

Cold Tapas

£5.5 Served with a basket of pitta for the table

Olivieh (gf)

Ancient Persian dip of chicken, garlic, potato, egg & mayonnaise

Tzatziki (gf) contains gelatine

Yoghurt, grated cucumber, garlic, olive oil, lemon & mint dip

Houmous (v) (gf) (*)

Chickpea, tahini, olive oil & garlic dip

Koukia (v) (gf)

Broad beans in olive oil, garlic, mint, lemon juice & hint of chilli

Taramasalata

Smoked cod-roe, olive oil, onion & lemon dip

Potatosalata (v) (gf)

Potato salad with chives, mayonnaise, olive oil & lemon

Bademjansalata (v) (gf) (*)

Char-grilled aubergine, oil, garlic, tomato, & hint of chilli

Greek olives stuffed with feta (v)(gf) £4.5

Spanish Manzanilla olives (v)(*) (gf) £4.5

Gordal olives with garlic & chilli (v)(*) (gf) £4.5

Red peppers stuffed with feta & ricotta (v)(gf) £4.5

Salads

TAPAS } MAIN

Miveh Salad (v)(gf) £13

Skewers of fresh pineapple, banana, kiwi, strawberry & orange, on rocket drizzled with honey; with either chicken or halloumi

Salad Shirazi (v)(*) (gf) £7

Tomato, cucumber, red onions drizzled with olive oil & lemon juice

Reyhoon (v)(gf) £12

Buffalo mozzarella served with tomatoes, basil, olives, rocket & drizzled with olive oil & lemon juice

Esfenaj (v)(gf) £13

Baby spinach leaves, avocado, grilled Halloumi cheese with mushrooms, tomato, cucumber, olives & pesto

Mushroom Special (v)(gf) £13

Grilled cup mushrooms stuffed with feta and served with mixed leaves, avocado, olives, tomato & cucumber

Greek salad with feta cheese (v)(gf) £7.5

Classic salad with tomato, cucumber, red onion olives, oregano & feta

Avocado salad with grilled spicy chorizo £13

Chorizo & cherry tomatoes grilled and served with mixed leaves, avocado, cucumber drizzled with olive oil & balsamic glaze

Ensalada verde £5.75

Fresh green salad of mixed leaves & green pepper, cucumber, green olives & salad dressing

Spanish Coleslaw £5.75

Finely shredded white and red cabbage, carrots & sweetcorn dressed with olive oil, wine vinegar & oregano

Hot Tapas

Halloumi (v)(gf) £7

- Grilled halloumi served with sweet chilli sauce
- Fried halloumi served with sweet chilli sauce

Berenjenas con miel de caña (v)(*) £7

Fried aubergine slices drizzled with sugar cane syrup

Padron Peppers (v)(*) £6.5

A skewer of fresh peppers cooked on the charcoal grill

Cretan Cheese Pies (v) £7.5

Filo pastry parcels of feta cheese, drizzled with honey

Spanakopitta (v) £7.5

Spinach, onions & feta cheese wrapped in filo pastry

Mediterranean Mushrooms (v)(gf) £6

Char-grilled mushrooms with olive oil, garlic and lemon dressing stuffed with feta

Dolmeh (Vegetarian(*) (gf) Or Meat) £8

Vine leaves stuffed with rice and herbs, or minced beef

Patatas Bravas (v)(*) £6.5

Vegetable Skewer (v)(*) (gf) £8.5

Aubergine, onion, mushroom, courgette, tomato, pepper with a balsamic glaze

Falafel (v)(*) £7

Chickpea rissoles with garlic, cumin & coriander. Served with houmous

Spanish Croquettes: £7

- Serrano Ham
- Chicken & Chorizo

Pork Albondigas £7

Pork meatballs in an almond sauce

Lamb Albondigas £7.5

Minted lamb meatballs in a tomato sauce

Spanish Deli Boards

Served with pitta

Manchego Cheese £9

Traditional Spanish cheese served with quince jelly and Manzanilla olives

Spanish Cheese Board £15

Selection of Manchego, Spanish red wine goat's cheese & Galician San Simon smoked cheese served with quince jelly and Manzanilla olives

Jamon Serrano Reserva (50g) £8

Ham from white pigs cured for 20 months in the mountains around Teruel in Aragon

Platter Andaluz £16

Jamon Serrano, Chorizo Pamplona with Manzanilla olives paired with our mature Manchego & quince jelly.

Main size plates are served with our Spanish coleslaw.

(*) vegan alternatives available.

Seafood

	TAPAS	MAIN
Kalamari Deep fried squid, lightly battered	£6	£12
Sardinas (gf) Sardines charcoal grilled & drizzled with lemon juice & olive oil	£5	£10
Boquerones Deep-fried whitebait	£4.5	£9
Clams (subject to availability) Cooked in white wine & cream served with garlic grilled pitta bread	£10	
Maahi (gf) Grilled sea bass marinated in lemon juice & garlic oil served with rocket & cherry tomatos	£9	£18
Mediterranean Prawns (gf) Grilled butterfly prawns in lemon juice & garlic	£9	£18
Seafood Skewer (gf) Grilled Swordfish & prawns in lemon juice & garlic		£17.5
Tempura Prawns Lightly battered prawns	£6.5	£13
Swordfish Shishlik (gf) Grilled swordfish in lemon juice & garlic oil	£8.5	£17
Merluza En Adobo Hake fillet marinated in olive oil, vinegar, garlic & oregano. Fried in a light batter.	£7.5	

Platters

Eastern Blend (gf) Platter of lamb souvlaki, chicken shishlik & pastourma	£20	
Spanish Blend (gf) Platter of pork pinchitos, chicken shishlik & chorizo	£20	
Mediterranean Blend Fried kalamari with grilled swordfish, merluza en adobo, Mediterranean prawns & whitebait	£23	
Vegetarian Blend (v) Falafel, halloumi & cous cous with a vegetable skewer	£18	

Couples Sharing Menu

£48 / couple

Starters

Choose **two cold tapas**

Starter platter of **cheese pies & grilled mushrooms**

Mains

Choose a platter

Azita Mediterranean Blend

Azita Eastern Blend

Azita Spanish Blend

Azita Vegetarian Blend

Choose a side

Chips, berenj, white rice or cous cous

Dessert

Churros & Chocolate

TAPAS } MAIN Meat

	TAPAS	MAIN
Pastourma (gf) A Mediterranean spicy beef sausage	£7	
Chorizo (gf) Traditional Spanish pork sausage	£7	
Azita Beef Burger Handcrafted beef burger served in a brioche bun with chutney, Spanish salad & chips Extra toppings £2 each -Add halloumi -Add smoked cheese -Add serrano ham		£14
Lamb Cutlets (gf) Three lamb cutlets served with a choice of chips, berenj, white rice or cous cous and a Spanish salad		£21
Lamb Kofta Minted lamb kofta served with Spanish salad topped with feta and lemon tahini dressing	£8	
Baby Rack of Lamb (gf) Two French trimmed rack of lamb with Tzatziki	£12	
Lamb Souvlaki (gf) Leg of lamb marinated in garlic oil, tomato plus a hint black pepper with mushroom, peppers & onion	£9.5	£19
Chicken Shishlik (gf) Chicken breast marinated in yoghurt, garlic oil, tomato, lemon plus a hint of chilli with mushroom, peppers & onion	£8.5	£17
Pork Pinchitos (gf) Tender pork marinated in a blend of Moorish spices with mushroom, onion & peppers	£8.5	£17
Leg of lamb steak (gf) Tender 9oz lamb steak served with chips, berenj, white rice or cous cous		£21
Rib Eye Steak (gf) 8oz Argentinian beef steak served with chips, berenj, white rice or cous cous		£22

Sides

White rice (v)(gf)(*) Basmati rice flavoured with oil, garlic & Italian herbs	£4.2	
Berenj (v)(gf)(*) Rice with coloured peppers, tomato, onions & garlic	£4.2	
Cous cous (v)(*) Cous cous with vegetables & Moroccan spices	£4.2	
Sibzameni (v)(*) Hand-cut chips with a sprinkle of fresh parsley	£4.5	
Basket of Pitta Brushed with our home-made garlic glaze	£1.5	
Crudités	£2	