

# Vegan menu

## Tapas

**GF** Marinated mixed olives 4.25

A mixture of greek, spanish and italian olives marinated in lemon, mixed herbs and olive oil

**Bread and dipping oils** 4.25

A selection of rustic breads with aged balsamic vinegar and extra virgin olive oil

**Sun dried tomato hummous** 4.25

Our own take on the greek dip, made with chickpeas, roasted garlic, tahini and sun dried tomatoes, served with greek flat breads

**Artichoke tapenade** 4.25

Artichoke, green olives, capers, lemon juice and olive oil, served with greek flat bread

**Patatas bravas** 6.95

A classic tapas dish of cubed potatoes, tossed in a fresh chilli, and tomato sauce

**Bruschetta rosso** 6.95

Toasted italian bread smothered with tomato, garlic, red onion and basil salsa

**GF** **Vegan catalana spinach** 6.95

**N** Spinach sauteed in garlic and olive oil, pine nuts, butter beans and sultanas in a tomato sauce

**GF** **Zucchini fritters** 6.95

Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

## Side Orders

Greek flat bread	1.95
Warm rustic bread	1.95
<b>GF</b> Roasted mediterranean vegetables	3.95
Sweet potato fries	3.95
<b>GF</b> Skin on chips	2.95
<b>GF</b> Garlic and paprika potatoes	3.95
<b>GF</b> Side salad	3.95
<b>GF</b> Leaf salad	3.25

## Main Course

**GF** **Vegan paella** 13.95  
**N** A spanish classic, filled with mixed vegetables, mushrooms and saffron infused rice

**N** **Vegan fideua** 13.95  
A paella using pasta noodles instead of rice, filled with vegetables, mushrooms and saffron

**Vegan gnocchi** 13.95  
Small italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach, in a tomato and basil salsa

**GF** **Vegan risotto de rossi** 13.95  
Arborio rice with sautéed mushrooms, grilled courgette, green peas finished with fresh herbs

**Linguine verdura** 13.95  
Linguine pasta with roast peppers, courgette, aubergines, red onion and cherry tomatoes in a tomato and basil sauce

**GF** *(Gluten free penne pasta available)*

**Linguine olivera** 13.95  
Linguine pasta with olives, onion, garlic, rocket and capers tossed in a tomato and basil salsa

**GF** *(Gluten free penne pasta available)*

**Vegan Linguine rosso** 13.95  
Linguine pasta with grilled artichoke, cherry tomatoes, sauteed baby spinach, tossed in fresh chilli and garlic in a tomato sauce

**GF** *(Gluten free penne pasta available)*

## Desserts

**Chocolate Brownie** 6.25  
Dark chocolate brownie, served with vanilla ice cream, hazelnut crumble and hazelnut brittle

**Vegan ice cream** 6.25  
3 scoops of vegan vanilla ice cream

**Fresh fruit sorbet** 6.25  
3 scoops of fresh fruit and fat free sorbet  
Please ask your server for today's flavours