

Rustic Table`s Mediterranean Tapas Menu

Gordal Olives (VEG/GF)	£5.00	Grilled Goat`s cheese (V/GF)	£8.50
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	
Sourdough Bread Board (VEG)	£6.50	Halloumi & Fig Salad (V/GF)	£8.00
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	
Stuffed Peppers (V/GF)	£6.00	Sicilian Caponata (VEG)	£7.50
Small red peppers stuffed with creamy feta cheese		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)	
Hummus (V)	£6.50	Halloumi Fries (V)	£8.00
Served with extra virgin olive oil, sesame seeds and mini-Naan breads		Served with sweet chili sauce	
Padron Peppers (VEG/GF)	£7.00	Spanish Tortilla (V/GF)	£6.00
Served with Sea Salt Flakes		Served with aioli	
Pork Belly Cubes (GF)	£9.00	Croquetas	
Oak smoked & dry-cured pork belly, 20 hours sous vide, quince & fig jam, Gluten free soy glaze & sesame seeds		Fried Bechamel sauce fritters with:	
Chicken Pintxo (GF)	£9.00	Iberico Ham with aioli	£7.00
Spanish spice mix marinated chicken thigh fillets skewered and grilled to order, served with homemade red chimichurri		Mushroom (V) with aioli	£7.00
Lamb kofta (GF)	£8.50	Cod with aioli	£7.00
Served with Tzatziki		Arancini	
Spanish Mini Chorizo (GF)	£8.50	Traditional Italian risotto balls, stuffed, coated with panko breadcrumbs and deep fried	
Cooked in Bourbon & Maple syrup		Mushroom (V)	£8.00
Sirloin bites	£15.00	served with cheesy mushroom sauce	
Sous Vide Sirloin steak cooked to medium and grilled to order, served with Matador butter (Spanish seasoned butter)		`Nduja	£8.50
Lasagne	£9.00	Served with spicy tomato sauce	
Made entirely from scratch...even the pasta, classic and traditional Italian favorite		Smoked cheese	£8.00
Octopus Tostadas	£15.00	Double cheese risotto balls, made with cave aged Cheddar and Parmigiano Reggiano, stuffed with smoked cheese, served with Marinara sauce	
Pan fried octopus served on Sourdough toast with anchovy salsa brava and sardines		Patatas Bravas (VEG/GF) served with Salsa Brava	£5.50
Salt & Pepper Squid	£8.00	Fries (VEG/GF)	£3.50
Deep fried battered Squid pieces served with sweet chili sauce		Sweet potato Fries (VEG/GF)	£4.00
Prawn Pil-Pil (GF)	£8.50	Extra portion of Sourdough Bread	£2.00
Prawns cooked in Cotswold Gold Extra Virgin Rapeseed oil garlic and chili		Extra portion of Gluten free Bread	£2.00
Prawn Churros	£8.50	Extra portion of Olive oil & Balsamic glaze	£1.50
Served with aioli			

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.