# **GLUTEN** FREE TAPAS (SMALL DISHES)

### Ordering Suggestion:

Starter + 2 Tapas Dishes + Side

## Sharing Platters

Vegetarian Sharing Platter 19.00/35.00 Artisan Bread, Greek Pitta Bread, Olives, Semi-dried Tomatoes, Halloumi Cheese, Houmous, Tzatziki,

Aioli & Muhammara

Continental Sharing Platter 23.00/43.00

Chorizo, Salami, Prosciutto, Artisan Bread, Greek Pitta Bread, Olives, Semi-dried Tomatoes, Halloumi Cheese, Houmous, Tzatziki, Aioli & Muhammara

## Homemade Dips & GF Pitta Bread

Aioli	5.50
Lemon, olive oil, mayo, dijon mustard & garlic. Tzatziki	5.50
Greek yoghurt, garlic, cucumber, olive oil & lemon Houmous Chickpeas, garlic, sesame, coriander, olive oil &	<b>5.</b> 50
lemon  Muhammara  Roasted peppers, walnuts, tomatoes, garlic, chilli,	5.50
pomegranate molasses	

Specialty Breads	
10" Garlic Bread Add cheese or tomato for £2.00 - add both for £3	9.00
Gluten-Free Pitta Add cheese or garlic for £1 - both for £2	<b>5.</b> 00
Artisan Bread	5.00

Trio of fresh and warm breads.

Seafood Tapas	
Mussels	9.95
Mussels in white wine, red onion, garlic & cream.	
Calamari	9.95
Deep fried squid, a fresh lemon with Aioli dip.	
Sambuca Prawns	9.95
Prawns pan-fried with garlic butter, sambuca &	
cream	
Greek Chilli Prawns	9.95
Prawns pan-fried with onion, garlic, white wine &	
sweet chilli sauce	
Pan-fried Scallops	10.95
King scallops sauteed in paprika and garlic butter	
with muhammara dip drizzled with balsamic glaze	



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Vegetarian Tapas	
Halloumi Saganaki	7.95
Deep fried halloumi drizzled with balsamic glaze.	7.05
Gigantes  Ciona human home anion, and norman & home in	7.95
Giant butter beans, onion, red pepper & herbs in tomato sauce.	
Imam	7.95
Baked aubergine with red lentils, tomatoes, onion,	, ,, ,
pepper mild chilli, pomegranate, aromatic herbs &	
spices with feta	7.05
Dolmades Stuffed vine leaves with rice & herbs	7.95
Italian Bruschetta	7.95
Tomato, basil, garlic, red onion, herbs and	7.93
mozzarella on bread with a balsamic glaze.	
Potatas Bravas	7.95
Deep fried potato chunks in a spicy tomato sauce &	
herbs.	
Courgette Balls	7.95
Courgette balls made with feta, mint, coriander, dill,	
parsley, fennel, garlic & Breadcrumbs with sweet	
chilli dip. Moroccan Vegan Tagine	7.95
Squash, sweet potato, carrots, chickpeas, coriander,	7.75
shallots, apricots and sultanas in a rich tagine liquor.	
Stir Fried Vegetables	7.95
Fresh vegetables, stir fried in garlic, ginger & sweet	, ,,
soy sauce.	
Soup of the Day	7.95
See the specials board, served with warm Artisan	
Bread.	
Meat Tapas	

Chicken or Greek Sausage Gyros	9.95
Marinated meat slices, greek oil, pitta, salad &	
tzatziki	
Moroccan Lamb Meatballs	9.95
Homemade lamb meatballs with Moroccan spices,	
fresh herbs in tomato & chilli sauce.	
Chicken Souvlaki	9.95
Meat pieces marinated in rosemary, oregano, garlic	
& paprika with aioli dip.	
BBQ Pulled Pork	9.95
Pulled pork slow cooked for 12 hours served in a	
rich honey bbq sauce	
Stifado	9.95
Beef in red wine, tomatoes, onions, garlic,	
peppercorns, herbs, spices & chilli	
Lamb & Apricot Tagine	9.95
Slow cooked lamb, apricots, chickpeas, sultanas,	
squash, coriander & shallots in a rich tagine liquor	

Sides	
Homemade Chips	4.95
Mediterranean Slaw	<b>4.5</b> 0
House Salad	4.45
Greek Salad & Feta	5.25
Basmati Rice	4.00
Gluten Free Pitta	4.00

## GLUTEN FREE MAIN COURSES

Pick 3 FREE sides to accompany your main course meal at no extra charge.

Chicken Gyros	17.00
Marinated chicken served with pitta & tzatziki.	4 - 00
Greek Sausage Gyros Greek sausage served with pitta & tzatziki.	17.00
Halloumi Gyros	17.00
Fried Halloumi cheese served with pitta & houmous.  Moroccan Vegan Tagine  Squash, sweet potato, carrots, chickpeas, coriander, shallots, apricots & sultanas in a rich tagine liquor.	17.00
Lamb & Apricot Tagine Lamb, squash, sweet potato, carrots, chickpeas, coriander shallots, apricots & sultanas in a rich tagine liquor.	19.00
Vegetable Stir Fry Fresh veggies with soy and sweet chilli.	18.00
Chicken Stir Fry Chicken and veggies with soy and sweet chilli.	20.00
King Prawn Stir Fry King prawns and crisp vegetables, with soy and sweet chilli.	20.00
BBQ Pulled Pork Pulled pork slow cooked for 12 hours served in a	17.00
rich honey bbq sauce Imam Baked aubergine with red lentils, tomatoes, onion, peppers, mild chilli, pomegranate, aromatic herbs and spices with feta	16.00
Stifado Beef in red wine, tomatoes, onions, garlic, peppercorns, herbs, spices and chilli	19.00
Soup of the Day One of our soup of the days, with a selection of warm Artisan Bread and butter.	9.50
Chicken Souvlaki Meat pieces marinated in rosemary, oregano, garlic and paprika	18.00
Moroccan Lamb Meatballs  Homemade lamb meatballs with moroccan spices, fresh herbs in tomato and chilli sauce	18.00
Greek Chilli Prawns Prawns pan-fried with onion, garlic, white wine and sweet chilli sauce	19.00

8oz Fillet Steak Cooked to your liking with roasted tomato, add peppercorn/diane sauce for £4	34.00
Minted Lamb Steak A minted lamb steak, rosemary and tomato. Add redcurrant gravy for £2.50	24.00
Seafood Platter King prawns, king scallops, large langoustine, calamari and a pot of mussels served with lemon, garden peas, aioli and tartare	34.00

## Choose any of the below 3 FREE sides to accompany your main course.

Homemade Chips (GF)
House Salad (GF)
Greek Salad (GF)
Basmati Rice (GF)
Pitta Bread (GF)
Stir Fried Veg (GF)
Potatas Bravas (GF)
Mediterranean Slaw (GF)

### Desserts (V)

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

Sticky Toffee Pudding Sticky toffee sponge cake with hot butterscotch sauce, served with vanilla ice cream.	8.95
Merry Berry Stack Meringue, vanilla ice cream, whipped cream, mixed berries and strawberry sauce.	8.95
Strawberries & Ice or Pouring Cream Juicy strawberries served with cream (or Glen Urr ice cream).	8.95
Creme Brulee Creamy Creme Brulee with a sugar shell, fresh raspberries.	8.95
Triple Chocolate Brownie Homemade, gluten free brownie, served with chocolate sauce & Glen Urr vanilla ice cream.	8.95

We also have gluten-free pizzas available, please see the Pizza & Pasta menu!

Please make your server aware of any allergies/dietary requirements - many of our dishes can be adapted to meet specific diets. Vegan & Dairy-Free Menus are also available!

