## Rustic Table's Mediterranean Tapas Menu

Gordal Olives (GF)	£4.75	4Veg 4Ways (VEG/GF)	£8.50	
These Gordal olives are tinned in brine with guindilla chilli – giving the olives a slight hot kick.		Marinated Bell peppers, Steamed asparagus with vegan basil mayo, Roasted beetroot with rosemary, Sous vided leek with thyme & ginger then pan-fried with agave & lemon juice		
Sourdough Bread Board (VEG)	£6.50	Salantourmasi (VEG/GF)	£7.50	
Made by the Lavender Micro Bakery in Quinton from 100% organic flour, served warm with olive oil and balsamic vinegar		Greek stuffed onions with rice cooked in a rich tomato sauce seasoned		
Padron Peppers (VEG/GF)	£6.50	with cumin and pine nuts	24.00	
Pan fried in olive oil and sprinkled with sea salt flakesthe chance you will find a hot one	ere is a small	Spanish Tortilla (V/GF)  Served with aioli	£6.00	
		Fried Halloumi (V)	£7.00	
		Served with quince jelly		
Spanish Chicken	£8.50	Halloumi & Figg Salad (V/GF)	£7.50	
Chicken thigh fillets baked with Salsa Brava & Black olives, toasted sourdough bread (GF option available)	served with	Served with Rocket & Herby dressing		
Pulled Beef Short Rib (GF)	£9.00	Mango & Feta Salad (V/GF)	£7.00	
Served on a bed of fried potatoes		Served with fresh pomegranate seeds		
Greek pork belly skewers (GF)	£8.50			
Sous vide for 12 hours and grilled to perfection, served with Tzatziki		Croquetas		
Lamb kofta (GF)	£8.00	Fried Bechamel sauce fritters with:		
Served with Tzatziki		<b>Ham</b> with aioli	£6.50	
Spanish Mini Chorizo (GF)	£8.00	Mushroom (V) with aioli	£6.50	
Cooked with Calvados and Maple syrup		<b>Chorizo</b> with aioli	£6.50	
Lasagne	£8.00	<b>Cod</b> with aioli	£6.50	
Made entirely from scratcheven the pasta, classic and traditional Italian favorite		Arancini		
		Traditional Italian risotto balls, stuffed, coate panko breadcrumbs and deep fried		
Prawn Pil-Pil (GF)	£8.50	Mushroom (V)	£7.50	
Prawns cooked in olive oil garlic and chili		served with cheesy mushroom sauce		
Portuguese Fishcakes	£8.00	Veal & Pork Ragu	£8.50	
Made with Cod, served with Homemade Tartare sauce		Served with Parmigiano Reggiano and Bechamel sauce		
		Pan fried Aubergine & Peccorino	£8.00	
		Served with Pesto		
Extra portion of Sourdough Bread	£2.00	Patatas Bravas (VEG/GF) served with Salsa Brava	£5.50	
Extra portion of Gluten free Bread	£2.00	Fries (VEG/GF)	£3.50	
Extra portion of Olive oil & Balsamic glaze	£1.50	Sweet potato Fries (VEG/GF)	£4.00	

V- Vegeterian, VEG- Vegan, GF- Gluten Free

If you have an allergy please let us know and our manager will take your order personally, also please make sure you read our allergy statement at the back of the menu below the deserts.