

SPOKEN | Main Menu

CULINÁRIA MEDITERRÂNEA

BREAKFAST

Served Saturday & Sunday between 10AM and 12PM

For breakfast we use 'Molettes' - traditional breakfast bread from Andalusia in Spain

TOAST & MARMALADE [Ⓥ]	/3
Toasted Molette with butter & Seville orange marmalade	
CROQUE MADAME	/6
Serrano ham, mozzarella and a fried egg on Molette	
BISMARCK	/8.5
Toasted Molette, San Marzano tomato sauce, Pancetta, buffalo mozzarella, red onion, baked eggs	
CHORIZO SHAKSHUKA	/9
Free range eggs baked in a spicy tomato sauce with chorizo, topped with breadcrumbs, feta & toasted soldiers	
AVOCADO APLASTADO [Ⓥ]	/8
Crushed avocado, with sun blushed tomato, red onion & fresh lime on toast, with poached eggs & sumac	
MEDITERRANEAN BREAKFAST	/11
Chipotle sausages, pancetta, morcilla (premium Spanish black pudding), sun blushed tomatoes, baked beans, a pair of eggs (however you like them), hash browns & toasted Molette	
VEGAN BREAKFAST	/9.5
'Chorizo' and red pepper sausages, whole avocado, sun blushed tomatoes, roasted artichoke hearts, baked beans, hash browns & toasted Molette	

PRIMO/SNACKS

HALLOUMI [Ⓥ]	/6
crisp-fried halloumi fries with harissa yoghurt	
CHICKPEA HUMMUS [Ⓥ] [Ⓥ]	/4.5
warm pitta bread, lemon, olive oil & sumac	
CALAMARI FRITTI	/7
crisp fried calamari with marinara and aioli dips, sea salt & fresh lemon	
GRILLED SOBROASADA [Ⓥ]	/5.5
Spanish ground cured pork & spices on Molette with honey & truffled Manchego	
CHORIZO CROQUETTAS	/6
served with aioli & lemon	

HOMEMADE ARTISAN PIZZA

Traditionally prepared, freshly made dough with San Marzano tomatoes

MARGARITA [Ⓥ] [Ⓥ]	/8
Buffalo mozzarella, basil	
CRUDO [Ⓥ]	/9
Serrano ham, buffalo mozzarella, sun blushed tomato, rocket, balsamic onion	
PEPPERONI	/9.5
Double pepperoni, buffalo mozzarella, spiced honey	
TONNO	/9.5
Tuna, buffalo mozzarella, red onion, Spanish anchovies, basil	
BISMARCK	/10
Pancetta, buffalo mozzarella, red onion, baked eggs	
CAESAR	/10
Roast chicken, pancetta, parmesan, rocket, caesar dressing, Spanish anchovies	
ZAKINTHOS [Ⓥ] [Ⓥ]	/9
Sun blushed tomato, roast artichoke hearts, oregano, olives, feta, rocket	
VERONA [Ⓥ]	/10
Fennel sausage, red onion, chilli flakes, parmesan	

[Ⓥ] A Gluten free base is available, but we do have a very small kitchen with airborne flours, we only recommend these bases for guests wishing to cut down on gluten, NOT coeliacs

SECONDO

CAESAR SALAD	/13
Roast Chicken supreme, Parmesan, pancetta, our house Caesar dressing, cos lettuce, schmaltz croutons & Spanish anchovies	
HAMBURGER DI AGNELLO [Ⓥ]	/13
Grilled Darts farm lamb burger, brioche bun, rocket, harissa yoghurt, crisp-fried pink pickled onions, crumbled feta, served with a green salad & salted fries	
WILD BOAR RAGU	/14
Italian boar, cooked slowly in red wine, onions, San Marzano tomatoes and fresh herbs. Tossed through pappardelle pasta and served with basil & Parmesan	
SEARED TUNA [Ⓥ] [Ⓥ]	/15
MSC certified tuna fillet (Bonito sin punta), pan seared, and served with a Greek salad of cos lettuce, olives, feta, sun blushed tomato, cucumber & oregano	
MEZZE BOARD (MIN. 2 PERSONS)	/8pp
Serrano and Iberico ham, garlic & herb Molette, Mediterranean olives, guindilla peppers, balsamic onions, Greek salad & truffled manchego cheeses	
PESTO CHICKEN AND PANCETTA PASTA	/13
Roast chicken breast, Italian pancetta, green pesto cream, with pappardelle pasta, Parmesan and fresh basil	

PIATTO LATERALE

FRITES [Ⓥ]	/3
TRUFFLED MANCHEGO FRITES [Ⓥ]	/4
GREEN SALAD [Ⓥ]	/3
cos lettuce, sun blushed tomato, red onion & cucumber	
GREEK SALAD [Ⓥ]	/4
cos lettuce, cucumber, sun blushed tomato, feta, oregano & olives	
WARM PITTA BREADS	/2
CRISP-FRIED PINK PICKLED ONIONS	/3
GARLIC & HERB MOLETTE	/3.5
PARMESAN GARLIC & HERB MOLETTE	/4
OLIVES [Ⓥ]	/4

DOLCE

PROFITEROLES [Ⓥ]	/6
with dulce de leche	
PISTACHIO AND HONEY CREME BRÛLÉE [Ⓥ]	/5
ICE CREAM	/2
per scoop	
PISTACHIO	QUICK® GIN
VANILLA BEAN	CUCUMBER & LEMON
VEGAN CHOCOLATE	RASPBERRY & MINT

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[Ⓥ] VEGETARIAN

[Ⓥ] VEGAN

[Ⓥ] GLUTEN FRIENDLY