

The MENU

TO START

MIXED KALAMATA 3.50 OLIVES **V** **VG** **GF** **DF**

OUR SIGNATURE KALAMATA OLIVES.
SERVES 1-2

FRESH FOCACCIA 4.25 **V** **VG** **DF**

OUR HOUSE-BAKED, 72 HOUR PROVED FOCACCIA SERVED WITH BALSAMIC AND INFUSED HOUSE OIL FOR DIPPING.

MIXED KALAMATA 6.25 OLIVES & FOCACCIA **V** **VG** **DF**

OUR SIGNATURE KALAMATA OLIVES ALONGSIDE OUR HOUSE FOCACCIA, SERVED WITH BALSAMIC AND HOUSE OIL FOR DIPPING.

PADRÓN PEPPERS 4.75 **V** **VG** **GF** **DF**

LIGHTLY CHARRED PADRÓN PEPPERS WITH A SUBTLE KICK AND SMOKY FINISH.

SMALL PLATES

GREEK CHICKEN 11 SKEWERS **GF** **DF**

LEMON & HERB MINI SKEWERS, FRESH MIXED SALAD & ZESTY ZIKI AIOLI SERVED WITH HOMEMADE PITTA.

SLICED RIBEYE 15.50 STEAK **GF** **DF**

8OZ RIBEYE STEAK, SERVED MEDIUM AND COMPLEMENTED WITH CHIMICHURRI.

TWICE-FRIED 12 BUTTERMILK CHICKEN

CRISPY SUMAC-MARINATED CHICKEN SERVED WITH PICKLED RADISH AND LEMON-HERB SLAW.

GAMBAS 13.50 PIL PIL **GF** **DF**

MARBELLA-STYLE KING PRAWNS, GARLIC, PIMENTO CHILLIES, SMOKED PAPRIKA & OLIVE OIL. SERVED WITH OUR FOCACCIA.

ARANCINI **V** 8

ASK YOUR SERVER FOR THIS WEEK'S ARANCINI FLAVOUR.

HARISSA-SPICED 15.75 LAMB CUTLETS **GF** **DF**

SERVED WITH YOGHURT DRESSING AND A MINT & POMEGRANATE SALAD.

CAESAR SALAD **GF** 11.50

ROMAINE LETTUCE, PARMIGIANO REGGIANO, CROSTINI, EGG, CRISPY PANCETTA, SPRING ONIONS AND OUR HOUSE CAESAR DRESSING.

CAPRESE SALAD 11.50 **VG** **DF** **GF**

ROCKET, PARMA HAM, BALSAMIC, TOMATOES, RED ONION, BUFFALO MOZZARELLA, PESTO DRIZZLE, CROSTINIS AND BALSAMIC GLAZE.

ADD CHICKEN, PRAWN OR HALLOUMI MINI SKEWER 4

SIDE PLATES

MEDITERRANEAN 6.50 FRIES **V** **VG**

CRISPY FRIES DRESSED IN SALSA FRESCA, FETA, FINISHED WITH A DRIZZLE OF SUMAC HONEY FOR A MEDITERRANEAN TWIST.

TRUFFLE, 6.50 ROSEMARY & PARMESAN FRIES **V**

CRISPY FRIES DRESSED IN TRUFFLE OIL, ROSEMARY, AND A GENEROUS SHAVING OF PARMESAN.

WHIPPED FETA 7.50 & HOT HONEY **V** **GF**

WHIPPED FETA TOPPED WITH HOT HONEY DRIZZLE, CRUSHED CHILLI & LEMON ZEST, SERVED WITH WARM FLATBREAD.

FIERY HONEY 6.75 GLAZED HALLOUMI **V** **GF**

GOLDEN HALLOUMI BITES GLAZED IN A SWEET AND SPICY HONEY CHILLI SAUCE.

HASSELBACK 5.50 POTATOES **V** **VG** **GF** **DF**

CRISPY, GOLDEN HASSELBACK POTATOES ROASTED IN GARLIC & ROSEMARY CONFIT OIL, FINISHED WITH SEA SALT.

SEASONED 5.50 CORN RIBS **V** **VG** **GF** **DF**

TOSSED IN OUR SIGNATURE SMOKY SPICE BLEND.

FIRE-ROASTED 6.75 HISPI CABBAGE **V** **GF**

ROASTED CABBAGE SERVED WITH BURNT LEEK BUTTER FINISHED WITH CRISPY ONIONS

HOUSE SALAD 4.75 **V** **VG** **DF** **GF**

ROCKET, BABY GEM, CHERRY TOMATOES, RED ONION, CUCUMBER, SPRING ONION, DRESSED IN OUR HOUSE DRESSING

CHILDREN

MINI 7.50 MARGHERITA PIZZA **V**

MARGHERITA PIZZA, SERVED WITH FRIES.

MINI PEPPERONI 8 PIZZA

PEPPERONI PIZZA, SERVED WITH FRIES.

BUTTERMILK 7.50 CHICKEN TENDERS

MADE FRESH IN-HOUSE. CRISPY CHICKEN TENDERS SERVED WITH FRIES AND PEAS.

TOMATO TWIST 7.95 **V** **GF**

PASTA IN A RICH MARINARA SAUCE, TOPPED WITH SHAVINGS OF PARMESAN.

BISTROBAR

PIZZA - DELI - COFFEE - WINE

The MENU

PIZZAS

Our pizzas are thin and crispy with a soft, chewy crust.

All of our pizzas, slices & doughs are topped with freshly grated Parmigiano Reggiano and a drizzle of olive oil.

Available in 10" or 20"

MARGHERITA 10/20 CASA

HOUSE MARINARA SAUCE AND FRESH BASIL, TOPPED WITH MOZZARELLA.

LEEK & PANCETTA 14/25.50

GARLIC CONFIT & PARMESAN CREAM BASE, LEEKS & CRISPY PANCETTA, TOPPED WITH MOZZARELLA.

TRUFFLE DI FUNGHI 13.50/25

TRUFFLE & PARMESAN CREAM BASE, WILD MUSHROOMS AND FONTINA CHEESE, TOPPED WITH MOZZARELLA.

PUTTANESCA CLASSICA 13

HOUSE MARINARA SAUCE, OLIVES, SUN-DRIED TOMATOES, PARMESAN, ROCKET, CHILLI FLAKES, CAPERS AND ANCHOVIES, TOPPED WITH MOZZARELLA.

PEPPERONI 13.50/25 SALSICCIA

HOUSE MARINARA SAUCE AND PEPPERONI, TOPPED WITH MOZZARELLA.

PICCANTE DIABLO 13.50

NDUJA, SPIANATA PICCANTE WITH RED ONION AND FRESH JALAPEÑOS, TOPPED WITH MOZZARELLA.

FETA VERDURE 13.50

HOUSE MARINARA SAUCE, MEDITERRANEAN VEGETABLES, FETA CHEESE, HOUSE PESTO DRIZZLE, TOPPED WITH MOZZARELLA.

HALLOUMI DORATA 13

HALLOUMI, SPRING ONION, RED ONION, POMEGRANATE, SAFFRON AIOLI, TOPPED WITH MOZZARELLA.

STRACCIATELLA FRESCA 13.50/25

HOUSE MARINARA SAUCE, THIN-SLICED GARLIC, OLIVE OIL, PARMA HAM, STRACCIATELLA, ROCKET, BALSAMIC, PESTO, CHUNKY PARMESAN, TOPPED WITH BUFFALO MOZZARELLA.

MOZZARELLA GARLIC PIZZETTA 13

GARLIC BUTTER, MOZZARELLA, PARMESAN

NDUJA GARLIC PIZZETTA 13

NDUJA BUTTER & FRESH NDUJA, TOPPED WITH MOZZARELLA.

HALF & HALF 16/28

CAN'T DECIDE? CHOOSE ANY TWO FLAVOURS TO SPLIT YOUR PIZZA!

THE EIGHTFOLD 30

8 LARGE SLICES INCLUDING 2 OF EACH: MARGHERITA, PEPPERONI, LEEK & PANCETTA, TRUFFLE DI FUNGHI

"Great for sharing"



KICKS, DIPS & DRIZZLES

PESTO DRIZZLE 
HOT HONEY
SPICY MARINARA
HOUSE RANCH 
CAESAR
SAFFRON AIOLI 
 INFERNO OIL 
ZESTY ZIKI AIOLI 

Drizzle	Dips
1.00	2.50
1.00	2.50
1.00	2.50
1.00	2.50
1.00	2.50
1.00	2.50
1.00	2.50
1.00	2.50

SHARING BOARDS

THE CLASSIC BOARD 50

SLICED RIBEYE STEAK, HARISSA-SPICED LAMB CUTLETS, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, HASSELBACKS, CORN RIBS, PADRÓN PEPPERS, HOUSE SALAD.

PERFECT FOR 2-3 PEOPLE

THE MED BOARD 55

GAMBAS PIL PIL, HALLOUMI SKEWERS, GREEK CHICKEN SKEWERS, TWICE-FRIED BUTTERMILK CHICKEN, HOUSE SALAD, CORN RIBS, HASSELBACKS, PADRÓN PEPPERS & MEDITERRANEAN FRIES


PERFECT FOR 2-3 PEOPLE

THE ULTIMATE BOARD 130

SLICED RIBEYE STEAKS, HARISSA-SPICED LAMB CUTLETS, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, TWICE-FRIED BUTTERMILK CHICKEN, ARANCINI, GAMBAS PIL PIL, CORN RIBS, TRUFFLE FRIES, HASSELBACKS, PADRÓN PEPPERS & CAESAR SALAD.

PERFECT FOR 4-6 PEOPLE

 - Vegetarian
 - Vegan
 - Gluten Free
 - Dairy Free

 - Vegetarian Option
 - Vegan Option
 - Gluten Free Option
 - Dairy Free Option

BISTROBAR
PIZZA - DELI - COFFEE - WINE