

# Rustic Table`s Mediterranean Tapas Menu

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Gordal Olives (VEG/GF)</b>                                                                                                                                  | <b>£5.00</b>  | <b>Grilled Goat`s cheese (V/GF)</b>                                                                                                                                    | <b>£8.50</b> |
| These Gordal olives are tinned in brine with guindilla chilli – giving the olives a slight hot kick.                                                           |               | Served on a bed of rocket, with caramelized pear                                                                                                                       |              |
| <b>Sourdough Bread Board (VEG)</b>                                                                                                                             | <b>£6.50</b>  | <b>Halloumi &amp; Fig Salad (V/GF)</b>                                                                                                                                 | <b>£8.00</b> |
| Made by the Lavender Artisan Bakery in Harborne from 100% organic flour, served warm with extra virgin olive oil and balsamic glaze                            |               | Served with rocket and French dressing                                                                                                                                 |              |
| <b>Padron Peppers (VEG/GF)</b>                                                                                                                                 | <b>£6.50</b>  | <b>Greek Stuffed Cabbage leaves(VEG/GF)</b>                                                                                                                            | <b>£7.00</b> |
| Served with sea salt flakes                                                                                                                                    |               | The cabbage leaves are stuffed with rice cooked in a rich tomato sauce and seasoned with pine nuts, parsley, cumin, garlic and white pepper, then oven baked to order. |              |
| <b>Spanish Tortilla (V/GF)</b>                                                                                                                                 | <b>£6.00</b>  | <b>Sicilian Caponata (VEG)</b>                                                                                                                                         | <b>£7.50</b> |
| Served with aioli                                                                                                                                              |               | Fried aubergine cooked with celery, capers, olives and onions in a rich tomato sauce, served with toasted sourdough bread and pine nuts (GF option available)          |              |
| <b>Caldo Verde</b>                                                                                                                                             | <b>£8.00</b>  | <b>Falafel &amp; Hummus (V)</b>                                                                                                                                        | <b>£7.00</b> |
| Slightly spicy traditional Portuguese soup with onions, garlic, kale, potato and chorizo, served with chorizo oil, soured cream and a slice of sourdough bread |               | Falafel served on hummus and feta dip with warm mini pita bread (Vegan and/or Gluten free option available)                                                            |              |
| <b>Chicken Pintxo (GF)</b>                                                                                                                                     | <b>£8.00</b>  | <b>Croquetas</b>                                                                                                                                                       |              |
| Spanish spice mix marinated chicken tight fillets skewered and grilled to order, served with homemade red chimichurri                                          |               | Fried Bechamel sauce fritters with:                                                                                                                                    |              |
| <b>Lamb kofta (GF)</b>                                                                                                                                         | <b>£8.00</b>  | <b>Iberico Ham</b> with aioli                                                                                                                                          | <b>£6.50</b> |
| Served with Tzatziki                                                                                                                                           |               | <b>Mushroom (V)</b> with aioli                                                                                                                                         | <b>£6.50</b> |
| <b>Spanish Mini Chorizo (GF)</b>                                                                                                                               | <b>£8.50</b>  | <b>Cod</b> with aioli                                                                                                                                                  | <b>£6.50</b> |
| Cooked in Bourbon & Maple syrup                                                                                                                                |               | <b>Arancini</b>                                                                                                                                                        |              |
| <b>Sirloin bites (GF)</b>                                                                                                                                      | <b>£12.50</b> | Traditional Italian risotto balls, stuffed, coated with panko breadcrumbs and deep fried                                                                               |              |
| Sous Vide Sirloin steak cooked to medium and grilled to order, served with peppercorn sauce                                                                    |               | <b>Mushroom (V)</b>                                                                                                                                                    | <b>£7.50</b> |
| <b>Italian Meatballs (GF)</b>                                                                                                                                  | <b>£8.50</b>  | served with cheesy mushroom sauce                                                                                                                                      |              |
| Classic Italian meatball made with Rose Veal, Pork meat, cooked in a cheese and truffle sauce                                                                  |               | <b>`Nduja &amp; Guanciale</b>                                                                                                                                          | <b>£8.50</b> |
| <b>Lasagne</b>                                                                                                                                                 | <b>£8.50</b>  | Served with spicy tomato sauce                                                                                                                                         |              |
| Made entirely from scratch...even the pasta, classic and traditional Italian favorite                                                                          |               | <b>Sundried tomato (VEG)</b>                                                                                                                                           | <b>£8.00</b> |
| <b>Squid Bites</b>                                                                                                                                             | <b>£7.50</b>  | Served with Marinara sauce and basil dust                                                                                                                              |              |
| Deep fried Squid pieces in crunchy coating, served with sweet chili sauce                                                                                      |               | <b>Patatas Bravas (VEG/GF)</b> served with Salsa Brava                                                                                                                 | <b>£5.50</b> |
| <b>Prawn Pil-Pil (GF)</b>                                                                                                                                      | <b>£8.50</b>  | <b>Fries (VEG/GF)</b>                                                                                                                                                  | <b>£3.50</b> |
| Prawns cooked in Cotswold Gold Extra Virgin Rapeseed oil garlic and chili                                                                                      |               | <b>Sweet potato Fries (VEG/GF)</b>                                                                                                                                     | <b>£4.00</b> |
| <b>Prawn Churros</b>                                                                                                                                           | <b>£8.50</b>  | <b>Extra portion of Sourdough Bread</b>                                                                                                                                | <b>£2.00</b> |
| Served with aioli                                                                                                                                              |               | <b>Extra portion of Gluten free Bread</b>                                                                                                                              | <b>£2.00</b> |
| <b>Whitebait</b>                                                                                                                                               | <b>£8.00</b>  | <b>Extra portion of Olive oil &amp; Balsamic glaze</b>                                                                                                                 | <b>£1.50</b> |
| Served with tartare sauce                                                                                                                                      |               |                                                                                                                                                                        |              |

V- Vegetarian, 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.