

TAPAS (SMALL DISHES)

Any tapas can be chosen as a starter to give you something tasty to graze on whilst your meal is being prepared fresh in our kitchen.

Sharing Platters

Not sure where to start? Our sharing platters for 2 or 4 are the perfect starter for your group!

Vegetarian Sharing Platter	18.00/34.00
Artisan Bread, Greek Pitta Bread, Olives, Semi-dried Tomatoes, Halloumi Cheese, Houmous, Tzatziki, Aioli & Muhammara	
Continental Sharing Platter	22.00/42.00
Chorizo, Salami, Prosciutto, Artisan Bread, Greek Pitta Bread, Olives, Semi-dried Tomatoes, Halloumi Cheese, Houmous, Tzatziki, Aioli & Muhammara	

Homemade Dips

Our homemade dips are the perfect starter, each dip comes with half a 7" Greek Pitta

Aioli	5.00
Lemon, olive oil, mayo, dijon mustard & garlic.	
Tzatziki	5.00
Greek yoghurt, garlic, cucumber, olive oil & lemon	
Houmous	5.00
Chickpeas, garlic, sesame, coriander, olive oil & lemon	
Muhammara	5.00
Roasted peppers, walnuts, tomatoes, garlic, chilli, pomegranate molasses	

Specialty Breads

Our specialty breads are a great starter, customisable with cheese, tomato and garlic - except artisan bread.

7" Homemade Garlic Bread	6.00
Add cheese or tomato for £1 - both for £2	
12" Homemade Garlic Bread	8.00
Add cheese or tomato for £1.50 - both for £3	
7" Greek Pitta	4.00
Add cheese or garlic for £1 - both for £2	
Artisan Bread	4.00
Trio of fresh and warm Mediterranean Breads	

Please make your server aware of any allergies/dietary requirements - many of our dishes can be adapted to meet specific diets, please see our diet specific menus.

Vegetarian Tapas

Vegetarian dishes so good even your non-veggie friends love them!

Halloumi Saganaki	7.50
Deep fried halloumi drizzled with balsamic glaze.	
Gigantes	7.50
Giant butter beans, onion, red pepper & herbs in tomato sauce.	
Imam	7.50
Baked aubergine with red lentils, tomatoes, onion, pepper mild chilli, aromatic herbs & spices with feta	
Dolmades	7.50
Stuffed vine leaves with rice & herbs	
Fruity Couscous	7.50
Couscous with courgettes, caramelized red onions, apricots, sultanas, cranberries, coriander, mint and cumin.	
Potatas Bravas	7.50
Deep fried potato chunks in a spicy tomato sauce & herbs.	
Courgette Balls	7.50
Courgette balls made with feta, mint, coriander, dill, parsley, fennel, garlic & Breadcrumbs with sweet chilli dip.	
Moroccan Vegan Tagine	7.50
Squash, sweet potato, carrots, chickpeas, coriander, shallots, apricots and sultanas in a rich tagine liquor.	
Stir Fried Vegetables	7.50
Fresh vegetables, stir fried in garlic, ginger & sweet soy sauce.	
Mushroom Croquettes	7.50
Porcini mushrooms, garlic and onion croquettes & aioli dip.	
Soup of the Day	7.50
See the specials board, served with warm Artisan Bread.	
Spanakopita	7.50
Greek savoury spinach and feta pastry, with balsamic glaze.	

Seafood Tapas

From mussels to prawns, our Seafood Tapas will be sure to satisfy those taste buds!

Mussels	9.50
Mussels in white wine, red onion, garlic & cream.	
Cider Battered Haddock Fillet	9.50
Cider Battered Haddock Fillet, pea and mint puree, lemon and tartare	
Calamari	9.50
Deep fried squid with fresh lemon with Aioli dip.	
Sambuca Prawns	9.50
Prawns pan-fried with garlic butter, sambuca & cream	
Greek Chilli Prawns	9.50
Prawns pan-fried with onion, garlic, white wine & sweet chilli sauce	
Pan-fried Scallops	9.50
King scallops sauteed in paprika and garlic butter with pea & mint dip drizzled with balsamic glaze	
Breaded Scampi	9.50
7x breaded scampi, lemon & tartare	

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Ordering Suggestion:

Starter + 3 Tapas Dishes + Side

Meat Tapas

Savour locally sourced meats, from lamb tagine to marinated gyros, in our tantalizing Meat Tapas.

Pork, Chicken or Greek Sausage Gyros	9.50
Marinated meat slices, greek oil, pitta, salad & tzatziki	
Moroccan Lamb Meatballs	9.50
Homemade lamb meatballs with Moroccan spices, fresh herbs in tomato & chilli sauce.	
Chicken Souvlaki	9.50
Meat pieces marinated in rosemary, oregano, garlic & paprika with tzatziki	
BBQ Pulled Pork	9.50
Pulled pork slow cooked for 12 hours served in a rich honey bbq sauce	
Sweet Glazed Pork Belly	9.50
Pork belly with pomegranate	
Ham Croquettes	9.50
Ham Croquettes served with aioli	
Stifado	9.50
Beef in red wine, tomatoes, onions, garlic, peppercorns, herbs, spices & chilli	
Lamb & Apricot Tagine	9.50
Slow cooked lamb, apricots, chickpeas, sultanas, squash, coriander & shallots in a rich tagine liquor	

Sides

A selection of tasty things to pick on while you enjoy your tapas dish!

Homemade Chips	4.50
Olives	4.00
House Salad	4.00
Greek Salad & Feta	4.75
Tio of Warm Artisan Bread	4.00
Basmati Rice	4.00
Greek Pitta	4.00
Focaccia Bread	4.00
Olive, sun-dried tomatoes and rosemary.	
Homemade Onion Rings	4.50
Cider battered, red onion rings.	
Stir Fried Veg	4.00
Potatas Bravas	4.50

Desserts (V)

From Italian Affogato to homemade Greek Baklava, you will be sure to find a perfect treat to round off the night.

Baklava	7.95
Homemade nutty Greek Baklava, served with syrup and greek yoghurt or ice cream.	
Sticky Toffee Pudding	7.95
Sticky toffee sponge cake with hot butterscotch sauce, served with vanilla ice cream.	
Double Scoop Vanilla Ice Cream	4.50
Two scoops of lush vanilla ice cream, with equally as tasty Gluten Free and Vegan alternatives available.	
Warm Apple Slice	7.95
Freshly baked Apple Slice, served with vanilla ice cream or fresh pouring cream.	
Warm Chocolate Fudge Cake	7.95
Vegan warm chocolate fudge cake, served with normal or vegan vanilla ice cream.	
Merry Berry Stack	7.95
Meringue, vanilla ice cream, whipped cream, mixed berries and strawberry sauce, served with local shortbread.	
Strawberries & Ice Cream or Pouring	7.95
Juicy strawberries served with local Scottish shortbread and cream (or ice cream).	
Affogato	7.95
Classic Italian dessert featuring a scoop of vanilla ice cream "drowned" in a shot of hot espresso with a biscuit. Add Amaretto (35ml) for £3	
Creme Brulee	7.95
Creamy Creme Brulee with a sugar shell, fresh raspberries and local Scottish shortbread.	
Triple Chocolate Brownie	7.95
Homemade, gluten free brownie, served with chocolate sauce & lush vanilla ice cream.	

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V = Vegetarian Ve = Vegan GF = Gluten Free
DF = Dairy Free

Many of our tapas dishes can also be turned into main courses, bigger portion sizes and your choice of side. See our Main Courses menu for more details!