ANTIPASTI

House Olives vE	4
Olives with Smoked Almonds ve	4.7
Garlic Olives ve	4
Gordal Olives ve	4.5
BREAD & LOAF v With olive oil, balsamic vinegar and butter	4
Marinated Mushrooms ve	3.7
Boquerones (Anchovies)	4.5
Breadsticks & Aioli v	2.3
Blistered Padron Peppers & Smoked Sea Salt vE	4.7
Tomato & Garlic Bruschetta ve	4
Tomato & Mozzarella Bruschetta v	5
Tomatoes, Mozzarella & Basil Pesto	v 6
Hummus, Dukkha & Pitta ve	4.5
Hand Sliced Serrano Ham & Aged Manchego	6.5
SELECTION OF CURED MEATS Serrano ham, salchichon, smoked chorizo, bread, oil & butter	12
BAKED BRIE v 8 Garlic & herbs, bread, breadsticks & onion chutney	/ 14

MEAT

MEAIBALLS		6.25
Pork & beef meatballs, herbs,		
tomato sauce & parmesan		
		_
CHICKEN LIVERS		5
Chilli, red wine & garlic		
CHICKEN & CHORIZO		6.5
Chicken thigh, chorizo sausage,		
red wine & tomato sauce		
SLOW COOKED PORK		7.25
Herbs & spices, pork stock		
& honey glaze		
o none, graze		
CHARGRILLED SIRLOIN 50Z / 100Z	11	/ 18
Red chimichurri, rocket		, 10
· ·		
& crispy fried onions		

FISH

KING PRAWNS Tomato, chilli & garlic	7.5
Tomato, Chilli & garile	
KINGS PRAWNS & SPICY CHORIZO Garlic & tomato sauce	7.5
WHITEBAIT Fried mini fish, spice seasoning & aioli	3.5
CALAMARI Gram flour batter & aioli	5.7

V Vegetarian VE Vegan

V* Vegan on request



VEGGIE & VEGAN

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FRIED AUBERGINE & COURGETTE ve Light gram flour coating balsamic & herb marinade	4.2	VEGAN Made with rice, peppers, peas, onions, garlic and tomatoes.	1
GARLIC & HERB MUSHROOMS ve Marinaded in herbs and sherry vinegar, fried in olive oil & garli	4.2 .c	With mixed salad Chicken and chorizo Prawn and squid	2
SPICED CHICKPEA & CAULIFLOWER FRITTERS v Deep fried spice seasoning & harissa mayo	4.5	All in	3
CHILLI & GARLIC LINGUINE VE Sundried tomato pesto	4	Homemade Dizza	
BAKED SPANISH RICE VE Courgette, red pepper, peas, onion, tomato & garlic	4.5	Hand thrown and stone-baked	-
THE OLIVE TREE GREEK SALAD v Baked feta, tomatoes, cucumber, olives, tzatziki & smoked chipotle dressing	6.5	on an "11 base MARGERITA Tomato base, cows milk mozzarella	7.
HALOUMI v Chermoula (Moroccan marinade) onions and peppers	6.5	ADD ANY TOPPINGS Serano ham Salami	2.
ROSEMARY & SEASALT FRIES v With aioli	3.5	Chorizo Anchovies	2.
PATATAS BRAVAS Fried potato, pincho seasoning, spicy tomato sauce & aioli	4	Chimichurri Green chillies Black olives Blue cheese	
CHEFS PATATAS BRAVAS Chimichurri, chillies, parmesan	5.5	Mushrooms	
		Garlic pizza bread VE Garlic pizza bread with mozzarella V	4. 6.
EXTRAS			
Leaf Salad	2.75		
Mixed Salad	3.5	V Vegetarian	
Garlic Pizza Bread ve	4.5	VE Vegan	
Garlic Pizza with Mozzarella v	6.5	V* Vegan on request	
Aioli Harissa Mayo Tzatziki	0.5 0.5 1	All dishes are prepared in a kitchen where we use a range o allergens, while we take care to avoid any cross contaminat it is not guaranteed. All dishes are gluten free available the exception pizza. Please advise a member of the team if have any allergies or dietary requirements.	ion with

PAELLA FOR 2

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26 28 32

7.5

4.5 6.5