



FOOD

SMALL BOWLS

Hummus (v) 14.00/4.00

Olive Tapenade

Smoked Babaganoush (v)

Cherry tomato Brushetta (v)

all tapas are served with

toasted bread

PLATES

Bocconcini 7.50

mozzarelline served with

purple basil pesto and rocket

(vg)

Broad Beans 7.50

Fried with chorizo and mint

Watermelon Salad 9.00

Cubed watermelon served

with prosciutto on burrata



FOOD

Crab Croquette 9.00

Fried panko crab balls with
parsley and lime served with
bread and green aioli

Sardines 7.50

Ortiz sardines with
homemade slow cooked spicy
tomato and red pepper sauce

Artichoke Hearts 5.00

Grilled artichoke hearts with
balsamic reduction and pine
nuts (v)

Truffle Fries (v) 4.00

DESSERT

Cashew Nut Blondie 6.00

Served with a scoop of
vanilla ice cream and a honey
tequila sauce (vg)