

Mezze Boards

Charcuterie & Cheese
selection of spanish, greek
italian charcuterie & cheese
honeycomb, spiced nuts, grissini
giardiniera, mustard
25

Garden Mezze
falafel, hummus, baba ganoush
olives, spanakopita, warm pita
tehini
19

Sea Mezze
smoked fish dip, bay scallop
carpaccio, clams piperade
oysters rose sangria granita
spiced cracker
21

From the sea

Mussels Saganaki
PEI mussels, ouzo tomato broth
14

Gambas al Ajillo
shrimp red pepper flake, lemon
parsley baguette
18

Oysters
rose sangria granite
22

Fish Cakes
tomato, golden raisins, lemon
guajillo peppers, pita
17

From the garden

Roasted Pepper & Mozzarella
soft poached egg, balsamic
olive oil, arugula
14

Patatas Bravas
red bliss potatoes, scallion garlic
chorizo aioli
12

Vegetable Chips
tzatziki
7

Roasted Cauliflower
middle eastern spices
pomegranate, tahini sauce
11

Roasted Mushrooms
almonds, garlic, thyme
blue cheese fondue, agradolce
15

From the Land

Lamb Lollipops
grecian salsa, feta
18

Serrano & Melon Salad
18-month aged serrano
compressed melon, aged sherry
roncal cheese, arugula
17

From the hearth

Focaccia
roasted garlic jam, whipped butter
aleppo grapeseed oil
7

BBT Flatbread
burrata, basil
roasted heirloom tomato
young arugula, aged balsamic
17

Wild Fontina
rabbit confit, garlic, apple
smoked fontina, baby arugula
19

Salmon Tataki
organic salmon, beets
red onion, scallion, avocado
cucumber, tortilla
18

From the confectionary

Loukoumades
doughnut fritter, honey
cardamom syrup
toasted walnuts
12

Vanilla Flan
baked egg custard
chocolate fig compote
vanilla bean chantilly
12

Galaktoboureko
cheese custard, orange syrup
12

sangria 12

LOLEA N°1
red sangria

cherry red tone, clean, bright
and attractive with a slight
effervescence of fine, steady
bubbles

LOLEA N°2
white sangria

more sophisticated and chic
than its red wine but equally
fine with a persistent flavour
and fragrance