Colourful Quinoa Salad GF V
Pitta Bread GFO V
● ● ●
Hummus GF V
Salata GF V
Falafel Balls GF V
Tahini Baked Cauliflower GF V
Caponata GF V
Potato Wedges GF V VO
serves 2 £35.00

Levantine

Hummus Kawarma GF
Falafel Balls GF V
Babaganoush GF V
Moor-slaw GF V
Pitta Bread GFO V
serves 1 £20.00

Moroccan Mezze

Three Pea Tagine GF V
Colourful Quinoa Salad GF V
Tahini Baked Cauliflower GF V
serves 1 £15.00

Greek Goodness

La Verde Olives GF V
Pitta Bread GFO V
Dolmades GF V
Tzatziki GF
● ● ●
Greek Lentil Salad GF V
Saganaki GF VO
Souvlaki Skewer GF
Salata GF V
Feta Fournou GF
Greek Butter Beans GF V
serves 2 £41.00

Favourites Feast For Four

D&G mix Olives GF V
Sweet Chilli Peppers with Cheese GF
Hummus GF V
Pea Hummus GF V
Ciabatta GFO V
● ● ●
Insalata Caprese GF
Mixed Bean Salad GF V
Feta Fournou GF VO
Chorizo in Red Wine GF
Souvlaki Skewer GF
Caponata GF V
Saganaki GF VO
Champiñones al Horno GF
Potato Wedges GF V VO
serves 4 £75.00

NEW!

Italian Terrace

Bruschetta al Pomodoro GFO V
● ● ●
Lamb skewers with Salsa Verde GF
Pea & Feta Salad GF VO
Garlic & Pecorino Beans GF
serves 1 £20.00

Tea for Three

Bruschetta al Pomodoro GFO V
Montadito de queso de Cabra GFO
Sweet Chilli Peppers with Cheese GF
● ● ●
Caponata GF V
Potato Wedges GF V VO
Colourful Quinoa Salad GF
Baked Gouda
Hummus GF V
Pea & Feta Salad GF VO
Lentejas GF V
Spanish Tortilla GF V
Ciabatta GFO V
serves 3 £50.00

Burgers

Homemade Beef Burger

Cornish beef burger with
Cornish brie, tomato, red onion,
lettuce & garlic mayonnaise
in a soft roll GFO
£9.00

Spiced Sweet Potato Burger

Spiced veggie patty with red onion
marmalade, Cornish goats cheese,
fresh coriander, lettuce & mayo in a
soft roll GFO VO
£8.00

Moroccan Aubergine & Halloumi Burger

Pan fried aubergine and halloumi
slices with hummus, red pepper &
harissa relish and rocket served in a
soft roll GFO VO
£8.00



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Desserts

NEW!	Chocolate Mousse Indulgent chocolate mousse topped with whipped cream GF	6.00
NEW!	Raspberry & Prosecco Sorbet Refreshing dessert marries together two beautiful flavours GF V	£6.50
	Affogato St. Agnes vanilla ice cream 'drowned' in freshly brewed espresso GF VO	£5.00
	Ubrico St. Agnes vanilla ice cream 'drunk' on your choice of Pedro Ximenez, Amaretto, Baileys or Chocolate Liqueur GF VO	£6.00
NEW!	Vanilla Panna Cotta with Port Jelly Smooth & creamy panna cotta topped with a ruby red port jelly GF	£8.00
	Tarta de Santiago Traditional Spanish almond cake served with St. Agnes clotted cream & berries GF	£6.50
NEW!	Lime & Limoncello Syllabub Sweet & tangy with a subtle dash of Italian lemon liqueur GF	£7.00
	Chocolate Torte Rich chocolate & raspberry ganache on a crunchy base topped with caramelised almonds GF V	£8.00
	Cheese Cornish Blue served with red onion marmalade, grapes & ciabatta GFO	£7.50
NEW!	Tapas dessert board Miniature Chocolate Mousse, Raspberry & Prosecco Sorbet, Affogato, Vanilla Panna Cotta with Port Jelly, Lime & Limoncello Syllabub & Cheese GFO [serves 2]	£14.00

Dessert Cocktails

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

Carajillo	Romate Spanish Brandy, espresso, orange, lemon	£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

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

V = vegan
VO = adaptable for vegan option