BOTTOMLESS £3995

SUNDAY-THURSDAY ALL DAY FRIDAY & SATURDAY 11AM-4PM

ON ARRIVAL PLEASE ENJOY COMPLIMENTARY BREAD, OLIVE OIL & MIXED MEZE... THEN ORDER YOUR CHOICE OF FEATURED DRINKS, FOLLOWED BY ANY 3 TAPAS... 2 HOUR LIMIT!

BOTTOMLESS DRINKS

HOUSE WINE: WHITE / ROSÉ / RED WINE PROSECCO / ROSÉ PROSECCO / SANGRIA SMIRNOFF VODKA / GORDON'S GIN BACARDI RUM / LAGER / SOFT DRINKS

VEGETARIAN TAPAS

MIXED OLIVES GF

Green & black olives.

PATATAS FRITO GF

Plain fried potatoes with your choice of topping:

- · Spicy Spanish brava sauce;
- · Aïoli (garlic mayo);
- · Blue cheese;
- Mozzarella.

HAND-CUT CHIPS GARLIC BREAD

With (or without) cheese.

BRUSCHETTA

Seasoned red onion & fresh tomato on toasted bread.

CAPRESE GF

Mozzarella & fresh tomato with basil, oregano & olive oil.

GREEK SALAD GF

Classic fresh salad with feta in marinade.

FETA BOREK

Fried filo pastry filled with feta cheese & parsley served with sweet chilli sauce.

TORTILLA GF

Spanish omelette with potato, onion & mixed peppers, served with aïoli.

QUESO FRITO

Breaded & deep-fried cheddar served with red onion jam.

HALLOUMI GF

Fried cheese served with red onion jam.

PEBROTS DE PADRO GF

Spanish grilled peppers.

FALAFEL GF

Finely chopped mixed peppers, sesame seeds, broad beans, potato, chickpeas, dill & coriander mixed together & deep fried.

BERENJES RELENAS GF

Sliced aubergine topped with onion & mixed peppers, garlic & tomato sauce, finished with feta.

DOLMA

Rice stuffed vine leaves served with Greek garlic yoghurt & finished with tomato sauce.

CHAMPIÑONES AL AJILLO GF

Sautéed mushrooms with garlic, a touch of chilli & olive oil, served with/without cream.

MEAT & SEAFOOD TAPAS

POLLO MARBELLA GF

Chicken & chorizo cooked with garlic, onion, mixed peppers, chilli & cream.

PAELLA CARNE GF

Spanish rice cooked with chicken, chorizo & seasoning.

COSTILLAS DE CERDO

Pork ribs in sticky BBQ sauce.

CROQUETA DE POLLO

Sautéed pieces of chicken breast, reduced with cream, rolled & shallow fried, served with garnish & aïoli.

WRAP DE POLLO

Chicken with mixed peppers, onion & tomato sauce with a touch of chilli, in a tortilla wrap.

ALBONDIGAS

Spanish meatballs served with onion, potato & mushrooms with/without spicy Spanish bravas sauce.

BEEF STROGANOFF

Sautéed beef cooked with mushroom & onion, finished with demi-glace & a touch of French mustard.

HÍGADO DE CORDERO SE

Lambs liver sautéed with oregano & Madeira sauce, served with salad garnish.

MOUSSAKA

Minced lamb with layers of potato, courgette, aubergine & mixed peppers, finished with bechamel sauce & topped with cheese.

NACHOS CON CARNE

Nachos with bolognese ragu, jalepeños & cheese.

BOLOGNESE

Penne pasta with beef ragout & tomato sauce.

SUPPLI

Hand-crumbed chicken, chorizo & mozzarella, deep-fried.

PESCADO BLANCO

White fish coated with seasoned flour & deep fried, served with aïoli.

CALAMARI

Fried rings of calamari served with aïoli.

GF DISHES DO NOT CONTAIN GLUTEN.