

PARTY MENU 1

45.00£

Sharing Starters

Humus (VG)

Puree of Chickpeas with Green Olives, Tahini, Garlic, and Lemon Juice

Tabbouleh (VG)

Parsley, Mint, Crushed Wheat, Tomatoes, Spring Onions, and Lemon

Babaganoush (V)

Grilled Aubergine, Yogurt, Tahini Garlic and Lemon

Prawn Croquettes

Deep fried Croquettes with Prawn, Garlic Mayo

Calamari

Fried Baby Calamari served with Lime Mayo

Choice of Main Course

Lamb Kofte

Grilled minced Lamb served with Red Onion, Cabbage Pickles and Lavash Bread

Tuna Steak

Seared Tuna Steak, Patatas Panaderas, Pickled Shallots, Basil Coulis

Cauliflower (VG)

Charred grilled Cauliflower served with Carrot and Orange Puree, Garlic Flakes and Dried Olives

Chicken Shish

Grilled Cubes of Marinated Chicken Breast served with Grilled Asparagus and Courgettes

Meat Moussaka

Minced Meat Moussaka served with Cacik

Dessert

Basque Country Cheesecake (V)

(V) vegetarian (VG) vegan

Please ask a member of our team before ordering if you have any allergies or intolerances. Nuts, flour and other allergens are used in our kitchen, and despite efforts to prevent cross-contamination some of our dishes may contain traces of allergens. A discretionary service charge of 13.50% will be added to your bill. VAT included.

PARTY MENU 2

55.00£

Sharing Starters

Humus (VG)

Puree of Chickpeas with Green Olives, Tahini, Garlic and Lemon Juice

Tabbouleh (VG)

Parsley, Mint, Crushed Wheat, Tomatoes, Spring Onions and Lemon

Babaganoush (V)

Grilled Aubergine, Yogurt, Tahini Garlic and Lemon

Prawn Croquettes

Deep fried Croquettes with Prawn, Garlic Mayo

Calamari

Fried Baby Calamari served with Lime Mayo

Smoked Salmon

Pickled Cucumber, Salmon Roe and Garlic Yoghurt

Cecina Beef

Home-cured smoked Beef with Grapes and Hazelnuts

Choice of Main Course

Rib-Eye

Char grilled 10 oz Dry Aged Scottish Rib-Eye served with Padron Peppers

Lamb chops

Grilled Lamb Chops served with Fennel Salad

Aubergine (V)

Oven baked Aubergine with Tomatoes and Mozzarella

King Fish

Grilled Fillet of King Fish, Samphire and Pine Nuts

Chicken Shish

Grilled cubes of marinated Chicken Breast served with Grilled Asparagus and Courgettes

Choice of Dessert

Basque Country Cheesecake (V)

Rice Pudding (V)

(V) vegetarian (VG) vegan

Please ask a member of our team before ordering if you have any allergies or intolerances. Nuts, flour and other allergens are used in our kitchen, and despite efforts to prevent cross-contamination some of our dishes may contain traces of allergens. A discretionary service charge of 13.50% will be added to your bill. VAT included.