

Tapas y Raciones

House Marinated Olives (GF,V)	10
Croquetas (2) Prosciutto & parmesan croquetas s/w aioli	14
Patatas Bravas (GF,V) Hand cut crispy fried potatoes, housemade spicy bravas sauce & aioli	14
Vegetarian meze (V) Olives, stuffed peppers, dolmades, eggplant dip & pita bread	22
Bread & dips (V) Toasted bread w housemade hummus, romesco & seasonal pesto	18
Tabla de quesos Spanish cheeses, jamon, quince paste & crackers	22
Peri peri prawns (GF) Pan fried prawns, peri peri sauce & saffron mayonnaise	19
Spanakopita (3) (V) Spinach, feta cheese, filo pastry & tzatziki sauce	14
Dolmades (V, GF) Greek rice & herbs stuffed vine leaves & tzatziki sauce	12

Acompañamientos

Bread & Dips (V) Italian flat bread w extra virgin olive oil, chilli, garlic, rosemary & sea salt	16
Insalata Verde (GF,V) Seasonal green salad	16
Pear & gorgonzola salad (GF,V) Pear, gorgonzola, cos lettuce & toasted walnuts Add Pita bread +3	24

Dinner Menu



FRESCA
mediterranean

Platos Principales

Risotto ai frutti di mare (GF) Saffron risotto, fennel, mussels, prawns & lemon <i>Wine suggestions: Mandrarossa Grecanico 14/56 or La Fresca Albariño 10/36</i>	36
Chicken scarpariello (GF) Rustic Italian dish of F/R chicken, braised w white wine, lemon, garlic & herbs, s/w roasted broccoli & pecorino <i>Wine suggestions: Bonfaro Branco 10/37 or Mandrarossa Rosé 13/45</i>	35
Pasta alla Norcina Traditional dish from Norcina, Umbria using Italian sausage w a delicate truffle cream sauce & finished w black pepper & aged pecorino <i>Wine suggestions: Feudi di Romans Sauvignon Blanc 12/39 or Lar de Paula Blanco Reserva /49</i>	34
Ensalata de Calabaza (V) Vibrant salad of roasted pumpkin, goats cheese, chickpeas, romesco sauce & hazelnut dukkha <i>Wine suggestions: Alma Serena Verdejo 10/36 or Santa Sofia Bardolino 12/44</i>	31

Postres

Pistachio tart Rich Pistachio and white chocolate filled tart, raspberry coulis & vanilla mascarpone	16
Limoncello tiramisu Our new take on the Italian classic using Limoncello & strawberry sponge fingers	16
Tiramisù Classic Italian "pick me up" - layers of mascarpone, marsala & coffee soaked sponge fingers	14
Gelati (GF) Italian gelato in three different flavours	14
Affogato (GF) Vanilla ice cream "drowned" in a shot of hot espresso <i>add liqueur (Frangelico/Baileys/Kahlua/Cointreau) +5</i>	14

De la panza sale la danza - From the stomach comes the dance